

Giardino

Avocado Eggs Benedict	65
<ul style="list-style-type: none">• Avocado and Portobello Mushrooms, Hollandaise sauce• Served with grilled tomato and roasted potatoes	
Caprese Eggs Benedict	65
<ul style="list-style-type: none">• Tomato and mozzarella on focaccia bread, Hollandaise sauce• Served with grilled tomato and roasted potatoes	
Free-Range Three Eggs Omelette	65
<ul style="list-style-type: none">• Choice of turkey ham, bell peppers or cheese• Served with grilled tomato, sauteed mushrooms and roasted potatoes	
Two Organic Eggs Cooked Your Way	55
<ul style="list-style-type: none">• Choice of veal bacon, chicken or beef sausages• Served with grilled tomato and roasted potatoes	
Belgian Waffles	45
Fresh strawberries, maple syrup	
Fruit Salad	50
Freshly cut seasonal fruits in orange juice	
Home Baked Bakery Basket	40
Selection of the day	
Homemade Bircher Muesli	35
Yogurt, grated green apple and honey	
International Cheese Platter	70
Selection of brie, emmental, goat cheese, kashkaval and anari	
Lemon Pancakes	45
Lemon whipped cream, maple syrup	
Organic Berries	80
Hand picked raspberry, blueberry, blackberry and strawberry	
Smoked Salmon Plate	70
Capers, red onions, lemon and sour cream	
Hot Beverages	
<ul style="list-style-type: none">• Filter Coffee Decaffeinated Cappuccino Caffe Latte	35
<ul style="list-style-type: none">• English Breakfast Earl Grey Darjeling Gunpowder 4 Red Berries	35
<ul style="list-style-type: none">• Peppermint Camomille	
<ul style="list-style-type: none">• Hot Chocolate	35
Fresh Fruit Juices	35
<ul style="list-style-type: none">• Orange Grapefruit Pineapple Carrot Lemon and Mint	

All prices are in UAE Dirhams and inclusive of 10% municipality fees and 10% service charge.
If you have any concerns regarding food allergies, please alert your server prior to ordering.



IFTAR MENU 2018 **Giardino**

COLD MEZZE

Hommous / Warek enab / Moutable

Makdous salad / Burgol salad/

Fatoush / Tabouleh / Foul bil zait

Eggplant& tahini salad /

Muhammara / Kishka / Baba ganouj /

Assorted Arabic pickles /

Wide selection of Olives /

INTERNATIONAL SALADS

Caesar salad with traditional condiments /

Zucchini & ricotta salads / Waldorf Salad /

Citrus beetroot salad / Roma tomato & feta salad /

Sweet potato salad with pomegranate dressing /

Baby Spinach with Roquefort, Figs, Apple and Walnut Dressing /

Mixed Green & Baked Goat Cheese with Lemon Honey Dressing /

Fraise & Poached Eggs with Crispy Turkey Bacon /

DRESSINGS

CLemon Olive oil dressing, Balsamic dressing, Caesar dressing

Cocktail Sauce, Olive oil, Balsamic

Basil Pesto, Olive Tapenade.

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FRESH VEGETABLE & LEAF STATION

A dedicated station with selection of raw vegetables & leaves

includes:- Cucumber /carrots / tomatoes / spring onion /

Radish / onion rings / argula / baby spinach / lolo rosso /

Romaine lettuce / iceberg lettuce etc.

SUSHI CORNER

A selection of cooked and vegetarian sushi with various condiments /

Pickled ginger / tonga beans / pickled radish / soy sauce / wasabi.

HOT MEZZE

Kibbeh / Rokkakat /

Spinach sambousek /

Cheese sambousek.

BREAD STATION

A Wide Selection of international and Arabic bread /

Freshly made Saj bread & Naan.

SOUPS

Shorbat Adas

(Traditional Arabic lentil soup with condiments)

Harira soup.

(Authentic Moroccan soup)



OUZI

Traditional whole tender lamb ouzi served with authentic meat rice.

HOT DISHES

ARABIC

Live arabic charcoal meat grills :- shish taouk , kofta kebab ,shish kebab.

Fatta with lamb shanks /

Dajaj mandi / Mahashi /

Lamb thareed / Harees /

Chicken majbous / kushari /

Vegetable saloona /

PERSIAN

Kaske Bademjun /

Khoreshte Karaf /

Kuku Sabzi /

INDIAN

Hyderabadi dum biriyani /

Butter chicken / Machi amritsari /

Aloo methi / Panchmela Dhal /

Palak paneer /

Assorted pickles, pappodom and condiments.



TURKISH

Borek /

Izmir Kofte /

ASIAN

Kung pao chicken /

Stir fried vegetables /

Thai basil fried rice /

Stir fried Singapore noodle.

WESTERN

Herb grilled shrimps /

Beef Lasagna / Creamy macaroni /

BBq Grilled chicken thigh /

Pan seared Seabass with asparagus /

Saffron roasted potatoes / Steamed vegetables

DESSERT

Loqaimat / Namura with almonds /

Assorted katayef / halawat bil jebin /

Maamoul / kunafa / Ummali /

Wide selection of baklawas /

Selection of Turkish sweets /

Individual French pastries / Seasonal slice fruits



MAIN DISHES

Stuffed saj bread platter

Arabic mix grill- lamb kofta, shish taouk, shish kebab

Chicken shawarma platter

Bbq glazed chicken wings.

DESSERT

Kunafa

Umm ali

Baklawa platter

Assorted fruit platter