



SET MENU

278 PER COUPLE FOOD ONLY

150 WINE PAIRING PER PERSON

Bread Basket | Marinated Olives
Safiha Mchakal: Meat (N), Zaatar, Cheese

COLD MEZZE

Tabbouleh (DF) | Fattoush (DF)
Hummus (DF) (DF) | Moutabel (GF) (DF)
Labneh Moutawameh (GF)

Paired with 2005 Chateau Musar Blanc, Bekaa Valley, Lebanon

HOT MEZZE

Spicy Potato (GF) (DF) | Lahmeh Ras Asfour (GF) | Soujouk (GF) (DF)
Mouajanat Mix: Rkakat , Sambousik (N), Spinach (N)

Paired with 2005 Chateau Musar Blanc, Bekaa Valley, Lebanon

MAIN COURSE

Seafood Mixed Grill
Fish Taouk | Grilled Shrimps | Grilled Calamari | Tahina Sauce
or
Mixed Grill Meat
Chicken Taouk | Beef Cubes | Lamb Chops | Kofta | Garlic Sauce | Tahina Sauce
or
Vegetable Mixed Grill (V)
Mushroom | Zucchini | Potato | Onion | Tomato | Eggplant | Bell Pepper

Paired with 2015 Les Tourelles De Longueville, Pauillac, France

DESSERT

Cheese Cake Festkiyeh and Dry Apricot purée (N)

or

Mouhalabiyeh with Cookies powder (N)

Paired with 2019 Oremus, Tokaj "Vendimia Tardia", Tokaj, Hungary

(V) Vegetarian | (VG) Vegan | (GF) Gluten Free | (DF) Dairy Free | (N) Contains Nuts

All our produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a team member for assistance.

All prices are in USD and are subject to 10% service charge and 16%GST.



A LA CARTE SELECTION

SOUP

SHORBA KHODRA (V) (GF) (DF) 23

Bell pepper, tomato, potato, carrots, chili paste celery, leek, onion, salt, pepper

LENTIL SOUP (V) (GF) (DF) 29

Red lentil, carrot, onion, olive oil, celery, lemon wedges, croutons, cumin, salt, pepper

COLD MEZZE

FATTOUSH (V)(DF) 30

Tomato, lettuce, cucumber, radish, green onion, mint, parsley, lemon juice, olive oil, sumac, pomegranate molasses

TABBOULEH (V)(DF) 27

Parsley, Tomato, onion, crushed wheat, lemon juice, olive oil

HUMMUS (V) (GF) (DF) 22

Tahina, chickpea, sunflower oil

HUMMUS BEIRUTI (V) (GF) (DF) 26

Chickpeas, lemon, tahina, garlic, parsley, cumin, olive oil, tomato

MOUTABEL (V) (GF) (DF) 22

Grilled eggplant, tahini

LABNEH MOUTAWAMEH (V) (GF) 25

Labneh, garlic, dry mint

VINE LEAVES (V) (GF) (DF) 26

Onion, parsley, tomato, rice, mint, lemon juice, olive oil, tomato paste

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HOT MEZZE

SPICY POTATO (V) (GF) (DF)	21
Fried potato, chili paste, coriander, garlic, salt, pepper powder, sumac	
RAKAKAT (Portion of 4)	25
Cheese Roll	
SOUJOUK (GF) (DF)	31
Beef sausage, tomato sauce, mix spices, onion, bell pepper	
EGGPLANT FATTEH (N) (V)	31
Fried eggplant, tomato sauce, yoghurt, garlic, pine nuts, crispy bread	
SHRIMP FATTEH (N)	48
Shrimps, fried eggplant, coriander, cumin, garlic, pine nuts, crispy bread	
HUMMUS LAHMEH (N) (GF)	34
Tahina, chickpea, sunflower oil, beef tenderloin cube, butter, pine nuts	
MOUAJANAT MIX (N)	36
Spinach Fatayer Rakakat, Sambousik	
FALAFEL (GF) (DF) (V)	36
Ground chickpeas, salt, cumin coriander, black pepper, onion, garlic	
LAHMEH RAS ASFOUR (GF) (N)	38
Beef tenderloin, pomegranate molasses sauce, black pepper, garlic	
KEBEH AKRASS (N)	40
Beef topside bourghul, onion, pine seed	

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FROM THE OVEN

ZAATAR SAFIHA (V) 16
Zaatar, olive oil, sesame, sumac powder

CHEESE SAFIHA 16
Halloumi, cheese, mozzarella, kaskaval cheese

MEAT SAFIHA (N) (DF) 19
Beef lamb tallow, tomato, bell pepper, onion, parsley, chili paste, salt, paprika

