

For the Table

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

COLD MEZZA

HUMMUS WITH

TRUFFLE OIL (VG)(SS) \$28

 A love affair of chickpeas, tahini and truffle oil

HUMMUS LAHM (N)(H)(SS) \$32

 Hummus with spiced beef, pomegranate molasses and pine nuts

HUMMUS (VG)(SS) \$25

 A love affair of chickpeas, olive oil and tahini

MOUTABEL (D)(SS) \$24

Smoked eggplant, tahini & sumac



MUHAMMARA (G)(N)(VG) \$26

 Roasted red pepper, walnut, pomegranate & Aleppo pepper

WARAK ENAB (VG) \$24

Vine leaves stuffed with savoury spiced rice

ASSORTED COLD MEZZA

PLATTER (G)(D)(N)(SS) \$38

 Hummus, muhammara, warak enab, moutabel

HOT MEZZA

BATATA HARRA (VG)(G)(SP) \$24

 Lebanese spicy potatoes with red pepper paste, lemon and coriander

CHICKEN WINGS (H)(D) \$28

 Fried chicken wings cooked with garlic butter coriander

FRIED CALAMARI (SF)(G) \$28

 Crispy calamari with harissa toum

LEBANESE LAMB MAKANEK (H)(N) \$34

 Lebanese mixed spice sausage with lemon, pine nuts and coriander

GRILLED HALLOUMI (D) \$28

 Served with green olive, caper leaf & lemon

BROAD BEAN FALAFEL (VG)(SS) \$26

 Aged tahini sauce

KEBBEH MAKLIEH (H)(G)(N)(SS) \$30

 Minced lamb stuffed with burghul and pine nuts

KING PRAWN SKEWERS (SF)(D)(G)(SS) ... \$32

 Toum, kataifi and smoked eggplant

RAKAKAT JIBNEH (D)(G) \$25

 Lebanese crispy cheese rolls

SPICED LAMB RIBS (H)(SS) \$48

 Served with pomegranate and roasted sesame

ALI KAZAN KEBAB (H)(D)(G)(N)(SS) \$36

 Pure black angus beef, smoked eggplant, yogurt & aleppo pepper, roasted pine nuts

S | Supplement Charge

G - Gluten | D - Dairy | N - Nuts | V - Vegetarian | SF - Seafood | S - Soy | P - Pork | H - Halal | VG - Vegan | SP - Spicy | SS - Sesame | E - Eggs

The labels show the CO₂e emissions of a food serving (kg CO₂e/serving) and a rating (A-E) reflecting its relative climate impact.

All prices mentioned are in USD and subject to 17% GST and 10% service charge.

 Very Low

 Low

 Medium

 High

 Very High

Our bread is cooked on
a custom made Saj oven
—
an oven that ensures our
breads are light, soft & pillow-y.

SALAD

CRACKED WHEAT & TOASTED
ALMOND (G)(D)(N) \$26

 **0.41**
kg CO₂e Fresh coriander leaves, feta cheese
and pomegranate

TABBOULEH OF SPRING
BEANS (G)(VG) \$28

 **0.31**
kg CO₂e Tomato, fresh mint leaves,
burghul and lemon

SMOKED EGGPLANT (D)(N)(SS) \$28

 **0.18**
kg CO₂e Walnut, golden raisin, pomegranate
and fresh coriander

ARABIAN GREEN SALATA (VG) \$28

 **0.27**
kg CO₂e Fresh green lettuce, cherry tomato,
cucumber, olives

SLOW COOKED OCTOPUS (SF) \$30

 **1.28**
kg CO₂e Preserved lemon, capers & dill

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SOUP

MOROCCAN HARIRA SOUP (H)(G) .. \$30

 **1.56**
kg CO₂e Lamb, chickpeas, green lentil,
tomato and Moroccan spice

SHORBET EL ADAS (VG)(G) \$26

 **0.41**
kg CO₂e Red lentil, Lebanese spice

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.

