



PLATINUM  
HERITAGE

Ramadan Heritage Menu

# SOUP

## Shorbat Adas

Lentil soup, a regional favourite, especially during the winter months.



# STARTERS

## Kibbeh

A traditional Middle Eastern dish that features a unique combination of finely ground lamb and beef, with pine nuts and aromatic spices.

## Sambousek

Discovered during the Crusades, this is a delightful Middle Eastern pastry known for its crispy exterior, encasing a mozzarella and halloumi filling.



## Baba Ganoush

Baba Ganoush is a timeless Middle Eastern dish made from roasted egg plant, renowned for its rich and smoky flavours.



## Hummus

A creamy and flavorful dip originating from the Middle East, made from pureed chickpeas, combined with tahini.



 **Gluten Free**    **Suitable for Vegetarians**    **Suitable for Vegans**

We can cater for gluten-free, vegetarian and vegan diets. Please let us know if you have any food allergies or special dietary requirements at the time of booking.

## Rocca Salad

A traditional spring salad from the oasis of U.A.E., featuring Jarjeer, oven baked beetroot, and other fresh additions to any palette.



## Fattoush Salad

Salads were rare in the region, however Fattoush from the Levant, combining fresh vegetables and a zesty, herb-infused dressing, has become a regional favourite.



## Spiced Potatoes

Mixed with cumin, coriander, paprika and fresh lemon juice.



## Spinach Sambousek

Light and crispy pie filled with spinach and spices.



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# MAIN COURSES

## Traditional Lamb Ouzi

A dish that symbolizes hospitality in the region. Our Arabic-spiced lamb is simmered for 6 hours in an underground pit to ensure tenderness, falling off the bone, and served with two different rice options:

## Ouzi Rice with Spices Vegetables

A Middle Eastern dish featuring tender Ouzi lamb served with flavorful, aromatic vegetables and fragrant rice.

-OR-

## Plain White Rice

For those who prefer the simple things in life.



## Harees

A slow-cooked dish made from simple yet wholesome ingredients. It features tender pieces of chicken, combined with whole wheat grains.

## Camel Meat

A traditional dish for all special occasions, , spiced with mixed vegetables.



## Charcoal Grilled Chicken

Tender & mildly seasoned boneless meat straight from the grill.



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## Vegetable Tagine

Succulent, slowly simmered vegetable stew with a Mediterranean touch.



## Grilled Vegetable Kebab

A harmonious blend of natural sweetness and savory goodness. Served with grilled corn.



## Baked Fish

Locally sourced and flavoured with tomatoes, onions, walnuts, Arabic spices and other aromatic herbs.

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# DESSERTS

## Luqaimat

Originating from the Arabic word meaning “a small bite that can be eaten in a single mouthful”, these small delectable Arabic style donuts are drizzled with date syrup.



## Umm Ali

A delectable pastry that combines layers of phyllo dough, nuts, and creamy custard, all baked to golden perfection.



## Assorted Fresh Fruit

Mixed seasonal fresh fruit platters.



# BEVERAGES

Arabic coffee, mineral water, a selection of two fresh juices, vimto, kamaruddin, jallab, camel milk, karak chai and a selection of tea and coffee.

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