

# **IFTAR**

by the River

Experience authentic Middle Eastern flavors at Al Mashowa in Riverland, where live cooking brings Arabian dishes to life under the stars. Join us for iftar and savor rich, heritage-inspired delicacies crafted to capture the essence of the season.

15th March 2024 - 9th April 2024 Sunset - 10pm

## **120** AED

per person inclusive of selected beverages (Arabic traditional juices)

### 60 AED

kids between 5-10 years of age

### FREE for kids

5 years of age and below

#### **Entertainment**

Oud Player Laser Show





# **IFTAR BUFFET** & LIVE BBQ STATION

## BEVERAGE ON ARRIVAL

Jallab | Qamar Al Deen Tamer Al Hindi | Vimto

#### **COLD MEZZE**

Hummus (V)(N)

Mutable (V)

Fattoush (V)

Tabbouleh (V)

Rocca & Zaatar Salad (V)

Arabic Pickles and Olives (V)

#### **HOT MEZZE**

Meat Sambousek (N) Cheese Rokakat (V)(D)

#### SOUP

Traditional Lentil Soup (V)

Arabic Bread Selection

#### **MAIN COURSE**

Dawoud Basha (N)

Meatballs Cooked with Tomato Sauce

**Butter Chicken** 

Rich Tomato Curry with Chicken

Basmati Rice (V)

#### **EMIRATI STATION**

**Emirati Chicken Machbous (N)** 

Traditional Emirati Aromatic Rice with Chicken

Harees

Coarsely Ground Cracked Wheat with Chicken

# LIVE FROM THE CHARCOAL GRILL

Whole Fish (S)

Local Fish, Marinated with Emirati Spices

Lamb Kofta

Minced Lamb with Parsley, Onion and Spices

Shish Taouk

Marinated Chicken with Chili Paste

**Chicken Drumstick** 

Chicken Legs with Emirati Spices

**Chicken Wings** 

Marinated with Chili, Lemon

Grilled Vegetable (V)

Tomato, Onion, Capsicum, Mushroom

#### **DESSERT STATION**

Luqaimat (V, D)

Emirati Sweet Dumpling, Coated in Date Syrup

Umm Ali (N)

Bread Pudding Layered with Puff Pastry, Milk and Cream

For bookings call 800 - AMAZING



