



Fairmont
THE PALM



FAIRUZ IFTAR MENU

RAMADAN JUICES

Laban (D), Qamar Al-Deen, Tamarind, Rose, Vimto, Jallab, Karkadeh

Selection of Local Dates and Dried Fruits (N/V)
Dates Khalas, Dates Medjool, Dates Saqey, Dates Khodri, Dates Sukari Almonds (N), Pistachios (N), Hazelnuts (N), Cashew Nuts (N), Apricots, Prunes

COLD MEZZEH

Hummus (PB)

Smooth purée of boiled chickpeas and tahini

Warak Enab (PB)

Grape leaves stuffed with rice, fresh mint, parsley, tomatoes and green onion

Fattoush (G/V)

Tomato and cucumber salad tossed with crisp Arabic bread

Tabbouleh (G/V)

Salad of chopped parsley, tomatoes, mint and bulgur

Kishkeh (D/G/N/V)

Bulgur wheat with labneh, walnuts and olive oil

Moutabel (D/V)

Roasted and smoked aubergine dip with labneh

Beetroot Moutabel (D/V)

Roasted beetroot dip with labneh

Baba Ghanoush (PB)

Roasted and smoked aubergine dip

Labneh with Mint (D/V)

Fresh thick yoghurt with mint and olive oil

Rocca Salad (PB)

Rocket leaves with onion, tomato and sumac

Bamieh Bil Zeit (V)

Okra stew cooked with olive oil and fresh tomato

Mujadarrah (V)

Bulgur, green lentils, cumin and olive oil

GARDEN LETTUCE

Selection of Fresh Salad Greens (V)

Cucumber, tomato, bell pepper, carrot, Greek feta (D), olives, sweetcorn

Dressing selection: Honey mustard, ranch dressing (D), lemon vinaigrette, grain mustard vinaigrette, balsamic vinaigrette

SALADS

Mixed Melon and Feta Salad (D/V)

Compressed melon with crumbled feta and balsamic reduction

Tomato Mozzarella Caprese (D/V)

Traditional Italian tomato and buffalo mozzarella with basil pesto

Raw Papaya and Mango Salad (V)

Papaya, mango, cucumber, carrot, onion, coriander and Thai dressing

Pickled Red Cabbage and Apple Salad (V)

Red cabbage, green apple, apple cider vinegar and chives

Caesar Salad (D/G)

Romaine lettuce, croutons, olive oil and beef bacon

Chilled Seafood (SH)

Mussels (SH), Clams (SH), Poached Prawns (SH)

Condiments:

Cocktail Sauce (E), American Cocktail Sauce (G), Sweet Chilli Sauce (G), Lemon Wedges (V), Lime Wedges (V)

Sushi (S/SH)

Assorted vegetarian and non-vegetarian sushi (D/E/S/SH/V)

Pickled ginger, soy sauce, wasabi

Pickles and Olives

Pickled cucumber, pickled carrot, pickled cauliflower, pickled chilli, garlic pickle, plum pickles, assorted olives

FAIRUZ IFTAR MENU

INTERNATIONAL AND ARABIC CHEESE SELECTION (D)

Middle Eastern Cheese Selection

Labneh Balls with Za'atar, Nabulsi Cheese, Halloumi, Baladi Cheese, Ackawi Cheese, Shelal Cheese

International Cheese Selection

Six varieties of international cheeses

SOUPS

Lentil Soup (G/V)

Traditional Arabic lentil soup with crisp croutons and lemon

Harira Soup (D/G)

Lentils, vegetables, lamb and harissa

Soup of the Day

BAKERY SOUK

Breads and Rolls (D/G/N)

Sourdough baguette

Kraftkorn loaf

Mini baguette

Turkish simit bread

Moroccan cheese bread

Moroccan za'atar bread

Sumac and Turkish chilli crisp

Sesame breadsticks

White Arabic bread

Brown Arabic bread

Red pepper and garlic swirl

Multigrain roll

Potato and sesame roll

Caramelised onion focaccia

Olive and za'atar puffs

Hot Breads

Mushroom and Brie khachapuri (D/G)

HOT MEZZEH

Kibbeh Batata (D/G/N/V)

Fried potato and bulgur dumplings

Meat Sambousek (G/N)

Golden-fried pastry filled with minced lamb and pine nuts

Cheese Rakakat (D/G/V)

Crispy filo pastry filled with Ackawi cheese

Crispy Falafel (PB)

Crushed chickpeas, parsley, coriander and cumin

Lahm Bi Ajeen (G/N)

Dough stuffed with spiced minced lamb

Vegetable Samosa (G/V)

Tender pastry filled with potato, vegetables, and Indian spices

LIVE COOKING

Saj Manakish (D/G)

Warm Akkawi cheese and za'atar saj

Chicken Shawarma (D/E/G)

Freshly made chicken shawarma with pickles and condiments

Lamb Ouzie (D/N)

Whole roasted baby lamb served with Arabic rice, yellow lentils and roasted nuts

Samak Majboos (D/N/S)

