

IFTAR SET MENU

Available nightly from 6.30 pm, last seating at 10 pm £56 per person

SOUP

Braised lentil soup (v)
Red lentil, crispy shallot, lime 186 kcal

STARTERS

Trio of cold mezze (v)
Classic hummus, stuffed vine leaves, labneh 260 kcal

Marinated olives (v) Kalamata pitted olive | 20 kcal

Superfood salad (v)
Spinach, broccoli, quinoa, carrots, soybeans 117 kcal

MAINS

Lamb meatballs
Arrabbiata sauce, sun-dried apricots, royal mint 480 kcal

Grilled whole seabass Braised cannellini beans, spinach 3 | 7 kcal

Royal mixed grill Beef kofta, grilled merguez sausage, spiced tandoori chicken 710 kcal

Basmati rice & warm khobez bread 318 kcal

DESSERTS

Arabian rice pudding
Flavoured with rose water and saffron 332 kcal

Persian almond cake
Aromatic mixture of almond and cardamom 423 kcal

Exotic fruit platter
British seasonal fruits and berries | 39 kca|



IFTAR SET MENU

Available nightly from 6.30 pm, last seating at 10 pm
£56 per person

SOUP

Heirloom tomato shorba (v) British tomatoes, coriander, crispy pita croutons | 45 kcal

STARTERS

Trio of cold mezze (v)
Classic hummus, stuffed vine leaves, labneh 260 kcal

Marinated olives (v) Kalamata pitted olive | 20 kcal

Fattoush chicken salad Sumac-infused chicken, baby cucumber, heirloom tomatoes, marinated feta 309 kcal

MAINS

Roasted baby chicken tagine Warm couscous, sun-dried apricots, royal mint 800 kcal

> Grilled sirloin steak Braised cannellini beans, spinach 590 kcal

Arabian-style seafood grill Scottish salmon, king prawns, haddock fillet, Arabian spices 720 kcal

Kabsa rice & warm khobez bread 330 kcal

DESSERTS

Pistachio umm ali Egyptian-style bread pudding, nuts 257 kcal

Sticky date pudding
Dates, vanilla ice cream, toffee sauce 547 kcal

Exotic fruit platter
British seasonal fruits and berries | 39 kca|