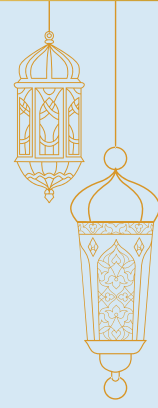




Queen Elizabeth 2

Managed by ACCOR



# رَمَازَانِ كَرِيمِ

RAMADAN KAREEM

2025

## FRESH JUICE STATION

Kamar-El-Deen/ Jalab/ Karkade/ Tamr Hindi/ Vimto  
Laban(D)/ Orange Juice

## DISPLAY

Dates, Dry Fruits and Nuts Display (N)

## RAMADAN AUTHENTIC ARABIC COLD APPETIZER

Hummus/Charcoal Hummus/Avocado Hummus (SE)  
Tabouleh (G)  
Mutable/Beetroot Mutable (SE,D)  
Warak Enab  
Fattoush (G)  
Rocca & Zaatar Salad  
Muhammara (N,G)  
Okra Salad  
Baba Ghanouj  
Maftool Mozzarella(G,N,D)  
Mix Olive Salad  
Cauliflower & Fried Eggplant with Tahini Sauce (SE)

## WESTERN MARINATED SALADS

Balsamic Cured Heirloom Beets & Candied Walnut (N)  
Chicken Peach Salad with Romaine Lettuce & Cherry Tomatoes  
Semi Roasted Tomato & Curried Mango Couscous(G,N,D)  
Fennel & Orange Salad with Sautéed Onions and Almond Dressing(N)  
Sliced Watermelon Platter  
Assorted Sushi & Sashimi  
Wakame Salad, Pickled Ginger, Soy Sauce, Wasabi, Pickled Daikon

## INDIVIDUAL SHOOTER

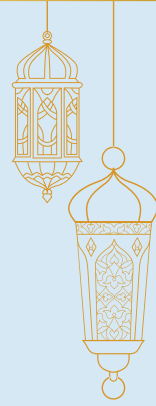
Cucumber Mint Soup, Beetroot Feta Mouse(D)  
Virgin Bloody Mary Gazpacho(G,N), Carrot & Pineapple Parfait(D)

## SALAD BAR

Radicchio, Wild Rocca, Cos Lettuce, iceberg  
Julienne Carrot, Cucumber, Tomato Wedges, Trio of Bell Peppers  
Cocktail onions, Capers, Corn Kernel, Cherry Tomatoes,  
Ranch dressing (E,D), Apple cider dressing(M), Honey Mustard (M),  
Extra Virgin Olive Oil, Balsamic Vinegar  
Selection of Pickles & Olives with Black Olive, Green Olive,  
Stuffed Olive, Turnip Pickle, Chili Pickle, Cauliflower Pickle

## ASSORTED ARABIC & INTERNATIONAL CHEESE

Homemade Warm Pita Bread, White & Brown Arabic Bread, Bread Roll  
Halloumi, Baladi Cheese with Zaatar Oil  
Shanklish with Condiments (Tomato, Onion, Parsley, Olive Oil)  
Assorted Labneh Balls (D,SE)



### SELECTION OF HOT MEZZAH

Spinach Fattayer/Falafel (G,N)  
Cheese Sambousek with Tahina Sauce /Cheese Rokakat  
Cheese Croquettes (D,G,SE)  
Vegetable Spring Roll with Sweet Chili Sauce  
Chicken Mousakhan Roll (G,SE)  
Saj Station, Cheese & Zaatar(D,SE), Muhammara(G,N)  
Turkish Pide (G)

### KEBBEH STATION

Kibbeh Bil Laban (D,G,N)  
Kibbeh Sumakiya (G,N)  
Kibbeh with Tahina Sauce (G,N,SE)  
Kibbeh Bil Jameed (N,G)  
Kibbeh Bil Sbankh

### UNDER HEATING LAMP

Kibbeh Meat (G,N)  
Kibbeh pumpkin (G)

### SOUP OF THE DAY

Traditional Lentil Soup, Arabic Bread Crouton (G), Lemon Wedges  
Cream of Chicken Soup (D,G) with Condiments or Harira Soup

### CARVERY STATION

Marinated Whole Roast Chicken (G)  
Roasted Rump of Beef  
Roasted Whole Fish of the Day or Stuffed Whole Roasted Calamari  
Garlic Herb Roast Potatoes  
Thyme Jus, Rosemary Jus, Chimichurri Sauce

