



BEDOUIN CULTURE SAFARI TRADITIONAL BREAKFAST

FOUL MEDAMES

Fava beans, tahini, parsley, tomato, onion, spices

CHABAB

This Emirati pancake is made with flour, eggs, sugar and spices like cardamom

REGAG

Arabic bread made with flour, salt and water

ARABIC CHEESES

Variety of local cheeses

DESERT TRUFFLES

Rare local delicacy traditionally used by locals and grown naturally in the desert

LGEIMAT

Originating from the Arabic word meaning “a small bite that can be eaten in a single mouthful”, these small delectable Arabic style donuts are served drizzled with date syrup

ASSORTED FRESH FRUIT

Selection of seasonal fresh fruit platters

BEVERAGES

Arabic coffee, Arabic tea, mineral water, fresh juice, camel milk and Karak chai

