



New Year Heritage Menu

Sunset Canapés

Spring Rolls

Crispy rolls filled with vegetable stuffing (cabbage, carrots, leeks, celery, soy sauce, capsicum, sesame seeds)



Falafel

Deep-fried fritter made of chickpeas, and flavoured with herbs and Arabic spices.



Welcome Entrée

Prawn Platter




Flavoured with lemon juice, dill, salt and black pepper



Oyster Station

Chocolate-Covered Strawberries

Passion Fruit Mocktail

 Gluten Free  Suitable for Vegetarians  Suitable for Vegans
We can cater for gluten-free, vegetarian and vegan diets. Please let us know if you have any food allergies or special dietary requirements at the time of booking.



Soup

Shorbat Adas

Lentil soup, a regional favourite, especially during the winter months
(lentils, onion, black pepper, cumin, lime, coriander, potato, carrots, garlic, celery)



Starters

Kibbeh

With variations from around the Arabian world, kibbeh has been a popular choice for generations
(wheat grains, minced beef, onion, spices, pine seeds)

Sambousek

Discovered during the Crusades, this ancient dish is crispy and flavourful
(flour, eggs, cheese)



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Hummus

A Middle Eastern favourite popular around the world
(chickpeas, tahini, olive oil, lemon juice, salt)



Jarjeer

A traditional spring salad from the oasis of UAE,
Jarjeer is a fresh addition to any palette
(rocca leaves, tomato, onion, olive oil, lemon juice, salt, sumac)



Fattoush Salad

Salads were rare in the region, however Fattoush
from the Levant has become a regional favourite
(lettuce, tomato, cucumber, radish, onion, capsicum,
thyme, mint, sumac, olive oil and lemon juice,
topped with homebaked crispy bread)



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Main courses

Traditional Lamb Ouzi

A dish that symbolizes hospitality in the region. Our Arabic-spiced Lamb is simmered for 6 hours in an underground pit to ensure tenderness, falling off the bone

White Rice

With chickpeas, onions, dried grapes and Arabic spice



Harees

A popular dish served on all occasions and at large gatherings (*chicken, wheat grain, salt, ghee, spices*)

Camel Meat

A traditional dish for all special occasions (*spiced with mixed vegetables*)

Chicken Tagine

Traditional Moroccan-style dish (*slow-cooked with plums, cinnamon, ginger, saffron, lemon, paprika, potatoes, carrots, and green olives*)

Grilled Vegetable Kebab

(*mushroom, potato, red pepper, green pepper, aubergine and cherry tomatoes*)



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Desserts

Luqaimat

Originating from the Arabic word meaning “a small bite that can be eaten in a single mouthful”, these small delectable Arabic style donuts are drizzled with date syrup



Umm Ali

Traditionally from Egypt. Layers of rich and healthy dessert made of phyllo pastry, milk and nuts.



Assorted Fresh Fruit

Mixed seasonal fresh fruit platters



Beverages

Arabic coffee, mineral water, a selection of two fresh juices, Vimto, camel milk, karak chai and a selection of tea and coffee

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