## Mezze

"A taste of the middle east" (for two) 28++
Hummus, moutabel, tabouleh, baba ghanoush, stuffed vine leaves, spicy harissa olives, warm pita bread

Haloumi tomato and cucumber 16++
Cold haloumi cheese, cucumber slice and tomato
Harissa olives $\vee$ GF $12++$
Black, green, and kalamata olives
Eggplant salad $\vee$ GF $\quad 12+$ +
Eggplant with rainbow peppers, pomegranate, and extra virgin olive oil
$\begin{array}{ll}\text { Hummus } \mathfrak{P}^{\boldsymbol{P}} & \mathbf{1 2 + +} \\ \text { Chickpea, tahini, lemon juice } & \end{array}$
Moutabel ${ }^{\prime}$ 12++
Grilled smoky eggplant, tahini, lemon juice
Tabbouleh $\vee$ 12++
Flat parsley, tomato, crushed wheat, lemon juice, olive oil

| Baba ghanoush $\vee$ |  |
| :--- | :--- |
| Grilled eggplant, bell peppers, lemon juice, olive oil | $\mathbf{1 2 + +}$ |

## Beetroot moutable <br> 12++

Grilled smoky eggplant, beet root, tahini, lemon juice
Stuffed vine leaves $\mathbb{P}$ GF $\quad 12+$ +
Rice stuffed grape leaves, tomato, red onions, mint, olive oil, coriander, cumin, baby romaine

## Fattoush salad $\vee$

14++
Tomato, cucumber, bell pepper, pomegranate, extra virgin olive oil, crisps

## Hummus bil laham $\rightarrow$

16++
Lamb, garlic, onion, cumin powder, pine seeds, olive oil, warm pita bread

## Soup

Lentil soup ..... 14++Red lentil, butter, carrot, leeks, garlic, cumin powder,lemon, fried bread croutons
Moroccan harira ..... 16++Green lentil, lamb, fresh coriander, flat parsley, lemon,harissa, rainbow peppers
Hot Appetizer
Grilled halloumi GF ..... 20++
Grilled vegetable pesto yoghurt
Cheese sambousek ..... 18++
Cheese stuffed pastry
Spinach sambousek ..... 18++
Spinach and sumac stuffed pastry
Lamb kebbie ..... 18++
Minced lamb meat in burghul
Crispy falafel ..... 18++Spiced chickpea, parsley, and broad beans patties
Saffron chicken kebab ..... 24++Boneless cornfed chicken breast, saffron, yoghurt, lemonjuice, garlic sauce, lebanese bread
Lamb kebab ..... 28++
Marinated australian lamb rump, lemon juice, garlic sauce, lebanese bread
Lamb kofta kebab ..... 26++Ground Iamb, onion, cumin, olive oil, garlic, parsley, garlicsauce, lebanese bread
Grilled jumbo prawns ..... 30++3 pieces of marinated jumbo prawns, lemon garlic sauce,lebanese bread

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## Charcoal fired Main Courses

All kebabs served with shredded cucumber salad \& tahini sauce, Lebanese bread, grilled vegetables and one side dish

## Saffron chicken kebab <br> 32++ <br> Boneless cornfed chicken breast, saffron, yoghurt, lemon juice, garlic sauce

Reef fish 30 ++
Maldivian line caught reef fish, lemon juice, cumin, lemon garlic sauce

## Lamb kebab

40++
Australian lamb rump, lemon juice, garlic sauce

## Lamb kofta kebab

36++
Ground lamb, onion, cumin, olive oil, garlic, parsley, garlic sauce

Grilled jumbo prawns* $\mathbf{4 2 + +}$ 5 pieces of marinated jumbo prawns, lemon garlic sauce *Dine around Supplement

## Lamb chop*

48++
3 pieces of Australian lamb chops, Arabic spices, mustard, lemon juice, garlic sauce
*Dine around supplement USD18++

## Seafood mixed grill*

Reef fish, prawns, calamari, black mussels, lemon garlic sauce, spicy harissa sauce
*Dine around supplement USD19++

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Mixed grill*
62++
Saffron chicken, lamb chop, lamb kofta kebab, lamb kebab, garlic sauce, spicy harissa sauce
*Dine around supplement USD22++
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## Tagine Main Courses

All tagines served with one side dish

## Moroccan style chicken GF 42++

Preserved lemon, green olives, spices
$\begin{array}{ll}\text { Wagyu cheek } & 38++\end{array}$
Australian wagyu beef cheek, spiced gravy, butternut squash, prunes, spinach, red onion, tahini

## Vegetables $\vee$ <br> 28++ <br> Chickpea, eggplant, carrot, butternut squash, rainbow peppers, falafel crumb

Seafood GF 40++
Prawns, squid, reef fish, black and green mussels in spiced saffron fennel broth

## Slow braised lamb shank

Australian lamb shank, spiced gravy, butternut squash, prunes, spinach, red onion, tahini

## Side dishes

Haloumi fries $12+$ +
French fries tossed with grated haloumi cheese, parsley, and sumac

Saffron rice GF $12+$ +
Saffron flavoured basmati rice, dried fruits
Moroccan style couscous 10 +
Dried fruits and bell peppers
Grilled vegetable $\vee$ GF $\quad 12+$ +
Grilled rainbow bell pepper, zucchini, tomatoes

| Batata harra $V_{\text {GF }}$ | $\mathbf{1 0 + +}$ |
| :--- | :--- |
| Spicy arabic potatoes |  |

Breadbasket ${ }^{\vee}$

8++

Lebanese white \& brown breads

## Arabic Desserts

Umm ali ..... 9++Puff pastry, milk, nuts, cream
Mahalabia GF ..... 9++Milk, rose water, sugar, pistachio
Arabic vermicelli ..... 9++
Vermicelli, rose water, milk, sugar
Tropical sliced fruit platter $\mathcal{P}$ ..... 12++
Fresh seasonal fruits
Kids Menu
Lentil soup ..... 5++
Fried bread croutons
Hummus GF ..... 6++
Crudities with cucumber and carrots
Crispy falafel ..... 9++
Spiced chickpea, parsley, and broad beans patties
Chicken kebab ..... 12++
Boneless cornfed chicken breast, saffron rice
Reef fish ..... $10++$
Boneless grilled fish, saffron rice
Lamb kofta kebab ..... 14++Ground lamb, onion, garlic, cumin, olive oil, saffron rice
Umm ali ${ }^{\prime} \leqslant$ ..... 5++
Puff pastry, milk, nuts, cream
Mahalabia © GF ..... 5++
Milk, rose water, sugar, pistachio
Ice Cream Selection
Per scoop ..... 4++
Per two scoops ..... 6++

[^1]
[^0]:    Vegetarian Option Vegan Dish $V$ signature Dish Nuts Gluten Free GF Dairy Free Prices are quoted in USD and DO NOT INCLUDE 10\% Service Charge and any Prevailing Government Taxes
    *ITEMS WILL CARRY A SUPPLEMENT CHARGE FOR DINE AROUND GUEST

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