



Christmas



MENU

SOUP

ROASTED BUTTERNUT SQUASH

rich and creamy soup, seasoned with a blend of warm spices and a hint of cream for a smooth finish

STARTERS

(Choice of)

PRAWN DUMPLINGS

Crispy fritters filled with black lime, caramelized onions, and raisins, smothered in a tangy, spicy tamarind sauce for a burst of flavor

CHERRY FETA LAMB KOFTA IN SKEWER

Perfectly spiced, tender meatball, grilled and drizzled with a rich cherry molasses glaze feta cheese and pine nuts

GRILLED HALLOUMI

Perfectly grilled juicy halloumi, drizzled, with extra virgin olive oil, pomegranate molasses jeweled with grapes

MAIN COURSE

(Choice of)

PRAWN MACHBOUS

A traditional Gulf dish of fragrant basmati rice, cooked with succulent prawns, aromatic spices and herbs

ROYAL TAJEEN

Tenders roasted lamb infused with Moroccan harissa, preserved lemon, olives and sultanas, served with Jeweled rice

HARRAA ASBAUO (V)

A vibrant Middle Eastern dish made with spiced lentils, dough sheet and crispy fried onions

DESSERT

APPLE CRUMBLE PUDDING

Aromatic blend of tender apple with a hint of cinnamon, covered with a layer of crumbling, perfectly paired with Vanilla Ice Cream

£85 PER PERSON

A discretionary 14% service charge will be added to your final bill