SPINACH FATAYER (DF) (N) (V) 29
Spinach, onion, tomato, pomegranate molasses, sumac, pepper, lemon

SPICY CHICKEN SAFIHA 31
Onion, mushroom, garlic, chili paste, tomato paste, pepper, olive oil, slice chicken, cheese

FROM THE GRILL

ARAYES KOFTA WITH FRENCH FRIES 48
Bread, kofta, cheese, chili paste, biwaz, fries

Chicken kabab 51
Chicken breast tight mix, lamb tallow, onion, ginger, bread crumb, parsley, pepper

GRILLED PRAWNS (GF) 69
Fresh coriander, olive oil, salt, garlic, black pepper, white pepper, chili paste

BEEF CUBE (DF) 70
Tomato paste, oil, chili past, black pepper, salt ,cumin, sweet pepper, white pepper

CHICKEN TAWOUK 70
Garlic Cream, oil, salt, yoghurt, vinegar, egg white, white pepper, nutmeg

KOFTA (DF) 73
Beef & lamb mixed, salt, mix Arabic spices, black pepper, parsley

LAMB CHOPS 91
Yoghurt, chili paste, oil, salt, sweet pepper, white pepper

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MAINS

CHICKEN SHAWARMA	72
Marinated chicken, vegetables, pita wrapped, garlic, fries	
KEBAB HALABI WITH RICE (GF) (DF)	77
Kabab, tomato sauce	
LAMB SHANK QUZI WITH DAKOUS SAUCE AND YOGHURT (N)	112
Safron rice, carrot, lamb shank, tomato, mixed nuts, yoghurt Dakous Sauce: onion, tomato, capsicum, hot pepper, vinegar, olive oil, coriander, mint, garlic, pepper	
VEGETABLE MIXED GRILL (V) (GF) (DF)	80
Mushroom Zucchini Onion Tomato Eggplant Bell Pepper, Asparagus	
SEAFOOD MIXED GRILL	132
Fish Taouk Grilled Shrimps Grilled Calamari, Sauces	
MIXED GRILL MEAT AND POULTRY	142
Chicken Taouk Beef Cubes Lamb Chops Kofta, Sauces	

DESSERTS

MOUHALABIYEH WITH COOKIES POWDER (N)	22
Milk, fresh cream, sugar, cookies, pistachio	
CHEESE CAKE FESTKIYEH WITH DRY APRICOT PUREE (N)	22
Whipping cream, cream cheese, honey, pistachio, dry apricot, sugar, pomegranate	
KNEFE (N)	23
Cheese(akkawi, ,mozzarella) osmalieh dough, sugar syrup pistachio	
OM ALI (N)	25
Puff pastry, sugar, coconut powder, milk, cream, raisins, almond flakes	
FRUIT PLATTER	25
ICE CREAM SELECTION PER SCOOP	8

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VEGETARIAN

SOUP	Lentil Soup (V) (GF) (DF)	29
	Red lentil, carrot, onion, garlic, olive oil, celery, lemon wedges, croton, cumin	
COLD MEZZE	Shorba Khodra (V) (GF) (DF)	23
	Bell pepper, tomato, potato, carrots, chili paste celery, leek	
	Tabbouleh (V) (DF)	27
	Fattoush (V) (DF)	30
	Hummus (V) (GF) (DF)	22
	Moutabel (V) (GF) (DF)	22
	Labneh Moutawameh (V) (GF)	25
HOT MEZZE	Vine Leaves (V) (GF) (DF)	26
	Hummus Beiruti (V) (GF) (DF)	26
	Chickpeas, lemon, tahina, garlic, parsley, cumin, olive oil, tomato	
	Spicy Potato (V) (GF) (DF)	21
	Fried potato, chili paste, coriander, garlic, salt, pepper powder	
	Falafel (V) (GF) (DF)	36
FROM THE OVEN	Ground chickpeas, salt, cumin coriander, black pepper, onion, Garlic	
	Eggplant Fatteh (V) (N)	31
	Fried eggplant, tomato sauce, yoghurt, garlic, pine nuts, crispy bread	
	Rakakat (Portion of 4) (V)	25
	Cheese Roll	
	Cheese Safiha (V)	16
	Halloumi, cheese, mozzarella, Kaskaval cheese	
	Spinach Fatayer (V) (DF) (N)	29
	Spinach, onion, tomato, pomegranate molasses, sumac, pepper, lemon	
	Vegetable Mixed Grill (V) (GF) (DF)	80
	Mushroom, zucchini, onion, tomato, eggplant, bell pepper	

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