### AUTHENTIC ARABIAN & INTERNATIONAL MAIN COURSE

Butter Chicken  
Chicken Biryani (N,D)  
Lamb Kebab Halla or Lamb Mansaf or Lamb Okra (D)  
Roasted Salmon, Tomato Fennel Ragout (D,F) or Sweet & Sour Seafood  
Eggplant Zalouk (D)  
Vegetable Jalfrezi (D,N)  
Vegetable Lasagna (N,D)  
Steamed Basmati Rice  
Truffle Mashed Potato or Garlic Cream Potato (D,G)

### EMIRATI STATION

Lamb Harris (G,D)/Chicken Tarred (G,N)/Lamb Sujok/  
Stuffed Mix Dolma(D)  
Marinated Mix Grill with Oriental Spice  
Shish Kebab, Shish Taouk, Kofta Kebab  
Garlic Sauce (E), Tahina Sauce (SE), Biwas Salad

### LIVE COOKING STATION

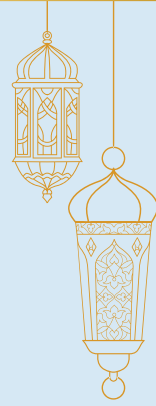
Chicken Shawarma with Condiments (G)  
Ouzi With Oriental Rice & Yoghurt (N,D)

### PASTA STATION (D,G)

Choice of Pasta and Sauce with Vegetables  
Pasta with Mushroom & Onion/Pasta with Creamy Pesto  
Pasta with Cheese Sauce  
Pasta with Chunky Tomato Sauce/Pasta with Rich Bolognese Sauce

### SAUCES

Teriyaki Sauce, Mint Sauce, Tomato Ketchup, Sweet Chili Sauce,  
Dijon Mustard, Horseradish Sauce, English Mustard, Sambal Olek



### **AUTHENTIC ASSORTED ARABIC SWEET**

Mafroukeh Kista (N,G,D)  
Namoura (G,N)  
Arabic Sweet Awamat (G,D,E,N)  
Basbousa (G,N)  
Katayef Asafiri(G,D,E,N)  
Ain Al Jamal (N,G,D)  
Maamoul Dates (G,N)  
Luqaimat Sweets (G)

### **INTERNATIONAL SWEET SELECTION**

#### **WHOLE CAKE & TART**

Baked Cheesecake with Berries (D,E,G)  
Tiramisu (D,G,E)  
Vanilla Custard Fruit Cake (D,E,G)  
Tres Des Leche Cake (D,E,G)  
Chocolate Passion Fruit Tart (G,D,E)  
Baked Apple Almond Tart (G,D,E)  
Crème Caramel (D,E)

#### **INDIVIDUAL CAKE**

Mango & Raspberry Cake (D,E,G)  
Opera (D,E,G,N)  
Red Velvet Cake (D,E,G)  
Chocolate Truffle Cake (D,E,G)  
White Chocolate Brownies (G,D,E)  
Flap Jack (G,D)

#### **INDIVIDUAL SHOOTER**

Hazelnut & Chocolate Mousse (D,E,N)  
Strawberry Panna Cotta (D)  
Baked Yogurt with Blueberry Compote (D)  
Rose Mahalabia with Nut

#### **HOT**

Kunafa Cheese (D,G,N)  
Um Ali (D,G,N)  
Apple Crumble (G,D) or Sticky Date Pudding with Caramel Sauce (G,D,N)  
Saj Nutella with Chocolate Sauce (D)

### **SOFT SERVE ICE CREAM STATION & CONDIMENTS**

Vanilla, Caramel, Chocolate, Strawberry  
Sprinkle / Marshmallow / Almonds Flakes (N)  
Chocolate Flakes/ Toasted Coconut

### **FRUIT DISPLAY**

Fresh whole Fruit Display  
Seasonal Assorted Cut Fruits



## **Iftar Al Malika**

**Price: AED 159 per person**

AED 90 per child aged 6 to 11 years old.  
Children below the age of six years dine with our compliments.

**Venue: Lido Restaurant at Queen Elizabeth 2 Hotel**

**Time: 6.00 PM (Sunset) – 00-9 PM**

Prices are in AED and are inclusive of %10 service charge, %7 municipality fees and %5 VAT.

**For more details and bookings**

**Phone: +8835 526 4 971, Email: dining.qe2@accor.com**