

# AVANI+

Palm View Dubai





## PRIVATE IFTAR BY THE PALM

Host an exclusive iftar for your group in the conveniently located Avani+ Palm View Dubai. Choose from Silver, Gold, Platinum or La Sirene Lounge packages filled with delightful global dishes including ouzi. The main difference? A private room and more delicious options. Celebrate the holy month in a dedicated space.

Our modern meeting spaces and La Sirene Lounge offer direct terrace access and boast stunning views of Ain Dubai, Palm Jumeirah, and Burj Al Arab.

### PRIVATE IFTAR PACKAGES

SILVER	GOLD	PLATINUM	LA SIRENE
AED 150	AED 220	AED 280	AED 229

SPACE	DIMENSION Sqm	 BANQUETE	 CABARET
Palm 1	82.37	32	24
Palm 2	83.49	32	24
Combined	165.86	72	54
La Sirene Lounge	100	56	35

**For more information and bookings, please contact**  
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# PRIVATE IFTAR MENU

## SILVER PACKAGE | AED 150

### NUTS AND DRY FRUITS

Almonds  
Dried Apricots  
Pistachios  
Dried Figs  
Walnuts  
Dried Prunes  
Dates

### FRESH SALAD LEAVES

Romaine Lettuce, Lollo Rosso, Iceberg Lettuce, Rocca Leaves, Fresh Za'atar, Rocket Leaves

### SALAD BAR CONDIMENTS

Tomatoes, Cucumbers, Sweet Corn, Red Kidney Beans, Bell Peppers, Carrots, Fresh Mushrooms, Sundried Tomatoes, Artichokes, Lemon Wedges

### DRESSING

Olive Oil, Balsamic Vinegar, Lemon Dressing, Vinaigrette

### COLD MEZZA

Hummus, Tabbouleh, Vine Leaves, Freekeh and Chicken Salad, Eggplant with Tomato Sauce, Loubieh Bi Zeit

### SOUP & BREAD

Addas Soup  
Assorted Bread and Rolls

### MAIN COURSE

Mixed Grill  
Beef Stew with Vegetables  
Chicken Mukhiya  
Grilled Dory Fish with Saffron Butter Sauce  
Vermicelli Rice  
Pesto Vegetables  
Roasted Potatoes with Rosemary  
Spaghetti Bolognese

### UNDER THE LAMP

Cheese Manakish, Zaatar Manakish,  
Meat Kibbeh, Spinach Fatayer,  
Cheese Fatayer, Meat Fatayer,  
Shawarma Wrap, Falafel

### DESSERT

Assorted Arabic Sweets, Katayef, Chocolate Ganache Cake, Vanilla Cake, Assorted Fresh Fruit Platter, Fruit Salad, Vermicelli Kheer with Dates, Date Pudding, Um Ali

Ramadan Juices, Tea, Coffee, Water



# PRIVATE IFTAR MENU

## GOLD PACKAGE | AED 220

### NUTS AND DRY FRUITS

Almonds, Dried Apricots, Pistachios, Dried Figs, Walnuts, Dried Prunes, Dates

### FRESH SALAD LEAVES

Romaine Lettuce, Lollo Rosso, Iceberg Lettuce, Rocca Leaves, Fresh Zaatar, and Rocket Leaves

### SALAD BAR CONDIMENTS

Tomatoes, Cucumbers, Sweet Corn, Red Kidney Beans, Bell Peppers, Carrots, Fresh Mushrooms, Sundried Tomatoes, Artichokes, Lemon Wedges

### DRESSING

Olive Oil, Balsamic Vinegar, Lemon Dressing, Vinaigrette

### COLD MEZZA

Hummus, Moutabal, Tabbouleh, Fattoush, Fried Mixed Vegetables With Tahina Sauce, Shanklish, Mixed Pickles And Olives, Bamiah Bil Zeit, Spinach Bil Zeit, Muhammara, Rocca Salad, Seven Seeds Healthy Salad, and Beetroot Salad with Orange Dressing

