

Ramadan Menu



Fait Maison
CUISINE

May 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.

Eight Shades of Hummus

A modern take on the classic with colorful platter of up to eight different flavors and shades of creamy hummus base including: artichoke, pumpkin, avocado, aubergine, beetroot, roasted red pepper, black bean and purple cauliflower.

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.

Yoghurt and Chickpea Dip

Creamy, flavored yoghurt topped with pan fried chick peas and a blend of fresh herbs

Grilled Aubergine and Feta Salad

Grilled aubergine halves are filled with Greek feta cheese, cherry tomatoes, parmesan shavings, and drizzled with a tangy vinaigrette dressing.



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.

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 Pinwheels

Flaky filo dough is filled with a spicy blend of minced meat and pine nuts and rolled into exquisite pinwheels.

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.

Superfood 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. Traditional tabbouleh also available.

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

Harira Soup

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



MAIN DISHES

Oriental Rice and Beef en Croûte

Roast beef and oriental rice and nuts cooked in a golden puff pastry.

Stuffed Grape Leaves and Courgettes

A delicious combination of grape leaves and baby courgettes stuffed with rice, spiced minced meat and cooked over low heat in a tangy, lemon pomegranate molasses sauce.
Vegetarian version also available.

Stuffed Courgettes Roulade

This modern take on 'kousa mahshi' is cooked using shaved courgette rolled and stuffed with oriental rice and cooked in a lemony, pomegranate molasses sauce.

Biryani Rice Cake

Indian-style meat biryani is beautifully presented like a bundt cake and topped with freshly toasted nuts.

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.

Gulf-style Lamb Kabseh

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

Aubergines makloubeh parcels

Makloubeh is given a stylish makeover as it's served in modern shaped aubergine parcels and filled with seasoned rice and meat. Traditional makloubeh also available.

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.

Grilled Lamb on Paratha

A fusion of tender slices of grilled lamb served on Indian naan bread, and accompanied by grilled tomatoes, green peppers and Greek tzatiki yoghurt dressing.



SIGNATURE DESSERTS

Mixed Katayef

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

Oum Ali Trifle

Traditional Egyptian bread pudding served in adorable individual cups.

Osmaliyeh Nests

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

Kunafeh Cheesecake

This decadent 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.

Pistachio Brittle Cheesecake

Creamy cardamom flavored cheesecake with a nutty crust is topped with crunchy pistachio brittle.

Halawa Brownies

Decadent version of our home made chewy chocolate brownies with chunks of halawa for an oriental twist.

Rose and Cardamom Cheesecake

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

Halawa Cheesecake with Kunafeh

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

Brown Sugar Pavlova with Figs, Pomegranate, and Pistachio

A festive take on this exquisite delight combines the ethereal taste of meringue with the fresh flavor of pure cream and candied rose petals, fresh figs, pomegranates and pistachios a refreshing, delicious dessert.

Sticky Date Cheesecake

An FMC 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.

Raspberry and Rosewater Cake

This showstopper naked cake is made up of tiers of raspberry cake frosted with rosewater infused cream and topped with fresh flowers for an elegant addition to your dessert table.

Rose Flavored Crème Brûlée

Creamy, rich crème brûlée is flavored with rose water and topped with fresh pomegranate kernels.



