



TRACKSIDE IFTAR

175 AED PER PERSON

BEVERAGES - CHOICE OF ANY TWO

Orange, Apple, Watermelon, Laban (D), Qamar el Din, Tamer Hindi

COLD APPETIZERS

Marinated Olives - Mediterranean olives with herbs

Hummus - Smooth purée of boiled chickpeas and tahini

Fruit or Plain Yoghurt - Fresh creamy yoghurt

Grilled Halloumi Cheese - With cucumbers, tomatoes and za'atar

Bread Basket - With fruit preserves, honey and butter

Cheese Plate (N) - With nuts and dry fruits

HOT MEZZEH - CHOICE OF ANY TWO

Cheese Sambousek - Golden fried pastries with akawi cheese

Meat Sambousek (N) - Golden fried pastry with minced lamb, pine nuts

Spinach Fatayer (V, N) - Golden fried pastries with spinach and pine nuts

Vegetable Samosa - Crispy pastry with spiced vegetables

Served with tahina sauce or mint chutney

MAIN COURSES - CHOICE OF ANY TWO

Samak Harra - Baked fish flavored with spices and served with tomato sauce

Shish Tawook and Lamb Kofta (D) - Grilled marinated chicken, mint kofta, red onions, tomatoes, sumac, mint, parsley, garlic sauce in saj bread

Butter Chicken (D) - Chicken tikka in rich tomato gravy with cream and butter

Penne Arrabbiata (V, D) - Spicy penne pasta with tomatoes, chili flakes and fresh basil

Chicken or Vegetable Biryani (D, N) - Cooked with yoghurt, onions, tomatoes and Basmati rice served with cucumber-tomato raita

DESSERTS

Sliced Fruits - Fresh seasonal fruits

Selection of Dessert Platter (D, N) - Assorted sweet treats

Arabic or Brewed Coffee or Selection of Tea

DIETARY KEY - (V) = Vegetarian | (D) = Contains Dairy | (N) = Contains Nuts

**All prices are in UAE Dirham and are inclusive of all applicable service charges, local fees and taxes.*