

Manakish

All manakish contains gluten

Persian eggplant, sumac-roasted chicken, avocado cream and preserved lemon	185
Lahm Bi Ajeen, diced lamb, green whipped feta, frozen mint and moskonfyt	195
Sun-dried tomato pesto, roasted butternut, feta and green olives VE N	175
Afghan-style lentil and chickpea stew, coriander yoghurt and pickled walnuts VE N	185
Caramelized onion, figs, goat's cheese, heirloom tomato and rocket VE	185

Salads

Eggplant Borani, roasted cashews, pomegranate salsa, coriander, lime and tarragon labneh VE N	175
Poached pear, caramelized onions, fried halloumi cheese, green whipped feta, and mostarda VE	185
Lebanese Tabbouleh with fresh pomegranate, and spring onion flatbread VG	175
Grilled fennel, citrus segments, preserved ginger, watercress, apple, coconut shavings and hummus vinaigrette VG GF	185

VE - vegetarian
VG - vegan
GF - gluten free
LF - lactose free
N - contains nuts
S - seafood

M E N U

Starters

Berberé-glazed peach, roasted heirloom tomatoes, chilli burrata, lamb prosciutto and aged balsamic	195
Harissa-infused prawn, burnt pineapple chutney with saffron and coconut cream	225
Crispy roasted cauliflower, tangy hummus, herb and sesame seed oil, marinated labneh	180
Za'atar-baked salmon, slow-roasted tomatoes with honey-mustard and grilled asparagus	225

Mains

Coal-roasted beef fillet, mushroom and potato börek, horseradish, smoked wagyu bone marrow	310
Braised short rib, smoked potato, zhoug, charred tenderstem broccoli	295
Boned slow-cooked lamb, pea velouté, quinoa popcorn, pickled sultanas and nitro cheese bites	295
Market fish, prepared by the chef daily, your waitron will talk you through the preparation of this dish	295
Turkish-spiced brinjal, lentil and chickpea ragu, carrot preserve, pickled walnut salsa and preserved ginger	255

Sides

Batata Harra	65
Buttered vegetables	65

Desserts

Rose crème caramel, litchi, strawberry sorbet, vanilla-infused strawberries and meringue drops	110
Honey blossom and orange cheesecake, pistachio ice cream, pistachio crumble and roasted pistachio	115
Labneh espresso crèmeux, white coffee ice cream, chocolate ganache and shortbread tuile	125

House-made Ice Cream

Pistachio and date ice cream	95
Tahini and caramel ripple ice cream	95
Saffron and lemon ice cream	95

Please inform our staff of any dietary restrictions or allergies when placing your order.

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