



# 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 BREADBASKET

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 AND 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 BREADBASKET

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 BREADBASKET

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 BREADBASKET

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 BREADBASKET

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**