



Moorish Iftar at Ritz-Carlton, Al Wadi Desert, Ras al Khaimah

On the edge of the Ras al Khaima desert, among waves of sand dunes, and hosted by the Ritz-Carlton Al Wadi Desert Resort, a Spanish-Moroccan fusion restaurant makes its own waves.





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In delightful architectural surroundings, fine-dining Arabian style is matter of course.







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As an integral part of the five-star luxury resort, Moorish restaurant is nestled in a natural environment, and an outside area is provided should you wish to dine with gazelle and the desert breeze.





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Inside, the atmosphere is sophisticated, and the attention to detail and silver service is excellent.







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And a brilliant balance is created between a traditional Arabian feel and modern lines.







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Arabian Chef Hassan Lasri is in charge, and Iftar begins with fresh juices at your table.







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The flavors are delicate and soft, and use of sugar is minimized, allowing for the tamarind, and apricot, and jallab to shine through on their own merit.

This would lay the foundation for the evening meal, where quality ingredients lead the way, supported but not overpowered by herbs and spices.





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It is a very traditional Iftar set menu, and emphasis is on the quality of the taste within each dish rather than experimentation with exotic dishes.

The lentil soup was impeccably delicious and heart-warming, and the mezzes were elegantly crafted in both presentation as well as taste.







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The dreamy surroundings and mood lighting matched the delicacies being served, and a harmony carried forth the evening meal, and crispy spinach fatayer and falafel arrive at your table.



The main dishes are a very high quality Arabian mixed grill, and a special dish of fresh fish.

The meat was cleverly marinated and grilled over live coals, leaving clearly defined grill lines.







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And for dessert, Arabia's favorite sweets!



Overall, for a traditional Iftar, richly steeped in heritage and delivered at a high level of quality and service, Moorish presents an alternative setting of luxury in the desert. The a la carte menu allows for more creativity, and it is certainly worth exploring on the next trip there.







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*For more information or to make a reservation: +971.7.206.7777
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