



تجربة المرموم البدوية
AL MARMOOM BEDOUIN EXPERIENCE

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THE IDEA

The Al Marmoom Bedouin Experience showcases Dubai and Bedouin life in the desert pre-1920's before there were any modern amenities. Guests will get the chance to retrace the footsteps of Bedouin tribes and immerse themselves in a first-hand experience of a day in the life of a Bedouin living in the Dubai desert. With no frills or fuss, this is the most traditional and hands-on experience of Dubai's cultural roots.



UNIQUE SELLING POINTS

- The Al Marmoon Bedouin experience operates in the Al Marmoon Desert Conservation Reserve, launched by HH Sheikh Mohammed Bin Rashid Al Maktoum in 2018. This is the **first and largest unfenced desert sanctuary in the UAE**
- This experience is a collaboration with DTCM and aims to **boost ecotourism in the UAE**
- The experiences are conducted by **local guides** and **locally sourced suppliers**
- The Bedouin village is built traditionally with raw materials and it is a **replica of a Bedouin camp** with an area for the camels, farm animals, food stations, basket weaving, souk with spices and more. The village is powered by solar energy
- To provide a way for international travelers to experience a day in the life of the Bedouin in the desert



TRADITIONAL BEDOUIN VILLAGE



ACTIVITIES

CAMEL CARAVAN

The most authentic way to explore the desert. Camels are known as the 'ships of the desert' because of the ease at which they elegantly move across the desert sands.



HENNA PAINTING

Made from crushed leaves of the henna tree, henna powder is mixed with water and lemon juice or a similar acidic to create a thick paste that stains the skin on contact.



DEMONSTRATION

TRADITIONAL LIVE COOKING STATIONS AND COFFEE MAKING

It is part of the Bedouin, and therefore Emirati, culture to serve coffee as a welcoming gesture to honour guests upon their arrival. Watch preparing and taste the traditional bread of the Bedouin, Regag, the delicious Luqaimat with date syrup and sesame and more.

FALCONRY WITH SALUKI DOG

This is an integral part of desert life which has been practiced in the UAE for centuries, originally used for hunting to supplement the Bedouin diet with meat such as hare or houbara.



TRADITIONAL PERFORMANCE

RAZFA

A traditional dance of the region usually performed at social and national occasions, as an expression of celebration. In the past they would perform the dance using swords or daggers. Now it is preformed using bamboo canes where two rows of performers rhythmically sway from side to side in time with the music.



HANDICRAFTS & HENNA



LIVESTOCK



EVENING ACTIVITY

ASTRONOMY

Join us on a cosmic journey as our resident Astronomer recalls the early history and the impressive legacy of Astronomy from Arabia.

Enjoy a spectacular telescopic view of mesmerising night sky objects including the mighty planet Jupiter and its four Galilean Moons, distant galaxies and star forming nebula.



MORNING AL MARMOON BEDOUIN EXPERINCE

Days of Operation: Daily, except Fridays and Saturdays
From 1st October – 30th April
Timing – 6:00 AM – 11:00 AM (dependent on sunrise)
5 hours experience

