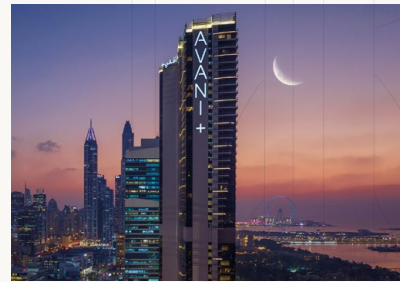


AVANI+

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 or Platinum packages filled with delightful global dishes including ouzi rice. The main difference? A private room and more delicious options. Celebrate the holy month in a dedicated space.




Our modern meeting spaces, Palm 1 and Palm 2, totaling 165.86 square meters, and La Sirene Lounge with 100 square meters offer direct terrace access and boast stunning views of Ain Dubai, Palm Jumeirah and Burj Al Arab.

PRIVATE IFTAR PACKAGES

SILVER
AED 150

GOLD
AED 220

PLATINUM
AED 280

SPACE	DIMENSION Sqm	 BANQUETE	 CABARET	 BOARDROOM
Palm 1	82.37	32	24	18
Palm 2	83.49	32	24	18
Combined	165.86	72	54	44
La Sirene Lounge	100	56	35	20

For more information and bookings, please contact
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Avani+ Palm View Dubai Hotel & Suites
Dubai Media City, TECOM, Dubai, United Arab Emirates

AVANIHOTELS.COM



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