



ليالي القمر LAYALI AL QAMAR

رمضان كريم
RAMADAN KAREEM

IFTAR BUFFET
MENU



YAS LINKS
ABU DHABI

IFTAR BUFFET MENU I

RAMADAN JUICES

Kamar Al-Din, Jallab, Laban, Arabic Coffee, Soft Drinks, and Water

DRIED FRUITS & DATES

Fresh Salads and Condiments
Fresh Tomato Wedges
Cucumber with Yogurt and Chili Walnuts
Rocket with White Onion and Pomegranate
International Salad
Lentil, Grilled Vegetable, and Feta Salad
Sumac-Spiced Chicken Salad

ARABIC COLD MEZZE

Hummus, Mutabbal, Fattoush, Tabouleh

HOT MEZZE

Spinach Fatayer, Kibbeh
Falafel Wrap

SOUP

Lentil Soup with Crispy Pita Bread

ASSORTED BREAD BASKET

Arabic and International Bread Selection

LIVE BBQ STATION

Mixed Meat Grill (Lamb, Kofta, Shish Taouk, Kebab, Calamari)

MAIN COURSES

Chicken Molokhia
Nile Perch Fish Meshawi with Garlic and Coriander Sauce
Lamb Curry
Vegetable Salona with Okra
Paneer Makhani
Steamed Rice

CARVING STATION

Traditional Lamb Ouzi served with Oriental Rice

DESSERTS

Mohalabia
Raspberry Cheesecake
Balah El Sham
Fresh Fruit Medley
Mousse Assortment
Umm Ali

AED 170 Per Person

IFTAR BUFFET MENU II

RAMADAN JUICES

Kamar Al-Din, Jallab, Laban, Arabic Coffee, Soft Drinks, and Water

DRIED FRUITS & DATES

FRESH SALADS & CONDIMENTS

Fresh Green Salad (Tomatoes, Cucumber)
Cucumber Yogurt with Chili Walnuts
Rocca & Zaatar with Feta and White Onion
Marinated Olives, Arabic Pickles, Labneh with Zaatar

INTERNATIONAL SALADS

Classic Greek Salad
Caesar Salad with Prawns

ARABIC COLD MEZZE ASSORTMENTS

Baba Ghanoush, Tabbouleh, Fattoush, Wine Leaves, Hummus

STATION

Chicken Shawarma with Condiments

HOT MEZZE

Spinach Fatayer, Cheese Spring Roll
Kibbeh, Vegetable Pakora

SOUPS

Harira Soup
Lentil Soup with Sumac and Pita Bread

ASSORTED BREAD BASKET

Arabic and International Bread Selection

LIVE BBQ STATION

Mixed Meat Grill (Lamb, Kofta, Shish Taouk, Kebab)
Grilled Fresh Seafood
(Based on Market Availability, One Item Every Day: Calamari, Shrimp, Cod Fish)

MAIN COURSES

Chicken Majboos
Seared Sea Bass with Garlic and Coriander Sauce, Arabic Lentil Confit
Beef Harees
Za'atar-Roasted Roast Potatoes
Butter Chicken
Steamed Rice

CARVING STATION

Traditional Lamb Ouzi served with Oriental Rice

DESSERTS

Mousse Assortments, Apple Crumble Tart, Mixed Baklava
Fresh Fruit Medley, Mohalabiya, Katayef with Cheese and Nuts
Raspberry Cheesecake, Umm Ali, Dates Platter

AED 190 Per Person

IFTAR BUFFET MENU III

RAMADAN JUICES

Kamar al-Din, Jallab, Laban, Arabic Coffee, Soft Drinks, and Water

DRIED FRUITS & DATES

FRESH SALADS AND CONDIMENTS

Fresh Tomato Wedges with Avocado
Cucumber with Greek Yogurt and Chili Walnuts
Rocket with White Onion, Pomegranate, and Mango
Marinated Olives, Pickled Turnips

INTERNATIONAL SALADS

Lentil Salad with Grilled Halloumi
Harissa Calamari Salad

ARABIC COLD MEZZE ASSORTMENTS

Hummus, Mutabbal, Wine Leaves, Fattoush, Tabbouleh

HOT MEZZE

Kibbeh, Spinach Fatayer, Cheese Manakish
Veg Samosa, Chicken Pakoras

SOUPS

Harira Soup
Lentil Soup with Pita Bread and Lemon Wedges

ASSORTED BREAD BASKET

Arabic and International Bread Selection with Butter

STATION

Foul Falafel
Condiments: Cumin Powder, Tahini Sauce, Chopped Tomato, Arabic Chili Pickle,
Olive Oil, Chicken Shawarma with Arabic Pickles

LIVE BBQ STATION

Mixed Meat Grill (Lamb Kofta, Chicken Tandoori, Beef Steak)
Grilled Fresh Seafood (Based on Market Availability, One Item Every Day:
Calamari, Prawns, Shrimp, Sea Bass, Salmon)

MAIN COURSES

Seafood Tagine (Mixed Seafood with Moroccan Tagine)
Mutton Rogan Josh
Grilled Sea Bass with Antiboise Sauce
Kadai Chicken
Potato Harra with Garlic and Coriander
Saffron Rice
Penne Arrabbiata

