

FOOD

For the Table

*Green olives pickled with wild fennel
Lebanese and Iranian pickled vegetables
Wood-fired pita bread and za'atar*

HOT MEZZA

Broad Bean Falafel	\$ 26
<i>aged tabini</i>	
Grilled Halloumi	\$ 28
<i>green olive, caper leaf & lemon</i>	
Kebbeh Maklieh	\$ 30
<i>minced lamb stuffed with burghul</i>	
Quail Skewer	\$ 34
<i>molokhia, fried garlic & barberries</i>	
King Prawn Skewer	\$ 32
<i>toum, katafi & smoked eggplant</i>	
Fatayer	\$ 26
<i>spinach, onion, sumac & pinenuts</i>	
Rakakat Jibneh	\$ 25
<i>lebanese cheese fried pastries</i>	
Spiced Lamb Ribs	\$ 34
<i>pomegranate, roasted sesame</i>	
Ali Kazan Kebab	\$ 36
<i>pure black angus beef, smoked eggplant, yogurt & aleppo pepper</i>	

COLD MEZZA

Feta & Lebneh	\$ 24
<i>whipped sheep's milk feta, za'atar, virgin olive oil</i>	
Hummus	\$ 25
<i>a love affair of chickpeas & tahini</i>	
Moutabel	\$ 24
<i>smoked eggplant, tahini, sumac</i>	
Matbucha	\$ 22
<i>roasted vine tomatoes, red peppers, lots of garlic, chili & virgin olive oil</i>	
Beetroot Borani.....	\$ 26
<i>roasted beets, yogurt, chives & pistachio</i>	
Muhammara	\$ 25
<i>walnut, roasted red pepper, pomegranate & Aleppo pepper</i>	
Warak Enab	\$ 23
<i>rice stuffed vine leaves</i>	
Octopus.....	\$ 28
<i>preserved lemon, caper & dill</i>	
Mast O Khiar.....	\$ 25
<i>kefir yogurt, cucumber, walnut, dried mint & rose</i>	
Local Reef Fish Nayyeh	\$ 25
<i>green chili & bay leaf oil with Arabic seven spices</i>	

*Our bread is cooked on a specially
crafted Saj oven - a dome-shaped oven
that guarantees our breads are airy,
soft, and fluffy.*

SOUP

Moroccan Harira	\$ 30
<i>lamb, chickpeas, green lentils, tomato, moroccan spices</i>	
Shorbet El Adas	\$ 26
<i>red lentil, lebanese spices</i>	

S | Supplement Charge

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

SALAD

Cracked Wheat & Toasted Almonds.....	\$ 26
<i>coriander, sheep milk feta & pomegranate</i>	
Fattoush.....	\$ 26
<i>wood-fired crisp bread</i>	
Tabbouleh Of Spring Beans	\$ 28
<i>tomato, mint, burghul & lemon</i>	
Arabic Salad	\$ 25
Smoked Eggplant	\$ 28
<i>walnut, golden raisin, pomegranate & coriander</i>	

TAGINE

Moroccan Lamb	\$ 85
<i>apricot, pumpkin, green olives & ginger, jeweled rice</i> S.24	
Free-Range Chicken	\$ 70
<i>olives, preserved lemon, cashew & tomato, saffron rice</i>	

The tagines on our menus are prepared using traditional methods — cooked on the stove top over an open flame to infuse the dishes with flavour.

SHARE

Slow Roasted Lamb Shoulder Shawarma	\$ 110
<i>tarator, rose harissa, pickles & saj bread</i> S. 33	
Maldivian Lobster	\$ 130
<i>Aleppo pepper & garlic butter with finger lime</i> S. 38	
Mixed Kekab & Kofta Plate	\$ 115
<i>chicken joojeh, reef fish & scallop, seasoned lamb & seven spice wagyu beef, accompaniments & antakya bread</i> S. 35	

GRILL

Barbecued Baby Chicken	\$ 65
<i>aged tabini, chermoula</i>	
Butterflied Seabass	\$ 80
<i>coriander, preserved lemon & turmeric yogurt</i> S.24	
Spiced Lamb Cutlets	\$ 74
<i>glazed eggplant, za'atar, toum</i>	
Wagyu Ribeye	\$ 95
<i>black cardamon & fermented black garlic butter, hadaba fries</i> S.33	
Grilled Octopus	\$ 60
<i>red tomato ezme, garlic sauce & coriander</i>	
Chicken Shish Tauok	\$ 60
<i>toum & harissa</i>	
Black Angus Beef Kofta	\$ 70
<i>soused sumac onions</i>	
Local Reef Fish Kebab	\$ 60
<i>green tomato ezme, dill</i>	
Shish Barak.....	\$ 52
<i>spice lamb dumplings in warm garlic yogurt, coriander & green chili zhoug</i>	
Grilled King Prawns	\$ 70
<i>fennel, lemon & caper butter sauce, finger lime, coriander</i>	

SIDE

Coal Grilled Asparagus	\$ 12
<i>Almond Tatator, Akawu Cheese</i>	
Jeweled Rice	\$ 12
Tomato & Saffron Cous Cous	\$ 12
Fries With Hadaba Spice	\$ 12

DESSERT

Petit Four Plate	\$ 22
<i>baklava, lokum, halva, kunafa</i>	
Pistachio Ice-Cream	\$ 22
<i>choux au craquelin, inanian pistachios</i>	
Tahini Parfait	\$ 22
<i>almond, roasted sesame, tea-soaked raisins & pomegranate</i>	
Compressed Watermelon	\$ 22
<i>cherry & raspberry, yogurt sorbet & dried rose</i>	
Coconut Labneh Ice-Cream	\$ 22
<i>new season figs, spiced syrup, candied buckwheat</i>	

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