

Gulf prawns, crab legs and mussels
Fennel and dill flavoured cured Tasmanian salmon
Lime wedges, onion pearls, chives, sour cream and vinaigrette dressing

### **Traditional Raw Bar**

Kebbeh, sawda and habra Garlic paste, virgin olive oil, fresh basil and white onion

#### **Homemade Hot Mezzah**

Seafood kebbeh with cumin tahini sauce Potato Harrah, chilli paste and fresh coriander Grilled lamb sujok, vegetables and red chilli



## Salads and Starters

Traditional hummus, paprika and virgin olive oil
Char-grilled eggplant mutable, sumac and walnuts
Nuts and bread crumbs muhammara
Spinach with garlic cloves and onion crisp
Lebanese flat beans with tomato sauce
Hand chopped tabouleh with quinoa
Traditional fattoush with sesame and bread crisp
Red snapper tagine with pine nuts and coriander leaves
Labneh chilli ball, Levant premium olives, pickles, shanklish cheese and naboulsi with black sesame

# From the Grill

Chilli paste and fresh coriander rubbed Norwegian salmon fillet
Garlic and lemon marinated gulf jumbo prawns
New Zeeland rib eye kebab with smoked paprika
Cinnamon and parsley flavoured lamb kofta
Yoghurt and lemon marinated chicken shish tawouk
Served with onion sumac salad, chilli paste and garlic cream

#### **Desserts**

Traditional um ali with nuts and cream
Freshly baked baklawa tray
Pistachio mafrouka, fresh kashta and rose water flavoured syrup
Premium maamoul date
Carob molasses with sesame paste and barazek cookies
Sahlab with fresh kaak and cinnamon powder
Seasonal fresh fruit platter
Watermelon, papaya, pineapple, rock melon and berries
Valentine cake
Chocolate, hazelnut, strawberry and lemon cheesecake
Heart shape kashta ice cream
Lebanese bread pudding and candy floss