dish

RAMADAN
Menu

BEGINNING

Shorbat addas soup (d, v)
Yellow lentils, lemon oil, crispy shallots, sumac croutons

Open smoked baba ghanouj (g, tn, vegan)
Preserved lemon oil, pomegranates, pine nuts, zaatar Arabic bread

Middle eastern marinated olives (d, v)
Date syrup, Garlic, thyme, zaatar, feta

Selection of premium dates

MIDDLE

Slow braised lamb shoulder (d, mu)
Roasted and ground middle eastern spices, pilaf, roasted almonds, confit black garlic yogurt

Lemon chicken with zaatar yogurt (d, tn)
Zaatar yogurt marination, lemon roasted mirepoix, fresh zaatar leaves

Chermoula marinated cod (d,sf)
Roasted potato, tomato, cumin, paprika, chili

Grilled eggplant (d, v)
Buttermilk cream, zaatar, thyme, pomegranate seeds

dish

RAMADAN
Menu

Roasted cauliflower & hazelnut salad (c, tn, vegan)
Cinnamon, all spice, parsley, maple syrup dressing

Lentil & almond salad (c, tn, vegan)
Carrot, celery, capsicum, shallot, thyme, vinaigrette

END

Filo cheesecake parcels (d, g, v)
Cream cheese, rose syrup, pistachio, fresh rose

VEGETARIAN OPTION

Barley risotto (c, d, v)
Smoked paprika tomato sauce, cloves, chili, lemon rind, feta, oregano

Butternut squash tagine
Spiced tomato sauce, cinnamon, peppers, shallot, star anise

Harissa marinated crushed potatoes (se, vegan)
Baby potatoes, harissa, tahini sauce, preserved lemon, coriander