

RAMADAN MENU



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AED 195 PER PERSON

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

BREAK YOUR FAST WITH

Organic rhutab dates, labneh date shake and lentil soup.

SALADS

GLAZED HOT SMOKED SALMON

Scottish salmon fillet marinated in Bateel date syrup and hot smoked in-house, served with quinoa tabbouleh, hazelnut, beetroot and avocado with honey and dill vinaigrette.

LENTIL & ROASTED CORN

Beluga, Puy and Umbrian lentils with roasted corn, caramelised pecan, avocado, onion, pomegranate, cherry tomato, chicory, carrot and celery, dressed in pomegranate and apple vinaigrette.

MAIN COURSES

CONFIT LAMB SHOULDER

Spanish mountain lamb with Umbrian white pearl barley risotto, asparagus, baby onions, mint and parsley salsa.

GRILLED SALMON & QUINOA

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

GREEK GRILLED CHICKEN

Corn-fed baby chicken with wild oregano and spices from Crete, buckwheat, pistachio, kale, eggplant, roasted peppers and Kalamata olives.

ROASTED PUMPKIN RISOTTO

Carnaroli rice with roasted pumpkin, 24-month Parmigiano Reggiano, hazelnut-infused olive oil, rocket and crunchy pangrattato.

DESSERTS

CHOCOLATE & HAZELNUT CHEESECAKE

Light cream cheese and Nocciolata layered on a crunchy biscuit base, finished with candied hazelnuts.

STICKY TOFFEE PUDDING

Bateel's next generation date pudding, served warm with a sticky date infused dark muscovado sauce and pecan yoghurt gelato.

Arabic coffee to be served at the beginning or at the end of the meal, based on your preference.