Widely credited with changing the way we experience and understand Middle Eastern food, Greg draws on his classical cooking training in Europe, his travels researching regional dishes and perhaps most significantly, his Lebanese heritage for inspiration.

Greg’s reputation was forged in Melbourne where at O’Connells and MoMo restaurants, he won international recognition for his innovative food. In 2012, during his tenure at the iconic Petersham Nurseries Café in London, the restaurant achieved a second year of Michelin Star status. Greg has written eight successful cookbooks and recently won a James Beard award for the best bakery and pastry book of 2019, Suqar.
STARTERS

LOCAL YELLOW TAIL (HAMACHI) CARPACCIO
Slices of Hamachi marinated in mix of spices from Alleppo served on top of coals cooked eggplant to enhance the smoke flavor and topped with pieces of milk bread fried pine-nuts. This refreshing and full of charm dish is paired with a signature star cocktail “Oh My L..." a floral cocktail with citrus and zesty flavor of homemade lemon oleo, a touch of orange blossom water and lychee, creating a cool bubbly harmony and finished with caramelized lemon peel garnish.

SILKY HUMMUS BI TAHINI
A staple dip throughout the Middle East. Cooked chickpeas than blended with tahini, lemon juice and garlic topped with minced lamb, a smooth dish with slight acidity paired with aromatic Hibiscus Spitz that is infused with intense hibiscus tea, bringing out the fruity taste which compliments the combination of honey and homemade ginger syrup with just enough bitters & tequila. Garnished with star anise and pomegranate gives this cocktail a fine fresh finish in the palate.

FRIED CHICKEN LIVERS
Chef Malouf’s creation of Organic pan-fried chicken livers coated with Panko Breadcrumbs and served with lemon and yoghurt tahini sauce is paired with Mandarin High ball, an exotic cocktail with a touch of smoky taste complimenting the fresh citrus of mandarin, lemon juice & scotch whiskey. Our version of traditional high ball brings the Middle Eastern flavors together with a slow smooth finish in the palate.

FATTOUCHE
Lebanese signature Fattat contain mix fresh leaves, tomato and white asparagus dressed with Sumac and lemon olive oil, Paired with Ne-Zaatregoni (not your typical Negroni) a crispy honeyed cocktail that brings out the rich and smooth taste of sumac & zaatar using Bianco Vermouth, with slight sweet bitterness. Both dish and cocktail create a very clean and refreshing and sophisticated taste.

HOUSE-MADE MA’HANIE SAUSAGES
House Made Lamb Sausage pan-fried and served with Chef Malouf Special Harissa potato salad, paired with Domingo cocktail, an upgraded version of Cuba Libre without the artificial sweeteners! A combination of sweet vermouth, pomegranate molasses and dry apple cyder brings out the elegance of this sweet cocktail with smooth aromatic Middle Eastern flavors.

MAINS

ORGANIC SEA BASS SAYADEEYA
Roasted with cumin, lemon, cinnamon rice and caramelized onions, this seafood dish is paired with La Segreta il Rosso, Sicilia, Italy, blend of grape varieties with mainly Nero D’Avola and Merlot, well strutted with mix berries and cacao note.

MALOUF’S BATTENJAN
Eggplant, leeks, tomato, melting cheese and rice shaped pasta cooked in a bag, paired with Chateau Ksara Blanc De L’Observatoire, Lebanon, blend Of Sauvignon Blanc and Muscat, very elegant with Floral and Hazelnuts note.

LAMB KIFTA AND MUSHROOMS ON COALS
Eggplant cooked in saffron, cream & cumin Gouda, paired with Chateau Ksara Le Prieure, Blend of Grenache and Mouvedre grape variety, Lebanon, a bright and intense ruby-red wine, with an exotic, fruity aroma with notes of liquorish and spice.

DESSERT

FLOWER PETAL PAVLOVA
A melt in Mouth meringue-based dessert with a crisp crust, soft and light inside, sits on a passion-fruit cream and topped with mix berries and orange blossom water and as it is all about sensation, Pavlova is paired with Tin Tin, a smooth cocktail, full of fruity elegant notes with a very unique combination of dessert wine, brandy, aromatic anise bitters and a hint of sherry to create a sensational taste of fig bringing your dessert to a wonderful end.

