

Chef's Table Series – All Stars
AED ٣٥٠ net per person

COLD MEZZEH

HUMMUS SELECTION (V)

Healthy mango hummus, dark chocolate hummus
low carb beetroot hummus, fresh tasty basil hummus

OR

SMOKED HUMMUS (V)

Chickpeas, Tahini, lemon juice, Cedar wood, Olive oil

SALAD

CRUNCHY KALE SALAD (V)(N)

Fresh kale leaves, cherry tomato, avocado
apple vinegar, almond and pine seeds, olive oil

OR

QUINOA SALAD (V)

Quinoa, cherry tomato, brown beans
lemon juice, sumac powder and olive oil

HOT MEZZEH

JUMBO PRAWNS PROVENCAL (G)

Fried tiger prawns, garlic, coriander leaves
and lemon juice

OR

OCTOPUS AL RAUSHY

Fresh Octopus, mixed sea herbs
fresh rosemary, lemon juice

MAIN COURSE

LAMB CHOPS

Charcoal grilled lamb chops, tomato sauce, grilled onion

OR

KEBAB BATHENJAN (N)

Minced lamb, eggplant, served with tomato sauce

DESSERT

HALAWA BEL JEBNEH

Tripoli Halawa bel Jebneh, sugar syrup

OR

CHEESECAKE (N)

Homemade cheesecake

(V)-Vegetarian (N)-Nuts (G)-Gluten

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menu.
Kindly note that our dishes are not produced in an entirely allergen free environment.