



APPETIZERS, SOUPS AND SALADS

Mezze 24 for Two North African hot and cold mezze selection with pita bread	48
Fattoush Toasted Arabic bread salad mixed with garden greens, radish , tomato, and season with sumac	16
Hummus Beirut Chickpea puree with tahini, garlic and coriander	
Served with choice of meat or seafood with pita bread chips and parsley salad	
Charmoula scented roasted prawns	22
Arabian spiced charred squid	22
Harissa seared tuna	18
Tunisian Baharat seared beef	20
Algerian Soup Chicken and thyme	18
Shorba Khoudar Arabic style vegetable soup with beans V	16

FROM THE GRILL

Riverine Grain Fed Beef Tenderloin	48
Premium Lamb Rack	46
Piri Piri Scented Baby Chicken	42
Red Snapper Fillet	32
Medallion of Tuna	32
Maldivian Lobster*	98

HB/FB 68

VEGETARIAN | NUTS

PRICES ARE QUOTED IN US DOLLARS AND SUBJECT TO 10% SERVICE CHARGE AND 12% GST



North African Mixed Grill over BBQ for two *	146
Baby Chicken Half a chicken marinated with piri piri	HB/FB 96
Rack of Lamb Marinated with chili paste and olive oil	
Beef Shish kebab Minced beef on skewer	
Merguez sausage	

Served with harissa, garlic, and tahini sauce

Okra Mashoue Grilled okra with tomato, onion, garlic with Arabic spices	26
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SIDE DISHES

Algerian Vegetable Rice V	12
Lebanese Eggplant Moussaka V	
Fried eggplant cubes with chickpeas in tomato, garlic, onion and olive oil	12
Fried Cauliflower Tahina cream sauce	12
Seven Vegetables Couscous V	12
Hand Cut Chips Tossed in dukkah	12
Saffron Mashed Potato Ras el hanout	12

TAGINE

Egyptian Style Shellfish Tomato sauce & harissa	34
Moroccan Lemon Chicken Preserved lemon, pitted olives and saffron	34
Vegan Lebanese Chickpea Tagine V	22

DESSERTS

Fruity Charred Pineapple Coyo yogurt and compressed ice cream	18
Baklava with rhubarb jelly N	18
Medjool Pudding with rose petal ice cream	18
Fresh Fruit Platter	14

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