

IFTAR AT ARMANI/AMAL

AED 375 per person

Selection of dates, nuts
and Ramadan juices

Cold and hot mezzeh
Served with Arabic bread

Hummus, labneh and moutabal
Spinach fatayer, kibbeh and cheese roll (D,E,G,N)

APPETIZERS

Punjabi Samosa
Vegetable samosa with chickpea masala (G, D, N)

Lamb Kofta
Spiced minced lamb skewers with coriander and onion (D)

Shish Taouk
Chicken thigh infused with yoghurt and Arabic spices (D)

Shrimp Kebab
Tiger prawns marinated with parsley, paprika and garlic (S)

MAIN COURSE

Murgh Makhni
Chicken tikka cooked in a cream-enriched tomato sauce (D)

Goan Fish Curry
Kingfish stewed with chilli, kokum and coconut sauce (S)

Contains Gluten (G) Vegetarian (V) Nuts (N) Sea foods (S) Dairy (D) Eggs (E)
Sulphite (SP) Sesame (SS) Soybeans (SB) Mustard (M) Celery (C)

Gosht Biryani
Awadhi-style lamb layered with aromatic basmati rice (D,N)

Dal Makhni
Creamy black lentils enriched with butter (D)

Raita (D)
Selection of Tandoori Bread (G,D)

DESSERTS

Cardamom Kulfi
Cardamom-flavoured pistachio ice cream with falooda (D,N)

Umm Ali
Traditional dessert with raisins and nuts (D,G,N)

Gulab Jamun
Golden fried milk dumplings (D,G,N)

Rasmalai
Saffron and cardamom-flavoured milk dumplings (D,N)