



RESTAURANT WEEK LUNCH

3-COURSE MENU - \$48++ PER PERSON

1 - 29 OCTOBER 2023

MEZZE

Moutabal

Experience the sublime blend of smoky roasted eggplant, tahini, and a hint of zesty lemon in our Moutabal. Served with Persian bread.

OR

Shirazi Salad

A signature salad of Persia made with freshly chopped cucumber, tomato, and onion, dressed with Shirazi dressing.

MAINS

Halabi Kebab

Our homage to the culinary heritage of Aleppo, the Halabi Kebab features succulent minced meat, expertly marinated and grilled to perfection. Served with saffron-infused rice and grilled vegetables.

OR

Joujeh Murgh Kebab

A special recipe from the Persian Gulf Tender boneless chicken breast marinated in saffron and herbs.

OR

Persian Vegetable Biryani

A delicious Persian Vegetable Biryani represents a harmonious fusion of culinary traditions, where fragrant basmati rice, aromatic spices, and a medley of fresh vegetables unite to create a symphony of flavours.

OR

Okra Symphony: A Melodic Journey into Bamieh Stew

The harmonious flavours of fresh okra, tenderly cooked in a luscious tomato sauce infused with garlic, create a culinary masterpiece that delights the senses. This symphony of tastes is perfectly accompanied by fragrant basmati rice, completing a composition that's as rich in tradition as it is in taste.

DESSERT

Pistachio Saffron Ice Cream

Feel the indulgence with our Pistachio Saffron Ice Cream, a dessert that harmonizes the nutty richness of pistachios with the delicate allure of saffron.



 Vegetarian  Gluten Free



RESTAURANT WEEK DINNER

4-COURSE MENU - \$68++ PER PERSON

1 - 29 OCTOBER 2023

MEZZE

Spicy Eggplant

Tender eggplant infused with a tantalizing medley of Middle Eastern spices, creating a harmonious balance of heat and flavour. This dish is a true testament to the vibrant and robust culinary traditions of the region.

OR

Tabouli Salad

Chopped parsley, onion, tomato, and olive oil with bulgur.

SOUP

Cream of Green Harmony: Broccoli Infusion

An exquisite soup which presents a harmonious of broccoli, cheese and a medley of Persian spices and herbs.

MAINS

Halabi Kebab

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OR

Joujeh Murgh Kebab

A special recipe from the Persian Gulf - Tender boneless chicken breast marinated in saffron and herbs

OR

Meigu Kebab

Prawns kebab served with a side of fragrant saffron-infused rice and a medley of grilled vegetables.

OR

Persian Vegetable Biryani

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DESSERT

Saffron Rice Pudding: A Luxurious Dessert Delight

Taking the classic comfort of rice pudding and elevate it to a new level with the infusion of aromatic saffron in its creamy concoction.



 Vegetarian  Gluten Free