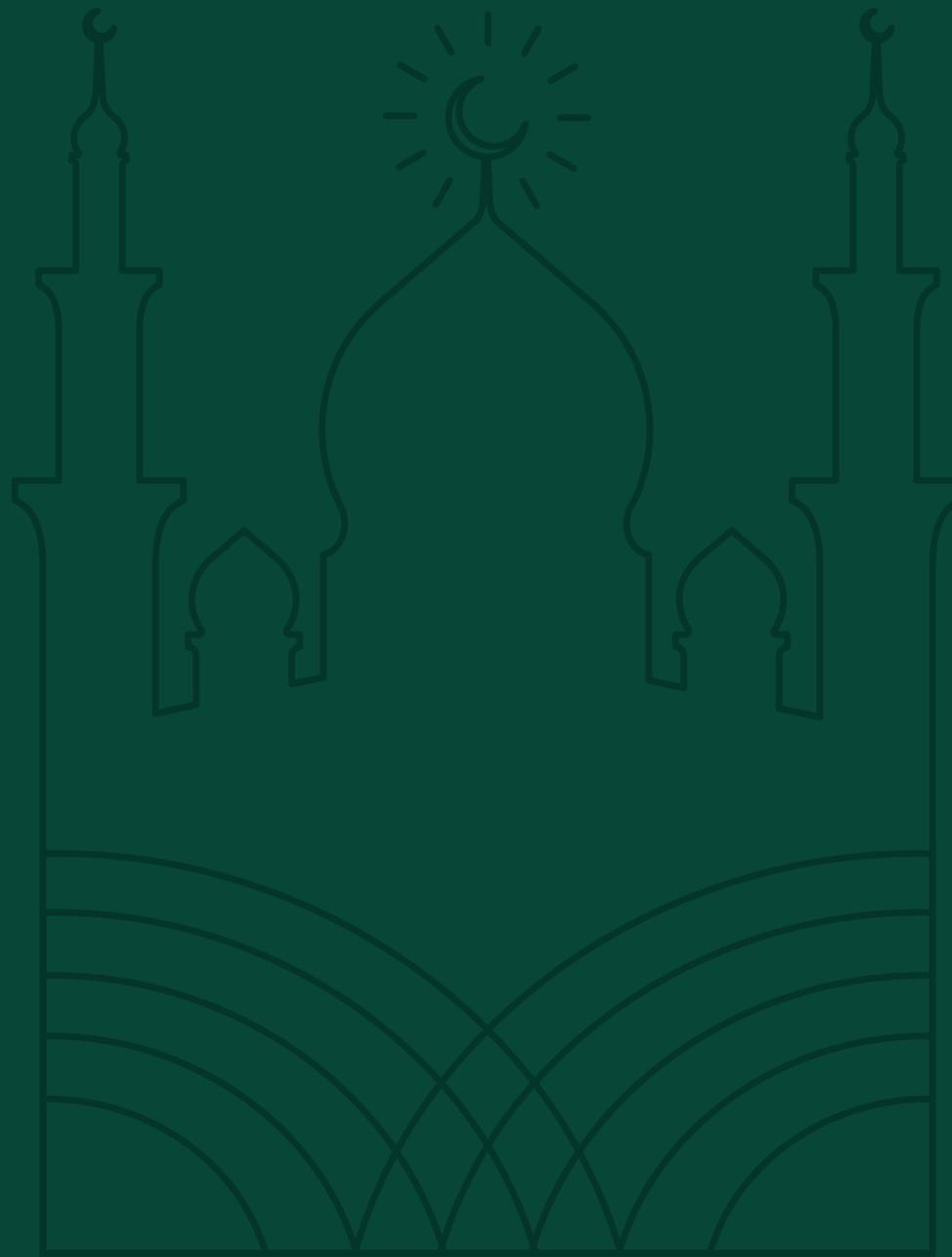


MARAYA SOCIAL

By Jason Atherton



RAMADAN SET MENU

SAR 275 PER GUEST

BREAK THE FAST

ALULA DATES, DRIED FRUITS, RAMADAN DRINKS, ARABIC COFFEE

SOUP OF THE DAY

BREAD

HANDCRAFTED SOURDOUGH

Whipped Butter, Olive Oil & Aged Balsamic, Mixed Olives (D,G)

SHARING COLD MEZZE

CLASSIC GREEK SALAD & POMEGRANATE DRESSED LOCAL
ROCKET WITH ARABIC CHEESE OLIVE TAPENADE, CHICKPEA HUMMUS,
CHARRED AUBERGINE WITH LEMON VINAIGRETTE (D)

SHARING HOT MEZZE

CUMIN LAMB RIBS WITH CORIANDER VINAIGRETTE, CHEESE SPRING ROLLS,
HOUSE-MADE SAMBOUSEK, CHICKEN KARAAGE (D,G)

MAIN COURSE

(Choice of Main Dish)

MEAT

Confit Rolled Lamb Shoulder

Lamb Jus Orzo, Humble Rockets, Feta & Olives (D,G)

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FISH

Red Sea Grouper

Citrus Dressed Couscous, Fish Velouté, Dill Oil (D,S)

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VEGETABLE

Basil and Courgette Risotto

Charred Asparagus, Dressed Edamame (D,G)

SIDE DISHES

(Additional Per Dish)

CRISPY RUSTIC FRIES | SAFFRON RICE | CHARRED BROCCOLINI |
TOMATO SHALLOT SALAD | HONEY CARROTS

SWEET FINISH

DESSERTS WILL BE SERVED ON A TROLLEY

*Pastry Selection: Cake of the Day, Macarons, Mixed Arabic Desserts, Truffles,
Maraya Social Fresh Fruits Selections (D,G)*