

NYE 2018 MENU

5pm to 7pm / \$55-plus tax and applicable charges

first course

MEZZE

avocado hummus / spicy tzatziki / sweet pea tabbouleh

second course

choice of one

MOORISH PACIFIC WHITE PRAWNS

garlic butter / ras el hanout / saffron

SEA BASS SOUVLAKI

red pepper & walnut spread

ESCARGOTS

mediterranean cheese & sherry wine reduction / wild mushrooms / puff pastry

CHARRED OCTOPUS

pistachio pesto / fingerling potato / watercress

CREAM OF FENNEL SOUP

saffron / bread crumb / aleppo / fennel pollen

CLEOPATRA

butter leaf lettuce / feta / sumac / tarragon / red onions / vinaigrette / dry dates / dukkah

TRIO OF ROASTED BEETS

baby arugula / mint / labneh / herb vinaigrette / pistachio dust / ricotta salata

third course

choice of one

BRAISED LAMB TAJINE

quince / prunes / almonds / saffron / turmeric / garbanzo beans

PAN ROASTED ORGANIC CHICKEN

preserved lemon marinated / jeweled rice

FOUR VEGETABLE TAJINE

rutabaga / acorn squash / parsnips / cipollini onions

TAHCHIN

crispy rice cake / duck confit / greek yogurt / saffron / fresh herbs

STEAK & CHOPS

marinated top sirloin & lamb chops / forest mushrooms / pistachio tahini
– upcharge of \$10 –

ORATA

charmoula crusted whole fish / parsnip hummus
– upcharge of \$10 –

fourth course

choice of one

BASBOUSA

semolina / tahini / coconut / yogurt / rose syrup & mixed nuts

FLOURLESS CHOCOLATE TORT

valrhona chocolate / raspberry sauce

PISTACHIO CHEESECAKE

toasted pistachio / vanilla / cream cheese