

# iftar

## MENU

\$45 Per Person

### OPENING INDULGENCE

Kimia/Mejdool Dates, Mini Fruit bowl, Vimto

### STARTERS – MEZZE PLATTER

#### HUMMUS & MOUTABAL

creamy chickpea and smoky eggplant dips

#### FALAFEL

crispy golden chickpea fritters

#### FETA CHEESE & OLIVES

Fresh Crumbled Feta Cheese & Olives

### APPETIZER – HANDHELD DELIGHTS

#### MALAI TIKKA TACOS

Soft flatbread filled with Lettuce, juicy & creamy chicken kebabs, pickled veggies, and garlic sauce.

#### LAMB SHAMMI KEBABS

Deep-fried spiced lamb patties, served with yogurt mint chutney.

### MAIN COURSE – GRAND RICE FEAST

*(Choose One)*

#### CHICKEN MANDI

Slow-cooked Yemeni-style spiced chicken over fragrant rice, topped with roasted almonds and raisins. Served with tomato chutney.

#### KABULI PULAO (VEG OR LAMB)

Afghan-style aromatic rice with caramelized carrots, raisins, and tender lamb or paneer.

#### HYDERABADI HALEEM

Slow-cooked wheat, lentils, and mutton stew, topped with fried onions, fresh coriander, and a squeeze of lemon. Served with Cucumber Yogurt Raita & Spicy Tomato Sauce.

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### DESSERT – ROYAL SWEET TREATS

(choose one)

#### SHAHI TUKDA WITH PISTACHIO ICE CREAM

Indian-style bread pudding with saffron-infused milk, topped with nuts and a scoop of Arabic-style pistachio ice cream.

#### KHAZANA SHAHI TRIO

Gulab Jamun, Rasmalai, Shahi Malwa Tart

#### KUNAFI CHEESECAKE

*(Optional Upgrade!)* – A modern twist on Kunafa with a rich, creamy cheesecake filling.

### ADDITIONAL BEVERAGE OPTIONS

*(Upgrade for a premium Iftar experience!)*

#### SAFFRON & CARDAMOM LASSI | 9

A fragrant, creamy yogurt drink.

#### MINT & ROSE LEMONADE | 9

A cooling, floral-infused lemonade

### MOCKTAIL PAIRING | \$29

#### HIMALAYAN LILLY

floral fresh water, ananas pulp, sweet lime

#### POMEGRANATE MOJITO

fresh pomegranate, mint, Indian spices

#### BERRY COLADA

berry extract, coconut, pineapple, fennel