VIDEO



EVENING AL MARMOON BEDOUIN EXPERINCE

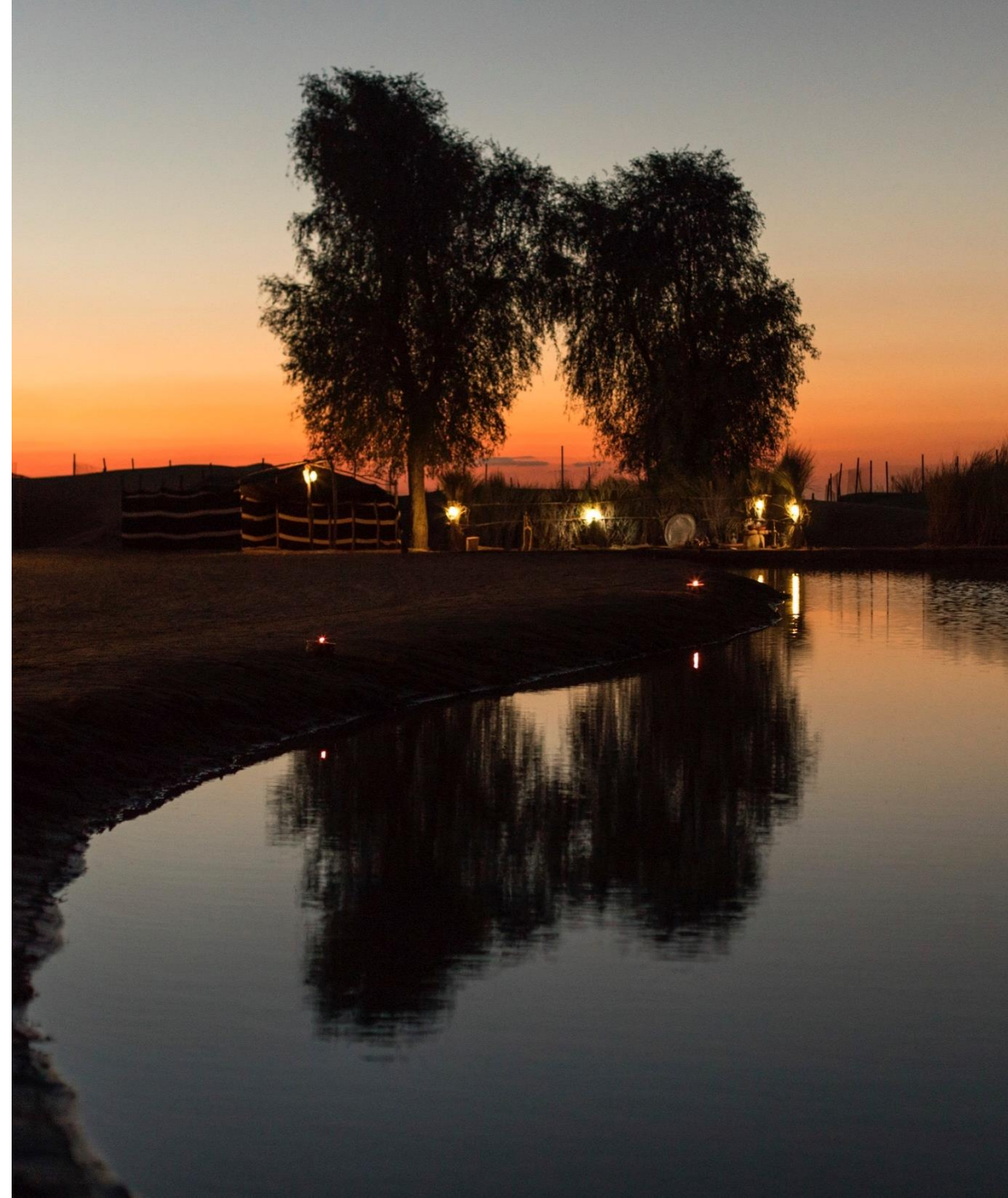
Days of Operation: Daily – except Thursdays and Fridays

Available all year

Timing – 2:30 PM – 8:30 PM (dependent on sunset)

Duration – 6 hour experience

VIDEO



BREAKFAST MENU

MAIN COURSE

BALALEET

Sweet noodles with cardamom and saffron & egg

BAJELA

Beans gently spiced with olive oil and lime

LUQAIMAT

With date syrup and sesame

REGAG BREAD

with cow milk and honey (ghee optional)

FRUITS

Water melon, sweet melon and hamba (green mango)

REFRESHMENTS

GAHWA

Arabic coffee

CHAI TEA

Arabic black tea, cinnamon, cloves, cardamom

HABLEEB BOSH

Camel milk

WATER

MIXED BERRIES JUICE



DINNER MENU

MAIN COURSE

TANOOR

Spiced lamb served with rice and ghee

THAREED

Chicken with stewed vegetables, mx Arabic spices and ragag bread

HEREES

Coarsely-ground wheat mixed with chicken

LOCAL VEGETABLES PLATTER

Leaves, white and green onion, lime

LABAN

Yoghurt

DESSERT

LUQAIMAT

With date syrup and sesame

FRUITS

Water melon, sweet melon and hamba (green mango)

QIRS MAFROUK

Flavoured sweet bread

REFRESHMENTS

GAHWA (Arabic coffee)

CHAI TEA

WATER

HABLEEB BOSH

Camel milk

MIXED BERRIES JUICE