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SHARED MEZZA AND SALADS

HARIRRA SOUP (G)(S)
Moroccan Style Chickpea and Lentil Soup with Vermicelli and Fried Whitebait

OUR JUMBO OLIVES (D)(V)
Marinated black kalamata olives and house made shankleesh cheese

SMOKY MOUTABBAL (D)(V)(N)(G)
With goats cheese straws

SILKY HUMMUS BI TAHINI (N)
With sauteed beef fillet and pine nuts

WHITE TARAMASALATA DIP (S)(G)(D)
With Lebanese mountain bread toasties

HAZELNUT FALAFEL (V)(N)(D)
Crumbled feta, shredded pickled turnips

FRIED CHICKEN LIVERS (D)(G)(N)
Za’atar crumbs, tahini-yoghurt sauce

HOUSE-MADE MA’HANIE SAUSAGES (N)
Harissa potato salad

FATTOUCHE (D)(G)(V)
With white asparagus and kataifi wafers

JAR JEIR LEAF SALAD (D)(V)(N)
Local Rocket, Walnuts, Candied Olives, Heirloom Tomatoes, Grated Frozen Feta Cheese

CRISP BABY SQUID (G)(S)
Golden spices & honeyed garlic mayonnaise

LOCAL YELLOW TAIL (HAMACHI) CARPACCIO (S)(N)(G)
Raw thin sliced yellowtail, smoky eggplant, lemon, chilli, pine nuts, (WHEN AVAILABLE)

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(V) Vegetarian  (D) Dairy  (G) Gluten  (S) Seafood  (N) Nuts
<table>
<thead>
<tr>
<th>Dish Description</th>
<th>Details</th>
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</thead>
<tbody>
<tr>
<td><strong>MAIN DISHES</strong></td>
<td></td>
</tr>
<tr>
<td>Roasted Giant Gulf Prawns (D)(S)</td>
<td>Moroccan spice mix, lamb's lettuce, shaved fennel salad</td>
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<tr>
<td>Organic Sea Bass</td>
<td>Roasted with cumin and lemon, cinnamon rice, caramelised onions</td>
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<tr>
<td>Phoenicia's Rich Seafood Stew (S)(G)</td>
<td>Today's seafood, giant couscous, herb toum sauce, crab broth, vegetables</td>
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<tr>
<td>Ouzi - 8 Hour Lamb Shoulder (G)</td>
<td>Lemon, garlic and coriander, vermicelli rice, fried almonds</td>
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<tr>
<td>Musakhan (D)(G)(N)</td>
<td>Moroccan spice mix, lambs lettuce, shaved fennel salad</td>
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<tr>
<td>Malouf's Battenjan (D)(G)(V)</td>
<td>Eggplant, leeks, tomato, buffalo mozzarella cheese and rice shaped pasta</td>
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<tr>
<td>Laham Mishwee (G)</td>
<td>Skewered prime beef fillet, charred onions, tomatoes and bell peppers</td>
</tr>
<tr>
<td>Spiced Chicken Tawook (G)(D)</td>
<td>Skewered marinated and barbecue french chicken with town</td>
</tr>
<tr>
<td>Lamb Kfta and Mushrooms on Coals (D)</td>
<td>Eggplant cooked in saffron, cream &amp; cumin Gouda</td>
</tr>
<tr>
<td>Prime Mixed Arabic Grill (D)(G)</td>
<td>Grass fed beef fillet, Lamb loin, Chicken tawook, spicy Adana Kebab, toum, harissa</td>
</tr>
<tr>
<td>Skewered Local Salmon (S)(D)</td>
<td>Feta spinach, preserved lemon cream</td>
</tr>
<tr>
<td>Kabsa Arabic Sharing Experience (FOR 6-8 PEOPLE) (D)(G)(N)</td>
<td>Arabic Rice, Ouzi /Lamb Shoulder, Lamb Kofta, Beef Kebab, Shish Tawook Grilled Vegetables, Pine Nuts, Almonds, Cashew Nuts, Dry Fig, Raisin and Apricot, Coriander, Hummus, Green Salad Tahini Sauce, Garlic Mayo, Tzatziki, Harissa Sauce</td>
</tr>
<tr>
<td>All Skewered Dishes Served with Wild Mushroom Freekah and Chopped Arabic Salad</td>
<td></td>
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</tbody>
</table>

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DESSERTS

ORANGE ZNOUD EL SIT (D)(N) 36
Lebanese style orange custard baked in filo pastry, orange blossom water syrup

FLOWER PETAL PAVLOVA (D)(N) 49
Passion-fruit cream with mixed berry salad, pine nut praline

WARM RICH CHOCOLATE & DATE CAKE (D)(N) 49
Honeyed labneh, salted banana caramel, cardamom wafers

STUFFED FRIED ARABIC PANCAKES (D)(G)(N) 43
With sweet cheese, walnuts and medjool date ice cream

FRESH FRUITS (D)(G)(N) 49
Pistachio halva, seasonal sorbet and Arabesque chocolate wafer

(V) Vegetarian  (D) Dairy  (G) Gluten  (S) Seafood  (N) Nuts

كلمة الأسعار والدرهم الإضافي تشمل نسبة 7% على القيمة المضافة، 10% على رسوم الخدمة، 5% على القيمة المضافة. 
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SIGNATURE COCKTAILS

OH MY LI
(Orange blossom water, lemon oleo, lychee, sparkling wine)

