

**New Years Eve 2017**

early seating  
4pm to 6pm

pre-fixe \$55

amuse bouche

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1st course  
choice of

**PERSIAN EGGPLANT \$12.50**

dried yogurt sauce / fried mint & garlic oil / turmeric

**BAHARAT SPICED BEEF & HUMMUS \$13.50**

traditional hummus / spiced grass fed beef / toasted pine nuts / Israeli pita

**BAKED CHANTERELLES \$14.50**

cheese creme / crispy apple wood smoked bacon / puff pastry

**PERSIMMON & POMEGRANATE \$13.50**

Belgian endives / baby arugula / goat cheese / walnuts / mint emulsion

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intermezzo

**FALOODEH**

vermicelli noodles / black rose liqueur / lime / sour cherry

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2nd course  
choice of

**STEAK SHISH \$28.50**

24-hour marinated top sirloin / sugar pea tabouli / pistachio tahina / pea shoots

**LAMB RIBS \$32.50**

flageolet bean fricassee / confit garlic / lamb jus

**OVEN BAKED ORATA \$34.50**

infused with rosemary & thyme / vegetables succotash / grilled lemon

**CRISPY POMEGRANATE DUCK BREAST \$33.50**

faro / Brussels sprout / crushed hazelnuts

**CASABLANCA VEGETABLE TAJINE \$24.50**

sweet potatoes / parsnips / eggplants / cauliflower / harissa / dried plums

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3rd course  
choice of

**BASBOUSA \$9.50**

semolina / tahina / coconut / yogurt / rose petal syrup

**SAFFRON RICE PUDDING \$11.50**

rose water / almonds / pistachios / cinnamon

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petit fours