

SUHOOR Menu

From 08:30 pm to 11:30 pm

AED 160 per person

To START

HUMMUS ^{VG}

Chickpea purée, tahini, lemon

MOUTABAL ^V

Grilled eggplant, tahini, pomegranate

SHANKLISH SALAD ^{V, D}

Dry sheep's cheese, onion, tomato, parsley, olive oil

TABBOULEH ^{VG, G}

Parsley, tomato, onion, bulgur, lemon dressing

CHEESE AND ZAATAR SAAJ ^{V, G, D}

Nabulsi cheese, zaatar, thin saaj bread

MAINS

Your choice of :

ARABIC MIX GRILL ^{M, G, D}

Adana kebab, shish tawook, lamb chop, zaatar rocket salad, hara and garlic sauce

AWADHI BIRYANI ^{D, G, N}

Aromatic spiced basmati rice cooked in dum
Vegetarian | Chicken tikka | Lamb

MOROCCAN VEGETABLES TAJINE ^{V, D, G}

Celeriac, chickpea, zucchini, carrot, prunes, ras el hanout broth, sourdough toast

DESSERTS

Your choice of :

ORANGE BLOSSOM MOHALABIYA ^{V, N, D}

Apricot coulis, pistachio

KUNAFI NABULSIYA ^{D, G, N, V}

UMM ALI ^{D, G, N}

SEASONAL FRUITS PLATTER ^{VG}

(V) Vegetarian, (G) Contains Gluten, (LF) Lactose Free, (VG) Vegan, (SP) Spicy, (A) Contains Alcohol, (N) Contains Nuts, (D) Contains Dairy, (E) Contains Egg, (M) Contains Meat, (SF) Contains Shellfish, (F) Contains Fish & Fish Products, (LS) Local, Sustainable, Organic,  Chef's Specials

We shall be delighted to assist you with your dietary requirements. All prices are in AED, inclusive of 5% VAT and 10% service charge