HIBISCUS SPRITZ
(Tequila, hibiscus tea, ginger, honey)

ROSELITIOUS
(Gin, white wine, raspberry shrub, rose water, aquafaba)

PHOENICIA TOMATINI
(Vodka, tonka bean syrup, apple cider vinegar, tomatoes, spice mix)

DOMINGO
(Bacardi 4, pomegranate molasses, vanilla, sweet vermouth, dry apple cider)

NE-ZAATEGRONI
(Gin, campari, bianco vermouth, sumac, zaatar, honey, lemon)

OLD FRENCH FASHIONED
(Calvados xo, orange oleo, honey, saline solution, bitters)

TIN – TIN
(Brandy, sweet wine, sherry, citrus)

MANDARIN HIGHBALL
(Whisky, mandarin, almond, soda)

POMEGRANATE CAIPIROSKA
(Vodka, pomegranate juice, sugar, lime)

We can make any other classic cocktails if we have ingredients available at our bar. Be free to ask our knowledgable staff.
## WINES

### SPARKLING WINE
- ATTO PRIMO, BRUT, ITALY: 38 180
- PIERLANT, BRUT, FRANCE: 220
- ZONIN ROSE, ITALY: 260
- LAURENT PERRIER BRUT: 900

### WHITE WINE
- EMOTIVO, PINOT GRIGIO, VENETO, ITALY: 40 190
- LES BRETECHES, CHATEAU KEFRAYA BLANC, LEBANON: 48 230
- RIOJA BLANCO, RIOJA VEGA, SPAIN: 200
- REGALEALI BIANCO, TENUTA BLANC, ITALY: 280
- BLANC DE L'OBSERVATOIRE, CHATEAU KSARA, LEBANON: 330
- MUSAR JEUNE BLANC, LEBANON: 360
- BLANC DE BLANCS, CHATEAU KSARA: 450

### ROSE WINE
- CUVEE SABOUTRIN ROSE, FRANCE: 40 190
- LES BRECHETES, CHATEAU KEFRAYA ROSE, LEBANON: 48 260
- IXIR ALTITUDES ROSE, LEBANON: 380

### RED WINE
- CUVEE SABOURIN MERLOT, FRANCE: 40 190
- LES BRECHETES, CHATEAU KEFRAYA ROUGE: 48 230
- MASSAYA LE COLOMBIER, LEBANON: 280
- MUSAR JEUNE RED, LEBANON: 350
- CHATEAU KSARA, ROUGE: 500

### BEER
- ALMAZA: 42
- CORONA: 50
- ESTRELLA INEDIT: 54
- HITACHINO WHITE ALE: 54

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SPIRITS

VODKA
RUSSIAN STANDARD 32
ABSOLUT 36
STOLICHAYA 36
KETEL ONE 44
BELVEDERE 50
GREY GOOSE 50
STOLI ELIT 55
BELUGA 65

GIN
TANQUERAY 32
BULLDOG 36
BLOOM 40
HENDRICKS 40
TANQUARAY 10 40
GIN MARE 50
MONKEY 47 65

RUM
BACARDI CARTA BLANCA/ORO 32/36
BACARDI 4 40
BACARDI 8 50
HAVANA 7 50
KRAKEN 54

TEQUILA
EL JIMADOR SILVER 32
EL JIMADOR GOLD 36
PATRON REPOSADO 55
DON JULIO 1942 95

WHISKY & BOURBON
JW RED LABEL 32
CHIVAS 12 45
GLENFIDICH 12 50
GLENLIVET 15 60
MACALLAN 12 60
LAPHROIG 10 60
LAGAVULIN 16 65
JACK DANIELS 42
BULLEIT BOURBON 46
MAKERS MARK 55
WOODFORD RESERVE 55

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## SPIRITS

<table>
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<tr>
<th>Spirit</th>
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<tr>
<td>TORRES 10 BRANDY</td>
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<tr>
<td>MARQUIS PUYSEGUR ARMAGNAC VS</td>
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<tr>
<td>HENNESSY VSOP</td>
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<tr>
<td>BOULARD CALVADOS PAYS D’AUGE XO</td>
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## NON-ALC BEVERAGES

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<td>IMPORTED STILL</td>
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<tr>
<td>SPARKLING WATER</td>
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<tr>
<td>NON ALC BEER</td>
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<tr>
<td>SOFT DRINKS</td>
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<tr>
<td>ENERGY DRINK</td>
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<tr>
<td>FRESH JUICES</td>
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## MOCKTAILS

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<th>Mocktail</th>
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<tr>
<td>POMEGRANATE &amp; ROSE SPRITZ</td>
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<tr>
<td>PASSION BOOM</td>
<td>32</td>
</tr>
<tr>
<td>PINE &amp; APPLE</td>
<td>32</td>
</tr>
<tr>
<td>C&amp;T</td>
<td>32</td>
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</tbody>
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