



A TASTE OF LEBANON

Selection of Lebanese Cities Set Menus

[Chef Specials]

Eshmun

(Phoenician God of healing)

Vegetarian Platter

1 person or more \$25 pp

Cold Mezza and Salad

Fattoush
Hummus
Baba Ganoush
Moujadara

Hot Mezza

Batata harra
Falafel with tahini sauce

Tyre

(one of the oldest continually inhabited city in the world)

2 person or more \$55 pp

Cold Mezza and Salad

Fattoush
Hummus
Baba Ganoush
Moujadara

Hot Mezza

Kibbeh maklieh
Lamb sambousek
Cheese sambousek
Falafel

Tripoli

(home of the largest Crusader fortress of Lebanon)

4 person or more \$79 pp

Cold Mezza and Salad

Fattoush
Hummus
Baba Ganoush
Loubiyh bil Zeit
Maklieh

Hot Mezza

Batata harra

Mouajjanat Maklieh

Kibbeh maklieh
Lamb sambousek
Cheese sambousek
Falafel

From the Charcoal grill / Mashawi

Mixed Grill
Lamb kofta,
beef kebab,
chicken kebab,
grilled tomato and onion,
Lebanese parsley and onion
salad with sumac

Sweet

Assorted Baklava
Fruit platter

Beirut

(Capital of Lebanon)

4 person and more \$95pp

w/ complementary bottle of sparkling wine

Cold Mezza and Salad

Fattoush
Hummus
Baba Ganoush
Warak Enab
Loubiyh bil Zeit
Maklieh

Hot Mezza

Batata harra
Hummus bil lahme

Mouajjanat Maklieh

Kibbeh maklieh
Lamb sambousek
Cheese sambousek
Falafel

Sweet

Riz bi Haleeb
Assorted Baklava
Fruit platter



Batroun Seafood

(coastal city of Lebanon famous for the fresh lemonade sold in the cafes and restaurants)

4 person and more \$90pp

w/ complementary bottle of sparking wine

Cold Mezza and Salad

Fattoush
Hummus
Warak Enab
Baba Ganoush
Loubiyh bil Zeit
Maklieh

Hot Mezza

Batata harra
Hummus bil lahme

Mouajjanat Maklieh

Kibbeh maklieh
Lamb sambousek
Cheese sambousek

Sweet

Mhalabieh
Fruit platter
Ice cream

Seafood from the Charcoal grill

Grilled Shrimps
Samke Harra

Cold Mezza and Salad

Fattoush \$32
Tomato, cucumber, lettuce, capsicum, parsley,
mint leaves, onion, Sumac, olive oil, lemon
juice, crispy bread and pomegranate molasses

Tabbouleh \$28
Chopped parsley, tomato, onion, bulgur,
lemon juice, olive oil and mint leaves

Hummus \$15
Chickpeas, tahini, lemon and olive oil

Labneh \$11
Dry yogurt with mint and olive oil

Baba Ganoush \$13
Eggplant, tomato, capsicum, spring onion, parsley,
olive oil and lemon

Warak Enab \$17
Vine leaves stuffed with rice, tomato, parsley, onion
marinated with lemon juice and olive oil

Loubiyh bil Zeit \$11
Long beans, tomato, coriander and onion



Hot Mezza

Hummus bel lahme \$25
Hummus, sauted beef with pomegranate sauce
and peanuts.

Ras Asfour \$23
Grilled beef with grenadine molasses, onion
and spices

Makanek \$25
Pan-fried lamb and beef sausages with lemon
garlic and pomegranate sauce

Fried Kebbeh \$24
4 pieces of spiced ground beef and burgul
wheat stuffed with lamb minced

Chicken Jawaneh \$24
5 Fried chicken wings marinated with corian-
der, garlic and lemon

Lamb sambousek \$17
Four pieces of fried pastry filled with minced
lamb, onion and parsley

Cheese sambousek \$17
Four pieces of fried pastry filled with feta
cheese, parsley and onion

Cheese Rakakat \$17
Four pieces of crispy puff pastry rolls filled
with mozzarella and feta cheese

Batata harra \$14
Fried Potato with coriander, garlic, lemon juice
and chili

Grilled halloumi cheese \$25
4 pieces of Halloumi cheese, tomato, cucum-
ber, olive and mint leaves

*Should you be dining with a group of 8pax or more, then pre-ordering your meals would highly be recommended.





MAINS

From the Charcoal grill / Mashawi
All served with grilled tomato and onion, chili bread, Lebanese parsley and onion salad with sumac
Your choice of saffron rice, baked potato or French fries


Farrouj Meshwi 
Half Chicken **\$32**
Whole Chicken **\$59**
Lebanese spiced boneless chicken and garlic sauce

Shish Taouk 
Two traditional chicken skewer and garlic sauce **\$27**


Beef Kebab 
Two tradition spiced beef skewer and tahini sauce **\$37**

Lamb Kofta 
Two lamb mince skewer with parsley, onion and Lebanese spices **\$38**


Mixed Grill 
One Lamb kofta, one beef kebab, one chicken kebab **\$53**

Byblos Grill platter 
Half grilled boneless chicken, one lamb kofta, one beef kebab and one chicken kebab **\$76**


Extra skewer
Shish Tawouk **\$15**
Lamb **\$17**
Beef **\$16**

Shawarma 
Chicken Shawarma **\$33**
Platter of marinated chicken, garlic sauce, mix pickles, grilled onion and tomato and French fries

Seafood

Grilled Fish of the Day 
Taste of Beirut grilled fish of the day with grilled vegetable, lemon, coriander and saffron rice **\$37**

Grilled Prawns 
Grilled prawns with garlic, coriander, lemon juice, vegetable and saffron rice **\$50**

Samke Harra Whole Fish 
Whole grilled fish with capsicum, onion, garlic, chili, tomato and saffron rice **\$51**

Vegetarian corner



Cold
Moudardara 
Green lentil, fried onion, rice and lemon **\$12**

Moujadara 
Green lentil, onion, cabbage and tomato dip **\$12**




Hot

Loubie stew 
Long beans with Lebanese spices & fresh tomato served with saffron rice **\$19**


Magmour (Lebanese Moussaka) 
Baked eggplant, potato, fresh tomato, onion with saffron rice **\$27**

Man'oushe Za'aatar 
Lebanon's version of pizza with sesame, thyme, fresh tomato, cucumber, olive and mint leaves **\$16**




Maklieh 
Fried eggplant and cauliflower with tahini sauce **\$15**




Falafel 
Four patties of Ground chickpeas, mint leaves, tomato, pickles, tahini sauce **\$17**

Sweet

Baba au Rhum 
Rum soaked yeast doughnut, fresh fruit and whipped cream **\$18**

Mhalabieh 
Middle Eastern milk pudding **\$15**

Riz bi Haleeb 
Lebanese rice pudding with rose water and nuts **\$15**







Banana split 
Banana, vanilla ice cream, whipped cream and chocolate sauce **\$15**

Assorted Baklava 
\$18

Fruit platter 
\$13

Ice cream 
\$13



 Gluten Free  Gluten  Vegetarian  Nuts  Dairy
 Please inquire with the server or chef about our gluten-free options