



# IFTAR MENU

## BREAK YOUR FAST

Zam Zam Holy water | Jallab | Kamar el din  
Tamr hindi | Laban drink  
Premium local dates | Dry fruits

## ARTISAN LEVANTINE "GRANDMA'S HOUSE"

Labneh balls | Shanklish cheese  
Eggplant makdous | Assorted pickles  
Green olives | Black olives  
Falafel with condiments  
Termes | Foul nabet  
Live authentic Lebanese mama bread

## COLD MEZZEH & SALADS

Traditional hummus  
Stuffed vine leaves | Baba ghanoush  
Okra with tomato sauce | Fish tagine  
Tabouleh | Fattoush | Yoghurt cucumber  
Greek salad with Kalamata olives  
B.B.Q chicken | Quinoa & avocado

## SALAD BAR | LOCAL FARMS

Rocket leaves | Frisée | Lola rossa | Mixed lettuce  
Cucumber | Mixed cherry tomatoes  
Shredded carrots | Beetroot  
Balsamic vinaigrette | French mayo  
Yoghurt dressing | Olive oil

## ARTISANAL BAKERY SELECTION

Freshly baked saj bread "Mama" style  
Lebanese white & brown bread  
Mini French baguette | Cereal brown roll  
Levant bread | Thin savory sticks

## JAPANESE STATION

Handcrafted: Sushi | Nigiri | Maki  
Soy sauce | Wasabi | Pickled ginger

## EMIRATI CUISINE

Braised whole lamb ouzi  
Traditional harees

## LEVANT & NORTH AFRICAN CUISINE

Chicken Shawarma Station  
Garlic sauce | Arabic pickles | Levant bread

## Char Grill

Lamb kofta | Chicken shish tawouk  
Grilled vegetables | Garlic sauce | Harissa paste

## Soup

Traditional lentil soup  
Lemon wedges | Bread crisps

## Main Courses

Stuffed vine leaves with fwerigh  
Lamb okra | Laban ummo | Vermicelli rice  
Beef tagine | Chicken molokhiya  
Couscous with vegetables

## Hot Mezzeh

Makanek | Potato harrah | Chicken fatteh  
Cheese sambousek | Spinach fatayer | Meat kibbeh

## FISH MARKET

Lady fish | Pomfret | Sultan Ibrahim  
Nile perch | Tilapia  
Choice of grilled & fried | Variety of sauces

anise



Discover more

Explore our offerings by visiting [dubaifestivalcityhotels.com/ramadan](https://dubaifestivalcityhotels.com/ramadan) or by  
contacting us at [reservation.dfc@ihg.com](mailto:reservation.dfc@ihg.com) or +971 (0)4 701 1127/28





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## ASIAN CUISINE

### Main Courses

Chicken biryani | Lamb curry  
Paneer khorma | Dhal tadka | Chicken hoi sin  
Stir-fry beef with broccoli | Vegetable noodles

### Under The Hot Lamp

Panjabi vegetable samosa with mint chutney  
Chicken spring roll with sweet chili salsa

## WESTERN CUISINE

### Soup

Chicken minestrone | Herb bread crisps

### Main Courses

Sautéed chicken strips with mushroom sauce & broccolini  
Traditional veal stew with root vegetables & fresh herbs  
Steamed vegetables with herb butter

### Carving Station

Whole salmon fillet | Lentil & leek ragout  
Lemon butter sauce

### Pasta Station

Homemade gnocchi | Penne | Farfalle  
Parmigiano wheel | Fresh herbs | Kalamata olives  
Tomato sauce | Bolognese | Pesto | Cream

## DESSERTS

### Levant & Arabic

Um Ali with nuts | Halawat al jeben  
Borma pistachio | Kollaj Ramadan  
Assorted fried katayef | Ward el sham | Assorted baklava

### Live Stations

Char grilled kunafa with condiments  
Authentic luqaimat with condiments

### International Selection

Black forest | Crème brûlée | Chocolate tart  
Orange coffee shooter | Cheesecake  
Lemon meringue tart | Panna cotta  
Date pudding with vanilla sauce

### Big Cakes

Red velvet cake | Chocolate mousse cake | Pecan tart

### Ice Cream Bar

Cardamom | Baklava | Um Ali | Chocolate  
Lime | Raspberry | Strawberry | Vanilla

### Fresh Fruits

Watermelon | Pineapple | Rock melon  
Honeydew | Assorted berries

## BEVERAGE STATION

Artisan water - still & sparkling  
Finest selection of tea & coffee | Fresh juices

anise



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