CARVING STATION

Traditional Ouzi Served with Arabic Rice

DESSERTS

Ma'amoul, Basbousa, Kunafa, Umm Ali
Crème Brûlée, Profiteroles, Red Velvet Cake, Dates
Fruit Medley, Date Pudding, Passion Fruit Cheesecake

AED 210 Per Person



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رمضان كريم
RAMADAN KAREEM

SUHOOR
MENU



YAS LINKS
ABU DHABI

SUHOOR MENU I

ASSORTED DATES, DRIED FRUITS & NUTS

Assorted International and Arabic Bread

RAMADAN JUICES

Kamar Al-Din, Jallab, Laban, Arabic Coffee, Soft Drinks, and Water

COLD MEZZEH

Hummus, Mutabbal, Tabbouleh, Fattoush, Arabic Pickles

SALADS

Mixed Salad

Arugula and Pomegranate Salad

Lentil, Grilled Vegetable, and Feta Salad

Sumac Chicken Salad

HOT MEZZE

Vegetable Samosa

Kibbeh, Cheese Fatayer

Garlic Mayonnaise

SOUPS

Lentil Soup with Crispy Pita Bread and Lemon

MAIN DISHES

Grilled Lamb Kebab

Fish Tikka with Mint Chutney

Za'atar-Roasted Potatoes

Biryani Rice

Paneer Makhani

DESSERTS

Chocolate Brownie

Mohalabia

Balah El Sham

Raspberry Cheesecake

Fresh Fruit Medley

Umm Ali

AED 150 Per Person

SUHOOR MENU II

ASSORTED DATES, DRIED FRUITS & NUTS

RAMADAN JUICES

Kamar Al-Din, Jallab, Laban, Arabic Coffee, Soft Drinks, and Water

COLD MEZZE

Hummus, Mutabbal, Baba Ganoush

Fattoush, Vine Leaves

Rocca & Zaatar with Feta and White Onion

INTERNATIONAL SALAD

Classic Greek Salad

Grilled Chicken with Lentil and Grilled Vegetables

Wild Rocket, Romaine, Tomato Slices, Cucumber, Grated Carrot,
Sweet Corn

DRESSINGS & CONDIMENTS

Vinaigrette, Thousand Island Dressing, Caesar Dressing

Marinated Olives and Arabic Pickles

SOUP

Harira Soup with Pita Crisps and Arabic Bread

ASSORTED BREAD BASKET

Assorted International and Arabic Bread

HOT MEZZE

Chicken Samosa

Lamb Kibbeh, Cheese Fatayer

MAIN DISHES

Oriental Mixed Grill (Lamb, Kofta, Shish Taouk, Kebab)

Whole Roasted Chicken with Lemon Garlic Sauce and Potatoes

Grilled Nile Perch with Harra Sauce, Pepper, Pine Nuts, and Parsley

Eggplant Moussaka with Chickpeas, Onion, and Tomato

Meat Rice with Ground Meat and Nuts

DESSERTS

Mixed Baklava

Mohalabia

Cheese Kunafa

Cherry Chocolate Cake

Raspberry Cheesecake

Dates Platter

Fresh Fruit Medley

Umm Ali

AED 170 Per Person

SUHOOR MENU III

ASSORTED DATES, DRIED FRUITS & NUTS

RAMADAN JUICES

Kamar Al-Din, Jallab, Laban, Arabic Coffee, Soft Drinks, and Water

COLD MEZZE

Beetroot Hummus, Mutabbal, Muhammara
Fattoush, Tabbouleh, Vine Leaves, Cucumber Mint with Yogurt
Rocca & Zaatar with Feta, White Onion, Potato Harra Salad

INTERNATIONAL SALAD

Classic Caesar Salad, Chicken and Halloumi Salad
Grilled Vegetable Antipasti
Wild Rocket, Romaine, Tomato Slices, Cucumber, Grated Carrot,
Sweet Corn

DRESSINGS & CONDIMENTS

Vinaigrette, Thousand Island Dressing, Caesar Dressing
Marinated Olives and Arabic Pickles
Herb Croutons, Pickled Beetroot

SOUPS

Lentil Soup
Lemon, Pita Crisps, Cumin Powder, Olive Oil

ASSORTED BREAD BASKET

Assorted International and Arabic Bread

Hot Mezzeh

Chicken Samosa, Spring Rolls
Fried Kibbeh, Cheese Fatayer

MAIN DISHES

Oriental Mixed Grill (Lamb, Kofta, Shish Taouk, Kebab)
Vermicelli Rice
Grilled Red Snapper with Tahini Sauce
Seafood Tagine, Mixed Seafood with Moroccan Tagine
Kousa al-Mahshi, Stuffed Eggplant with Lamb Minced Meat
Chicken Molokhia, Chicken Stew

DESSERTS

Mixed Baklava
Katayef with Cheese and Nuts
Blueberry Mohalabia
Cheese Kunafa
Red Velvet Cake
Passion Fruit Cheesecake
Dates Platter
Fresh Fruit Medley
Umm Ali

AED 190 Per Person