Marinated fish cooked with basmati rice, coriander, mint, and tomato

ARABIC MIXED GRILL

Chermoula Shrimps (SH)

Shish Taouk (D)

Lamb Joojeh Kebab (D)

Lamb Kofta

Jawaneh Dajaj (D)

Condiments:

Biwaz Salad (V), Harissa Chilli Sauce, Cucumber Mint Yogurt (D), Tahina Sauce (D), Garlic Sauce (D/E)

FAIRUZ IFTAR MENU

TASTE OF THE MIDDLE EAST

Lamb Harees (D/G)

Traditional slow-cooked lamb, wheat and butter

Moroccan Beef Couscous (D/G)

Mixed vegetables, beef stew, ginger, onion and saffron

Kousa Mahshi (D)

Baby marrow stuffed with minced lamb and rice, cooked with tomato sauce

Chicken Molokhia (D)

Jute leaves cooked with chicken, garlic, coriander and lemon

Kebbeh Bil Laban (D/G/N)

Meat and bulgur dumpling filled with minced lamb and yogurt sauce

Vegetable Moussaka (V)

Aubergine, onion, garlic, mixed bell pepper

PAN & WOK - ASIAN

Sweet and Sour Shrimps (D/S)

Stir-Fry Coriander Lamb (G)

Malaysian Laksa Soup with Seafood (SH)

Burmese Khao Suey Chicken (SH)

PASTA

Flow Signature Pasta with Creamy Truffle Sauce (D/G/V)

Mac and Cheese (D/G/V)

Penne alla Siciliana (D/G/V)

Conchiglioni Pasta with Seafood

Rose Sauce (D/G/SH)

TASTE OF INDIA

Chicken Biryani (D/N)

Lamb Rogan Josh (D/N)

Paneer Jalfrezi (D/N)

Dal Tadka (D/V)

Steamed Basmati Rice (V)

Freshly Cooked Roti and Naan (D/G/V)

Indian flatbreads cooked in a traditional tandoor clay oven

Condiments:

Assorted Papad, Mango Pickle, Mango Chutney, Raita (D)

UNDER THE HEAT LAMP

French Fries (V)

Fried Fish Bite (E/G/S)

Chicken Pot Pie (D/G/N)

INTERNATIONAL MAIN COURSE

Oven-Baked Fish with Mediterranean Sauce (D/SH)

Beef Bourguignon (D)

Batata Harra (G/V)

Sautéed Green Beans with Confit Onion (V)

Roasted Chicken with Mushroom Sauce (D)

Antonio de Bulhão Pato Clams (D/S)

BAKERY AND GRILL

Roast Leg of Lamb (D)

Served with lamb jus and mint

Tandoori Chicken (D)

Served with mint chutney

PIZZA

Margherita Pizza (D/G/V)

Turkish Lamb Pide (D/G)

Cheese Manakish (D/G/V)

FAIRUZ IFTAR MENU

DESSERT BUFFET

A Canvas of Turkish Delight Towers and Sweets
Baklava Pyramid

LOCAL FAVOURITES

Kataif Asafeer (D/G/N/V)
Esh Al Sarayah (D/G/N/V)
Turkish Pistachio Roll (D/G/N/V)
Turkish Chocolate Baklava (D/G/N/V)
Saffron Mahalabia (D/G/N/V)

WHOLE CAKES AND TRIFLES

Opera Gateau (D/E/G/N)
Passion Fruit Cheesecake (D/E/G/N)
Banoffee Trifle (D/E/G/N)
Crème Caramel (D/E/G/N)
Rose Milk Cake (D/E/G/N)

INDIVIDUAL PASTRIES AND VERRINES

Red Velvet Cake(D/E/G/N)
Blueberry Crumble Cake(D/E/G/N)
Pistachio Éclair, Lemon Meringue Tart(D/E/G/N)
Saffron Rasmalai (D/G/N)

Selection of Fresh Seasonal Fruits

Selection of Macarons (D/E/N)

HOT DESSERTS

Kataif with Nuts (D/G/N/V)
Luqaimat with Date Syrup (D/G/N/V)
Umm Ali (D/G/N/V)
Cheese Kunafa (D/G/N/V)

Ice-Cream Station

Vanilla Ice-Cream (D)
Chocolate Ice-Cream (D)
Caramel Ice-Cream (D)
Mango Sorbet (PB)
Passionfruit Sorbet (PB)
Plant-Based Hazelnut Ice-Cream (N/PB)

Selection of Toppings and Sauces

Almond Flakes (N)
Rainbow Sprinkles (G)
Cookie Crumbles (D/G)
Chocolate Pearls (D/G)
Fruit Pearls (D/G)
Chocolate Sauce (D/G)
Toffee Sauce (D)
Raspberry Sauce
Vanilla Sauce (D/E)

Chocolate Fountain (D/N/V)

Served with Marshmallows
Brownie Bites (D/E/G/N)
Madeleines (D/E/G/N)
Savoardi Biscuits (D/E/G/N)

Turkish Ice-Cream (D/N/V)

Vanilla, Chocolate, Pistachio