TAGINE

SEAFOOD TAJINE (SF)(D)(G) \$75

 **4.59**
kg CO₂e Served with couscous, spiced &
fragrant tomato, cumin, coriander

CHICKEN TAJINE (H)(N)(G) \$70

 **4.70**
kg CO₂e Olives, preserved lemon, cashew &
tomato with couscous

LAMB SHANK TAJINE (H)(D)(G) \$85

 **6.03**
kg CO₂e Tender braised lamb shank, \$24
served with couscous

MAIN COURSE

SHISH BARAK (H)(D)(G)(N) \$55

 **0.57** kg CO₂e Beef dumpling, in warm garlic yogurt, coriander and aleppo pepper sauce served with vermicelli rice

DAWOOD BASHA (H)(D)(N)(G) \$55

 **10+** kg CO₂e Meat balls stew cooked in tangy tomato sauce, served with vermicelli rice

BAKED SEABASS (SF)(D)(N)(SS) \$55

 **2.78** kg CO₂e With walnut, herb crust and tahini yogurt, served with mixed salad

SAFFRON COUSCOUS & VEGETABLES (VG)(G) \$42

 **0.21** kg CO₂e Chickpeas, carrot, cauliflower, potato, broccoli, olives, saffron

EGGPLANT TAJINE (VG)(N) \$40

 **0.67** kg CO₂e Lebanese eggplant, chickpeas, fresh coriander, tomato sauce and jeweled rice

CAULIFLOWER STEAK (V)(D)(SS) \$38

 **0.59** kg CO₂e Fresh coriander, black and green olives, sesame, pomegranate, chickpeas with tahini yogurt sauce

Traditional kebabs grilled over an open flame & coals.

Marinated slowly to infuse with the flavours of the Middle East.

Chermoula condiment made with parsley, garlic, citrus & spices

Labneh a soft middle eastern cheese made from strained yogurt

Tahini sauce made from toasted, ground sesame seeds

Za'atar spice mixture of sesame seeds, sumac, salt & spices

GRILL

CHICKEN SHISH

TAWOOK (H)(G)(N)(SS) \$60

 **2.04** kg CO₂e Toum & harissa sauce, jeweled rice

WESTHOLME WAGYU

BEEF KOFTA (H)(G)(N)(SS) \$70

 **10+** kg CO₂e Soused sumac onions, jeweled rice

BARBECUED BABY

CHICKEN (H)(SS) \$65

 **5.89** kg CO₂e Aged tahini, chermoula with hadaba fries

SPICED LAMB CUTLETS (H)(SS) \$85

 **10+** kg CO₂e Glazed eggplant, zaatar, toum with hadaba fries

GRILLED OCTOPUS (SF)(N) \$65

 **2.67** kg CO₂e Red tomato ezme, garlic sauce & coriander with jeweled rice

GRILLED KING PRAWNS (SF)(D)(N) .. \$70

 **3.90** kg CO₂e Fennel, finger lime, coriander, lemon & caper butter sauce with jeweled rice

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SHARE

MALDIVIAN LOBSTER (SF)(D) \$155

 Aleppo pepper & garlic butter S. \$48
with finger lime, served with
hadaba fries

SEAFOOD PLATTER (SF)(D)(N) \$125

 Grill lobster tail, reef fish, S. \$38
calamari, prawn with parsley
lemon butter sauce,
mixed leaves, jeweled rice

MIXED KEBAB & KOFTA \$115

PLATE (H)(D)(N)(G)(SS) S. \$38

 Chicken tawook, beef kebab, lamb
chops seven spice, westhome wagyu
beef kofta, accompaniments &
antakya bread

DESSERT

MAHALABIA (D)(N) \$22

 Rose water, pistachio,
strawberry ice cream

UMM ALI (D)(G)(N)(E) \$24

 Egyptian bread pudding
with nuts and raisin

BAKLAVA (D)(G)(N) \$26

 Served with vanilla ice cream

PISTACHIO ICE CREAM (D)(G)(N)(E) \$24

 Choux au craquelin, Iranian
pistachios

COCONUT LABNEH

ICE CREAM (D)(G) \$22

 New season fruits, spiced syrup,
candied buckwheat

RICE PUDDING (V)(N) \$22

 With dried coconut and fresh orange

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