

A collection of various dishes including soups, salads, meats, and desserts. The dishes are arranged on a light-colored, textured surface. In the top left, there is a bowl of brown soup with croutons and a plate of assorted pastries and cakes. To the right, a plate of sliced chicken with green herbs and yellow rice is visible. Below that, a plate of salmon on a bed of rice and vegetables is shown. In the center, there is a plate of dates and a plate of fried items with a white sauce. To the right of the center, there is a plate of bread and a bowl of chicken salad. Below the center, there is a bowl of chickpea salad with a white sauce and a bowl of mixed vegetables. In the bottom right, there is a bowl of yellow soup with red drizzle and a bowl of mixed vegetables with nuts and cheese. The text "RAMADAN MENU" is centered in the upper middle part of the image.

RAMADAN MENU

Available from Iftar.

# RAMADAN MENU

**SAR 159 PER PERSON**

Choose one from a selection of starters, main courses and desserts.

## BREAK YOUR FAST WITH

Local water, a labneh date shake and organic dates.

### STARTERS

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#### Roasted Pumpkin Soup

Seasonal pumpkin soup blended with cannellini beans and garnished with chilli oil, pumpkin seeds and crunchy herby pangrattato. (174Kcal)

#### Lentil Soup

Traditional lentil soup with aromatic spices, served with lemon and zaatar croutons. (246Kcal)

#### Levant Mezze Plate

A platter featuring beetroot hummus, baba ghanoush, red zaatar labneh, halloumi salad, carrot and cumin hummus, olives and goats' cheese. (780Kcal)

#### Superfood Salad

Quinoa, lentils, beetroot, butternut squash, baby spinach, kale and broccoli, topped with mixed seeds, walnuts and avocado dressing. (370Kcal)

### MAIN COURSES

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#### Honey Braised Lamb

Slow braised lamb shoulder, farro grains, green olives, red peppers, fine green beans with a wild honey and rosemary jus. (698Kcal)

#### Grilled Salmon & Quinoa

Light quinoa risotto with grilled salmon, asparagus, peas, zucchini and a lemon zaatar sauce. (576Kcal)

#### Sicilian Chicken Piccata

Corn-fed chicken breast stuffed with spinach and ricotta, served with a saffron, lemon and Parmigiano Reggiano risotto. (795Kcal)

#### Wagyu Beef Meatballs

Italian style meatballs, Umbrian lentils and beef bresaola stew, covered in a rich Pomodoro and fresh basil sauce, topped with burrata. (776Kcal)

#### Pistachio Pesto Fusilli

Fusilli pasta, pistachio and basil pesto, with semi-dried tomatoes. (426Kcal)

### DESSERTS

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A selection of mini desserts:

Raspberry Rose &  
Pistachio Cake (185Kcal)  
Bateel Date Pudding (123Kcal)

Pistachio Profiterole (218Kcal)  
Kholas Pecan Pie (218Kcal)  
Madagascar Dark Chocolate Cake (165Kcal)