



IFTAR MENU

SAR 275 per person

Assorted Laban Selection

Dates, Dried Kiwi, Dried Apricot

Pappadam Selection, Chutneys & Raita (M, G, C, Md) 187 Cal

Coconut Lentil Shorba Curry Leaf Tuille (V) 120 Cal

Gol Guppas, Jaljeera, Potato, Sprouting Moong (G, Vg) 165 Cal

Punjabi Samosa, Saunth Chutney (G, M, V) 178 Cal

Kasoori Chicken Tikka, Moong Sprouts & Kasundi Kachumber (M, E, Md) 217 Cal

Gilafi Quail Seekh Kebab, Mustard & Mint Chutney (M, Md) 245 Cal

Wagyu Cheek Pepper Fry, Malabar Paratha (M, Ss, Md) 238 Cal

Chicken Butter Masala (M, N) 237 Cal

or

Goan Prawn Curry (C, M) 146 Cal

Hyderabadi Lamb Biryani, Pomegranate & Mint Raita (G, M, Ss, N, E) 312 Cal

Served with: Dal Maharani (M, V) 147 Cal, Khatta Meetha Baingan (M, V) 118 Cal

Basmati Rice (Vg) 184 Cal or Bread Basket (G, M, E) 585 Cal

Gold Leaf Gulab Jamun, Almonds (M, N, G, V) 286 Cal

or

Bengali Angoori Rasmalai, Rose Petals & Pistachios (M, N, G, V) 343 Cal

(G) Gluten (F) Fish (P) Peanuts (N) Nuts (M) Milk (So2) Sulphur Dioxide (Ce) Celery (C) Crustaceans (E) Eggs (Md) Mustard (Ss) Sesame (Mo) Molluscs (L) Lupin (S) Soya (V) Vegetarian (Vg) Vegan. Please inform us of any allergies or dietary requirements.
An individual's salt intake should not exceed 5 grams per day, equivalent to 2,000 milligrams of sodium

*Consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

All prices are in SAR and inclusive of 15% VAT



Scan the code to identify high salt items and the time required to burn calories.



SUHOOR MENU

SAR 250 per person

Pappadam Selection, Chutneys & Raita (M, G, C, Md) 187 Cal

Gol Guppas, Jaljeera, Potato, Sprouting Moong (G, Vg) 165 Cal

Punjabi Samosa, Saunth Chutney (G, M, V) 178 Cal

Kasoori Chicken Tikka, Moong Sprouts & Kasundi Kachumber (M, E, Md) 217 Cal

Gilafi Quail Seekh Kebab, Mustard & Mint Chutney (M, Md) 245 Cal

Wagyu Cheek Pepper Fry, Malabar Paratha (M, Ss, Md) 238 Cal

Chicken Butter Masala (M, N) 237 Cal

or

Goan Prawn Curry (G, M) 146 Cal

Hyderabadi Lamb Biryani, Pomegranate & Mint Raita (G, M, Ss, N, E) 312 Cal

Served with: Dal Maharani (M, V) 147 Cal, Khatta Meetha Baingan (M, V) 118 Cal

Basmati Rice (Vg) 184 Cal or Bread Basket (G, M, E) 585 Cal

Gold Leaf Gulab Jamun, Almonds (M, N, G, V) 286 Cal

or

Bengali Angoori Rasmalai, Rose Petals & Pistachios (M, N, G, V) 343 Cal

(G) Gluten (F) Fish (P) Peanuts (N) Nuts (M) Milk (So2) Sulphur Dioxide (Ce) Celery (C) Crustaceans (E) Eggs (Md) Mustard (Ss) Sesame (Mo) Molluscs (L) Lupin (S) Soya (V) Vegetarian (Vg) Vegan. Please inform us of any allergies or dietary requirements. An individual's salt intake should not exceed 5 grams per day, equivalent to 2,000 milligrams of sodium

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