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Crafting This

Ramadan's

Finest Tables With

FUTURE MENUS



Thoughtful
culinary craft

SUPPORTING
FLAVOUR
CONSISTENCY,
KITCHEN AND
EFFICIENCY

Navigating
the demands of
Ramadan service



Insight,
inspiration, and
practical solutions

THIS GUIDE
REFLECTS OUR
COMMITMENT TO
SUPPORTING
CHEFS

Contemporary
presentation

Your Partner for Ramadan Excellence



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This Ramadan booklet focuses on elevating the Ramadan dining experience through thoughtful culinary craft and beautiful buffet design. It highlights how UFS empowers your business to craft iftar and suhoor setups that feel premium, curated, and memorable, using refined Shorba stations, elegant rice pots, and signature sauce finishes.



How UFS Approaches Ramadan

Dining is evolving, so this guide is created for **hotels and casual dining restaurants** navigating the demands of Ramadan service, where consistency, efficiency, and guest satisfaction are critical.



UFS approaches Ramadan through two complementary perspectives.

Street Food Couture

Brings modern energy to familiar dishes through **layered flavours, drizzles, toppings, and contemporary presentation.**



Diner Designed

Focuses on **personalization, flexibility, and formats** that allow diners to engage with food in a more intentional way.



Throughout the guide, **Knorr Professional ingredients** are highlighted as key enablers supporting **flavour consistency, kitchen efficiency,** and confident execution during peak Ramadan service.



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Translating Trends into Ramadan-Ready Concepts

Shorba

A lighter, more flexible start to iftar. Using Knorr cream soups, Pronto tomato soup, and broths as a base, chefs can build multiple expressions with grains, vegetables, spinach purée, tomato, shredded chicken, herbs, spices, and condiments from a single, aromatic preparation.

Check Tomato Soup Recipe on www.unileverfoodsolutionsarabia.com



Cream of Chicken Soup

Dates Gravy

Rice

A modern expression of comfort. Inspired by street food culture, rice dishes are elevated through thoughtful garnishes, drizzles, and textures, while retaining the familiarity and warmth expected at the Ramadan table.

Check Dates Gravy Recipe on www.unileverfoodsolutionsarabia.com



Tahini Mayo Sauce

Iskander

A meat led centrepiece inspired by the authentic Turkish Iskandar, built around tender sliced meat served hot and finished with sauce. Alongside the classic mixed grill, Ras Asfour or a vegan mushroom option can be prepared live or served à la carte in a cast iron pan, with sauces added just before service for freshness and customisation.

Check Tahini Mayo, Dakous Sauce on www.unileverfoodsolutionsarabia.com



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Built around a base plus toppings approach, these concepts allow chefs to create variety from a single preparation. This makes them ideal for hotel and restaurant buffets, where consistency, speed, and visual appeal are essential. Guests enjoy choice and personalisation, while kitchens benefit from simpler execution and better control during peak Ramadan service.



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Your Partner for Ramadan Excellence

At UFS, we understand the realities of Ramadan service. This guide reflects our commitment to supporting chefs and operators not just with products, but with insight, inspiration, and practical solutions that perform under pressure. By combining global culinary trends with real kitchen needs, UFS helps you craft Ramadan tables that feel thoughtful, relevant, and commercially successful.

Stay connected

with UFS through our social channels for ongoing Ramadan ideas and chef insights.



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