### SOUP & BREAD

Arabic Lentil Soup

Harira Soup

Assorted Bread Rolls, Arabic Bread, Pita Bread, Mini Arabic Bread, Whole Brown Bread, and French Bread  
Butter And Margarine

### MAIN COURSE

Lebanese Mixed Grill

Lamb & Green Peas Stew

Koussa Bil Labban

Fried Lebanese Beef Sujuk

Beef Stroganoff

Lebanese-Style Chicken with Potatoes

Grilled Hamour with Lemon Butter Sauce

Penne Pasta with Chicken & Mushrooms

Chicken Khadai

Vermicelli Rice / Steamed Rice

Assorted Grilled Vegetables

Roasted Potatoes

### UNDER THE LAMP

Cheese Manakish, Zaatar Manakish

Meat Kibbeh, Spinach Fatayer, Cheese Fatayer, and Meat Fatayer

Shawarma Wrap, Falafel

### LIVE STATION

Lamb Ouzi with Oriental Rice served with cucumber yogurt on the side

### DESSERT

Assorted Arabic Sweets, Katayef, Chocolate Ganache Cake, Pistachio Mafroukeh, Vanilla Cake  
Assorted Fresh Fruit Platter, Fruit Salad, Vermicelli Kheer with Dates, Date Pudding, Kunafa, Um Ali

Ramadan Juices, Tea, Coffee, Water



# PRIVATE IFTAR MENU

## PLATINUM PACKAGE | AED 280

### NUTS AND DRY FRUITS

Almonds, Dried Apricots, Pistachios, Dried Figs, Walnuts, Dried Prunes, Dates

### FRESH SALAD LEAVES

Romaine Lettuce, Lollo Rosso, Iceberg Lettuce, Rocca Leaves, Fresh Zaatar, And Rocket Leaves

### SALAD BAR CONDIMENTS

Tomatoes, Cucumbers, Sweet Corn, Red Kidney Beans, Bell Peppers, Carrots, Fresh Mushrooms, Sundried Tomatoes, Artichokes, And Lemon Wedges

### DRESSING

Olive Oil, Balsamic Vinegar, Lemon Dressing, Vinaigrette

### COLD MEZZA

Hummus, Moutabal, Tabbouleh, Fattoush, Shanklish, Loubieh Bil Zeit, Beetroot Salad, Mixed Pickles and Olives, Labneh With Garlic, Vine Leaves, Muhammara, Oriental Potato Salad, Caesar Salad, Mediterranean Seafood Salad, Pasta with Vegetables and Pesto Salad

### SOUP & BREAD

Arabic Lentil Soup  
Chicken and Sweet Corn Soup  
Assorted Bread Rolls, Arabic Bread, Pita Bread, Mini Arabic Bread, Whole Brown Bread, French Bread, Butter and Margarine

### MAIN COURSE

Chicken Biryani with Raita and Pickles  
Lebanese Mixed Grill  
Sheikh Al Mahshi  
Lamb White Beans Stew  
Lebanese-Style Chicken with Potatoes  
Grilled Fish with Harra Sauce  
Beef Steak with Mushroom Sauce  
Vermicelli and Steamed Rice  
Chicken Mukhiyah  
Penne Al Pomodoro  
Mutton Do Pyaza  
Lyonnaise Potatoes  
Vegetable Ratatouille

### UNDER THE LAMP

Cheese Manakish, Zaatar Manakish, Meat Kibbeh, Spinach Fatayer, Cheese Fatayer, Meat Fatayer, Shawarma Wrap, Falafel

### LIVE STATION

Lamb Ouzi with Oriental Rice served with cucumber yogurt on the side

### DESSERT

Assorted Arabic Sweets, Katayef, Eish Al Sarayeh, Chocolate Ganache Cake, Fruit Tarts  
Black Forest Cake, Pistachio Mafroukeh, Vanilla Cake, Assorted Fresh Fruit Platter, Fruit Salad  
Vermicelli Kheer with Dates, Date Pudding, Kunafa, Chocolate Fountain with condiments, Um Ali

