

# *Ramadan Menu*



Fait Maison  
CUISINE

**M**ay this Holy month of Ramadan  
be a blessing for all. This month is a time to get together  
and celebrate what is important. The spirit of caring and  
sharing makes the whole experience a blessing.  
Let's make a difference together, with a nutritious,  
contemporary take on the traditional Ramadan meals  
made with the spirit of home cooking that will surely  
make its way to your heart and the hearts of those you  
share this precious moment with.  
Together, let's create an exquisite Iftar and Suhoor meal.

*For a truly heartening experience*



## STARTERS

### Cold Starters

#### Hummus

This classic dip is a delicious blend of pureed chickpeas, lemon juice, garlic and tahini.

#### Avocado Hummus

A modern take on the classic, this tasty dip is made of a smooth blend of chickpeas, garlic, tahini, lemon juice and creamy avocado.

#### Mouttabbal

Another classic, this piquant dip is made of smoked eggplant combined with lemon, garlic, tahini and olive oil.

#### Baba Ghannouj

This all-time favorite brings together smoked eggplant with fresh pomegranate, chopped capsicums and lemon for a refreshing dip.

#### Muhammarra

A rich dip of pureed roasted red peppers, crunchy walnuts and breadcrumbs delicately flavored with pomegranate molasses, garlic and a touch of chili paste.

#### Mudardara

Hearty lentils cooked with rice and garnished with crispy, caramelized onions.



## STARTERS

### Warm Starters

#### Batata Harra Cones

A modern take on the traditional dish with a scrumptious blend of julienned potatoes, bell peppers, and Mediterranean spices - served in elegant crunchy, savoury cones.

#### Spinach fatayer

Elegant homemade pastry triangles filled with fresh spinach marinated in a tangy pomegranate dressing and garnished with black seeds.

#### Sujuk Pizette

Mini pizza triangles topped with spicy oriental sausage.

#### Kebbeh Garden Pots

Mouthwatering fried kibbeh is given a new look, with an open top. The flavorful blend of spiced meat, onions and pine nuts are stuffed into a burghul crust and decorated with a colorful selection of vegetables, leaving each piece looking a like beautiful mini vegetable pot. Vegetarian option is also available.

#### Meat Fatayer

These oven baked, moist fatayer are filled with a spicy blend of minced meat and pine nuts.

#### Cheese Balls

These moist, cheese balls are filled with a special combination of cheese, parsley and mint and decorated with sesame and nigella seeds.



## SALADS

### **Beetroot and Baladi Cheese Salad**

Delicious, healthy beetroot is paired with soft white cheese and served as modern looking terrine drizzled with tangy vinaigrette.

### **Golden Quinoa Tabbouleh**

This traditional Mediterranean parsley salad made of tomatoes, fresh mint and spring onions is blended with quinoa, a protein rich super food, and flavored with a tangy lemon and olive oil vinaigrette.

### **Fattoush with Pomelo and Macadamia Nuts**

This colorful salad of tomatoes, cucumbers, lettuce, radishes, and micro greens is modernized with the addition of juicy pomelo and crushed macadamia nuts. Dressed with crunchy pita crisps and drizzled with tangy pomegranate, sumac and lemon dressing.

### **Rocca Salad**

Fresh and crisp, this flavorful salad of rocca, sweet pomegranates and crunchy onions is dressed with a tangy lemon and sumac vinaigrette for a delicious addition to any meal.

## SOUPS

### **Shorbat Addas**

This creamy soup is a Ramadan favorite made with red lentils and served with golden croutons.

### **Chicken Vermicelli**

This homemade clear soup is made with chunks of chicken and vermicelli.

### **Hearty Vegetable Soup**

A healthy soup made with finely diced vegetables and, served with golden croutons

### **Harissa Soup**

Flavorful Moroccan soup made with fresh tomatoes, lentils, chickpeas and a fragrant blend of spices.



## MAIN DISHES

### **Roast Lamb with Oriental Rice**

Roast lamb is marinated and cooked in an aromatic mélange of spices. Served with oriental rice cooked with minced meat, spices and garnished with sautéed golden pine nuts.

### **Riz bi Dajaj**

Marinated, roast whole chicken served with aromatic oriental rice garnished with golden pine nuts. Served with creamy yoghurt.

### **Paella-diyeh**

A fusion of the Spanish Paella and Arabic Sayadieh, fresh Gulf fish and seafood are served with rice and garnished with caramelized onions and golden pine nuts.

### **Lamb Kabseh - Gulf Style**

Fragrant basmati rice is cooked with a blend of oriental spices and succulent chunks of lamb.

### **Layered Eggplant Makloubeh**

Layers of pan-fried eggplant are cooked with seasoned rice and tender lamb chunks, and garnished with golden pine nuts. Served with refreshing yoghurt.

### **Laban Emmo**

Hearty yoghurt stew cooked with tasty chunks of lamb and sweet baby onions. Served with vermicelli rice.

### **Kebbeh bil Laban**

Home-style beef kibbeh simmered in yoghurt and finished with sautéed coriander and mint. Served with vermicelli rice.

### **Warak Enab and Koussa Mehshi**

A delicious combination of grape leaves and baby courgettes stuffed with rice, minced meat and spices.



## SIGNATURE DESSERTS

### Mixed Katayef

Scrumptious oriental pancakes filled with a combination of cheese, ishta (cream) and nuts.

### Osmaliyeh Nests

An exquisite presentation for this classic dish of crispy toasted vermicelli filled with cream and topped with crushed pistachios and home made syrup.

### Kunafeh Cheesecake

This delicate and sophisticated cheesecake brings together two desserts into a beautiful showpiece that looks as beautiful as it tastes. Creamy cheesecake is sandwiched between layers of golden kunafeh pastry and garnished with edible rose buds and crushed pistachios.

### Rose and Cardamom Cheesecake

This stunning pink, creamy cheesecake is flavored with rose and cardamom and adorned with beautiful, edible baby rosebuds.

### Halawa Cheesecake with Kunafeh

This delightful halawa flavoured cheesecake is topped with golden, crunchy kunafeh pastry and topped with apricot coulis and crushed pistachios for the perfect fusion of flavors.

### White Chocolate, Rose Water and Pistachio Cake with Rose Cream

A delicacy filled with rose cream, infused with rose water and sprinkled with edible rose petals and pistachios - a beautiful and edible rose garden!

### Sticky Date Cheesecake

A Ramadan favorite - A delicious sticky date shortbread base topped with a rich, creamy cheesecake blended with hearty medjool dates and served with a buttery caramel glaze.

### Apricot and Rose Water Cake

This refined and fragrant cake, made from delicate layers of silky cream and apricots and dressed with a sparkling glaze, is the perfect complement to an elegant meal.



