

## **Appetizers**

### **Market salad**

Homemade "labene" sumac, zaatar oil, toasted almonds & seasonal vegetables  
64

### **Citrus Sashimi Salmon**

orange yuzu vinaigrette, pomelo salad, grapefruit, mandarin & chives salad with blood orange coulis  
72

### **Sirloin tataki**

fresh tomatoes, pickled lemon, Kalamata olives, garlic confit & deep fried pita bread  
68

### **Tomato & almond cheese salad**

Tomatoes, cherry tomatoes, preserved lemon, pickled onion & almond cheese  
62

### **Duck In A Blanket**

Teriyaki, cucumber & coriander salad with ginger vinaigrette  
72

### **Roasted Sweetbreads**

Sweetbreads potato & artichoke confit, eggplant cream, pepper & olive salsa  
96

### **Grouper Shawarma**

"Al Arz" tahini, spicy tomato salad, herbs & lime  
78

### **Goose liver**

Cherry tomato jam, Burnt pita & balsamic reduction  
120

## **Main course**

### **Spring chicken**

Freekah cassoulet, pumpkin purée, roasted zucchini, burnt green onion & chicken stock  
96

### **Beef Burger**

Served On a Brioche Bun lettuce, tomatoes, Onion & fries  
90

### **Seared Salmon**

in citrus marinade served on a bed of seasonal vegetables  
130

### **Roasted Goose Breast**

cooked & seared sous-vide, green beans, spring onion, bok choy,  
maple caramel sauce & valrhona chocolate snow  
142

### **Lamb chops**

Eggplant and bulgur carpaccio, roasted sweet pepper, burnt onion, tahini, date honey, pistachio & lamb stock  
186

### **Charcoal-Grilled Entrecote**

grilled vegetables, cabarnet sauce  
164

### **Mushroom Risotto**

mix of mushrooms, greens, truffle paste, mushroom stock & truffle oil  
98