

ARMANI / AMAL

IFTAR MENU

Selection of Dates & Nuts
Ramadan juices, soft drinks, and water

Cold Mezzeh
served with Arabic bread

Hummus (SS)
Moutabal (D, SS)
Muhammara (G, N)

Appetizer

Punjabi Samosa (G, D, N) | Vegetable samosas with chickpea masala
Kashmiri Seekh Kebab (D) | Spiced minced lamb skewers with coriander and onion
Nawabi Chicken Tikka (D) | Chicken breast infused with green cardamom, coriander,
and cream cheese
Kothmir Jhinga (S) | Tiger prawn marinated with fresh coriander, garlic, and green chili

Main Course

Murgh Makhni (D, M) | Chicken tikka cooked in a cream-enriched tomato sauce
Meen Moiley (M, S) | Amal's signature fish stew with fresh coconut and ginger
Gosht Biryani (D, N) | Awadhi-style lamb layered with aromatic basmati rice
Dal Makhni (D) | Creamy black lentils enriched with butter
Raita (D) | Selection of Tandoori Bread (G, D)

Dessert

Cardamom Kulfi (D, N) | Cardamom-flavored Indian pistachio ice cream with falooda
Umm Ali (D, G, N) | Traditional dessert with raisins and nuts
Gulab Jamun (D, G, N) | Golden-fried milk dumplings
Rasmalai (D, N) | Saffron and cardamom-flavored milk dumplings

AED 320 per person

Contains Nuts (N) Seafood (S) Egg (E) Dairy (D) Gluten (G) Sulphur Dioxide and Sulphites (SP) Vegetarian (V) Vegan (VG)
Celery (C) Mustard (M) Soybean (SB) Sesame seeds (SS) Lupine (L) Raw Food (R)

We should be delighted to assist you with detailed allergen information regarding all dishes and beverages on our menus.