

# IFTAR AT ARMANI/AMAL

**AED 375 per person**

Selection of dates, nuts  
and Ramadan juices

Cold and hot mezze  
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)