



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 or by
contacting us at reservation.dfc@ihg.com or +971 (0)4 701 1127/28



IFTAR MENU

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 baklawa

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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