Ramadan Juices, Tea, Coffee, Water



# PRIVATE IFTAR MENU

## LA SIRENE LOUNGE | AED 229

### RAMADAN JUICES

Qamar Al-Din | Jallab | Laban Ayran (Mi) | Tamarihindi | Orange Juice | Dates & Dried Fruits

### SOUP

#### Lentil Soup (V, G, CE, SO)

Served With Lebanese Roasted Bread And Lemon Wedges

#### Vegetable Soup (V, CE, SO)

Served With Lemon Wedges

### SALAD

#### Fattoush (SS, G, V)

Rocca | Bakleh | Zaatar | Lettuce | Tomato | Cucumber | Radish | Mint | Fried Lebanese Bread | Pomegranate Molasses | Lemon Juice | Olive Oil | Sumac

#### Eggplant Salad (V, T)

Water Grass | Zatar | Fried Eggplant | Walnuts | Cherry Tomato | Pomegranate Molasses | Pomegranate Seeds | Cherry Tomato

### COLD MEZZA

#### Classic Hummus (SS, V)

Boiled Chickpeas Purée | Tahina Sauce | Lemon Juice

#### Moutabel (SS, V)

Grilled Eggplant | Tahina Sauce | Pomegranate | Lemon Juice

#### Vine Leaves (V)

Vine Leaves Stuffed With Rice | Parsley | Tomatoes | Onions | Spices

#### Hindbeh Bil Zeit (V)

Spinach | Onion | Garlic | Olive Oil | Fried Onion

#### Fried Cauliflower (V, SS, SD)

Tahini Sauce | Parsley | Turnip Pickles

### RAW

#### Kibbeh Nayeh (G)

Raw prime cut of meat blended | Crushed wheat | Spices | Onions

### HOT MEZZA

#### Batata Harra (C)

Crispy potato | Coriander | Green chili | Garlic

#### Fatteh Hummus (MI, T, G)

Fried Lebanese Bread | Yogurt Sauce | Ghee | Pine Seeds | Paprika

#### Mashed Potato with Lamb (T)

Grilled Potato | Lamb | Mushroom | Onion | Garlic | Pine Seeds

#### Chicken Liver (MI, SD)

Fried Chicken Liver | Lemon Juice | Pomegranate Molasses | Spices | Garlic

#### Makanek Ghanam (MI, T, SD)

Fried Small Lebanese Lamb Sausages | Pomegranate Molasses | Lemon Juice | Pine Nuts

### MAIN COURSE

#### Lebanese Mixed Grill (G, MI, C)

Grilled Lamb Cubes | Minced Meat Kofta | Shish Tawouk | Served with Onions, Tomato and Biwas

#### Kibbeh Bil Laban (G, T)

A Blend of Meat with Crushed Wheat | Stuffed with Minced Lamb | Onions | Pine Seeds | Yogurt Sauce

### Special Daily Dish

### DESSERT

#### Layali Lubnan (Lebanese Nights) (MI, G)

Milk Pudding with Semolina | Kashta | Nuts | Sugar Syrup

#### Umali (MI, G, T)

Arabian Bread Pudding

#### Kounafah (MI, G, T)

Bed of Semolina & Sweet Cheese with Sugar Syrup

#### Mafroukeh Pistachio (MI, G, T)

Served with ashta and nuts

### Selection Of Fresh Fruits

CR) crustaceans, (P) peanuts, (SO) soybeans, (T) tree nuts, (SS) sesame seeds, (F) Fish, (E) Egg Product, (MI) Milk Product, (G) Gluten, (CE) Celery, (MU) Mustard, (SD) Sulphur Dioxide (preservatives), (MO) Molluscs, (L) Lupine (V) Vegetarian, (C) Chili