

THE ART OF SWEET DESIGN

Chocolate tart <i>Arabic coffee, orange Turkish delight</i>	48
Peach & apricot Pavlova GF <i>organic rose blossom labneh</i>	48
Baklava sandwich <i>cardamom coffee ice cream, orange blossom syrup</i>	38
Passionfruit mahalabia-Lebanese milk pudding GF <i>labneh & Iranian candyfloss</i>	45
Buttermilk rose cream GF <i>rose jelly & caramel berries</i>	35
Atayef bil jibneh <i>Arabic style yeast pancakes, mandarin ice cream</i>	38
Kanafeh <i>shredded pastry with sweet cheese, rose syrup & apricot jam</i>	38
Knife & fork ice cream with white chocolate GF 🍳 <i>leatherwood honey truffles</i>	42
Fresh fruits GF <i>sorbets, Arabesque wafers</i>	42

GF - Gluten Free | N - Nuts | V - Vegan | 🍳 - Chef Malouf Signature

We cannot guarantee the absence of nut traces in any of our dishes. Please advise a member of staff if you have any particular dietary requirements. The Art of the Garden menu available on request. The Art of Feasting to be taken by whole table. Prices are in AED and inclusive of 10% municipality fee and 10% service charge.

THE ART OF FEASTING

Let Chef Greg Malouf create a Modern Middle Eastern feast for the table

9 Dishes / AED 265

12 Dishes / AED 345

Veuve Clicquot Brut NV

Glass AED 90

Bottle AED 450

Recommended wine pairing tailored to your feasting menu

*Aussie Prosecco paired with three wines
AED 240*

or



*Veuve Clicquot Brut NV paired with three unique wines
AED 295*

THE ART OF THE GARDEN



*A selection of vegetarian dishes inspired by Chef Greg Malouf's travels,
please ask one of the team for the menu*

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THE ART OF MEZZA

Silky hummus bi tahini GF N	38
<i>sautéed spiced beef and almonds</i>	
Burrata with fowl mudammas GF	62
<i>fresh broad beans</i>	
Malouf's basturma GF 	80
<i>house shankleesh</i>	
Smoky moutabbal	34
<i>cheesy naan bread</i>	
Salmon kibbeh nayyeh with its accompaniments 	65
Labneh GF N	28
<i>organic cucumbers, tarragon, pistachios</i>	
Halloumi & fontina cheese fondue with oregano GF	36
Teta's baby lentil tabbouleh GF V	38
<i>young cos lettuce</i>	
French chicken livers	50
<i>fennel, lime & sumac crumbs, feta mayonnaise</i>	
Split giant Gulf prawns GF	70
<i>green chermoula</i>	
House-made Ma'hanie Sausages GF	60
<i>harissa potato salad, pickled fried chillies</i>	
Hazelnut falafel GF	36
<i>yoghurt tahini & shredded pickled turnips</i>	
Tempura fresh za'atar leaves with spicy fried white bait	38
Fatima's fingers stuffed with rocket & Kashkaval cheese	44
French quail schnitzel	76
<i>kanafeh crumbs, toum, purslane salad</i>	

THE ART OF SHARING

Malouf's Ouzi N 	145
<i>Slow cooked spiced Australian Saltbush lamb with nut rice</i>	
Lahem meshwi GF	98
<i>skewered lamb loin on the bone with pickled lamb tongue</i>	
Egyptian style pigeon twice cooked in aromatics GF	115
<i>freekeh, chopped Arabic salad</i>	
French chicken fatteh	95
<i>twice cooked chicken with chickpeas, laban & wafer bread</i>	
Wagyu beef skewered with pearl onions GF	195
<i>eggplant, Hungarian peppers</i>	
Duck bisteeya 	88
<i>sweet spices, almonds on white cabbage salad</i>	
Skewered and spiced barbequed French chicken	76
<i>wrapped in brik dough with toum, stone roasted</i>	
Black Sea Bream fillet GF	118
<i>cumin, black pepper, sayadeya risotto, crispy onions</i>	
Crunchy fried red mullet fillets	195
<i>polenta zaatar, parmesan crumbs, yoghurt tahini</i>	
Roasted sea bass fillet 'tarator style' GF 	195
<i>coriander, walnuts, chili</i>	
Seven vegetable tagine	75
<i>egg, green olive, lemon, buttered couscous</i>	
Imam Bayildi GF	75
<i>melting whole eggplant, plum tomatoes, goat cheese</i>	
Kousa	80
<i>stuffed with lamb and rice, hot-minted yoghurt sauce</i>	