

رمضان في دبي
RAMADAN in DUBAI



One Destination Every Celebration

حجّة رمضان
Hajj Ramadan

IFTAR AL MAJLIS



TGP EVENTS & CATERING

R O V E
HOTELS



الدبي
Calendar الفعاليات



Platinumlist



عيد رمضان
Hoi Ramadan

MENU

- 285 AED per person -

Age 4 - 11 - 185 AED per person -

Age 0 - 3 - Free



Daily Soups

Lentil Soup Served with Pita & Croutons (VE)(G)

Chef's Selection

Moroccan Harira Soup (VG)

Chami Yogurt & Crispy Beef Soup(D)

Pumpkin Coconut Cream Soup (VE)

Miso Noodle Soup (VG)

Ima Meatball Rice Soup (NF)

Leek & Potato Soup (VG)

Salads & Cold Starters

Tabouleh – Soil Grown Parsley, Heirloom Tomato (VE)

Fattoush, Organic Vegetables Mix, Pomegranate Molasses (VE)(G)

Arugula Salad – Shami Cheese, Candied Walnuts, Dates (VG)(D)(TN)

Hummus – Soft Boiled Chickpeas, Tahina (VE)(SS)

Mutabbal - Charcoal Grilled Eggplant, Pomegranate (VE)(SS)

Stuffed Grape Leaves – Rice, Tomato, Onion (VE)

Muhammara – Grilled Capsicum, Walnuts, Chilli Paste (VE)(TN)(SS)

Labneh Balls – Pistachio Crust, Rose petals (D)(TN)

Chef's Selection

Herbed Couscous Salad (D)

Freekeh Beet Salad (VE)

Charred Broccoli Chickpea Salad (VE)

Spiced Lentil & Pumpkin Salad (VG) Zaatar Roasted Cauliflower (VE)(TN)

Grilled Eggplant Rolls Salad (VG)

Traditional Hindbeh (V)

Vegan (VE) - Vegetarian (VG) - Nuts Free (NF) - Dairy Free (DF)
Gluten Free (GF) - Fish / Shellfish (F)



Hot Starters

Moajanat – Cheese Rekakat (D)(G)

Spinach Fatayer (D)(G)

Lamb Kebbeh (D)(G)

Meat Sambousek (D)(G)

Cheese Sambousek (D)(G)

Mousakhan Roll – Pulled Chicken, Onion, Sumac (G)

Lamb Mandi Bites – Basmati Rice, Pulled Lamb, Mint Sauce (G)

Makanek - Lamb Sausages, Pomegranate Molasses, Pine Nuts (TN)

Coriander Potatoes – Coriander Leaves, Virgin Olive Oil (VE)

Soujouk – Spicy Sausages, Tomato Sauce, Colored Capsicums

Chef's Selection

Mashbous Flutes (G)

Zaatar Roasted Chicken Wings (GF)

Vegetable Samosa (VG)

Indian Pakora (VG)Chicken Samosa (G)

Shrimps Kunafah (F)

Fish Tagen (F)

Lemon Butter Chicken Liver (D)

French Fries (VE)

Potato Wedges (VE)

Main Course

Kebbeh Shish Barak – Garlic Coriander Yoghurt, Lamb kibbeh (D)(G)

Okra Stew –Lamb Shanks, Tomato Sauce (TN)

Butter Chicken – Chicken Breast, Coconut Cream, Cashew Paste (TN)

Mixed Grill – Chicken Tawouk, Lamb Kofta, Beef Kebab, Grilled Onion (G)

Lamb Harees – Crushed Wheat, Ghee, Crispy Onion (D)

Mumawash Risotto – Shrimps, Arborio Rice, Saffron Stock (F)

Baked Mac & Cheese – Cheddar Cheese, Fresh Cream (D)(G)

Pilaf Rice, Sautéed Vegetables, Baked Potatoes (VG)

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Chef's Selection

Chicken Mashbous (G)
Vegetables Thareed (VG)
White Beans Stew (VG)
Fish Harra (F)
Fish Siyadiyeh (F)
Chicken Mouloukhiya (D)
Dal Makhni (VG)
Baked Chicken & Potato (NF)
Baked Kofta & Potato (NF)
Green Bean Stew (VG)
Beef Stroganoff (D)
Shrimp Sweet & Sour (F)
Chicken Teriyaki (SS)

Desserts

Assorted Baklava – Cashew & pistachio (VG)(TN)
Assorted Katayef – Walnut & Ashta (D)(TN)
Umm Ali – Puff Pastry, Milk, Pistachio (D)(VG)
Fresh Sliced Fruits – Melon, Grapes, Pineapple, Watermelon

Assorted Arabic Sweets

Kellaj Ramadan (D)(Vg)
Halawet El Geben (D)(VG)
Warbat Ashta (D)(VG),
Namoura (VG)
Mouhallabiya (VG)
Ouwaymat (VG)
Asabea Zeinab (VG)
Balah El Sham (VG)

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Kid's Corner

Delightful selection specially crafted for our younger guests, ensuring they enjoy their Iftar experience with fun and flavour.

Beef Sliders – Australian Beef, Brioche Bun (G)

Mini Hot Dog – Sausages, Bread Roll (G)

Chicken Nuggets – Breaded Chicken Bites (G)

French Fries (VE)

Mini Cupcakes / Mini Cookies / Mini Cakes in Jars (VG)

Add On Ramadan

Live Station

Total of 4 available stations daily
(As per Chef's Selections)

Falafel Counter

Watch our chef's hand-craft fresh falafel with unique Mediterranean stuffings that transform this classic street food into gourmet bites.

Fetteh Station

Discover this beloved Levantine food featuring crispy pita layered with tender proteins and yogurt, garnished with aromatic Middle Eastern spices.

Manakish & Saj Bread Station

A Taste of Lebanese Tradition

Chicken Shawarma & Live Baking

Complete your Ramadan experience with signature shawarma and warm pastries.

Koshary Live Station

Egypt's most iconic comfort food, cooked fresh and customized at our live station, offering a delightful and hearty experience.

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Regag Bread Station

Paper-Thin Gulf Tradition

Experience the ancient art of Regag bread making, where skilled bakers create impossibly thin, delicate flatbreads on traditional curved griddles.

Kunafa Live Station

Golden Layers of Middle Eastern Delight

Watch our skilled pastry chefs prepare this beloved Middle Eastern dessert live before your eyes.

Luqaimat Station

Traditional Emirati Sweet Dumplings

Turkish Ice Cream Station

A Delightful Performance of Flavour and Fun

Indulge in the unique experience of authentic Maraş Dondurması, renowned for its incredible chewiness, resistance to melting, and the entertaining showmanship of our traditional ice cream vendors.

Ramadan Drinks

Refresh and rehydrate after a day of fasting with these classic Ramadan beverages, each offering unique flavours and restorative properties.

Arabic Coffee

Authentic Arabic Coffee - Brewed with cardamom

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FOR BOOKINGS, PLEASE CONTACT:
Catering@tgpinternational.com
+971 50 8752 177

