

SPRING FEATURE MENU

\$65 per person

Plus tax and gratuity

STARTER

Truffle Hummus

Truffle tapenade, Crispy chickpea's, Olive oil, Pita

Or

Burrata

Tomato, Olive, Red pepper, Sesame, Pita

Or

Lentil Soup

Red lentil, Lemon, Pita crisp

Or

Braised Lamb Hummus

Chimichurri, Crispy chickpea's, Olive oil, Pita

add \$12

Or

Muhammara

Walnut, Red pepper, Pomegranate molasses, Pita

add \$8

MAIN COURSE

Salmon Skewer

Maple harissa, Sumac onion, Saffron rice

Or

Lamb Bucatini

Basil, Pomegranate, Walnut, Tomatoes

Or

Stuffed Eggplant

Caramelized onion, Kasha, Mint, Walnut

Or

Lamb Shank Tagine

Saffron rice, Cherries, Pistachio, Garlic labneh

add \$20

Or

Beef Tenderloin

Roasted pepper, Beech mushrooms, Levant sauce

add \$30

DESSERT

Tahina Crème Brûlée

Sorbet, Fennel cookie

Or

Fig Fudge

Caramelized fig, Fresh berries, Dark chocolate

Or

Dubai Chocolate Cheesecake

Gelato, Fresh berries, Kataifa

add \$10