





FESTIVE COCKTAIL

TUFAAHATAN APPLE BELLINI sparkling wine, cointreau, apple, sumac, clove	20
DUKHAN SMOKED MULLED WINE SANGRIA cognac, red wine, smoked fruits, cinnamon, cloves, raisins	22
ALYAQTIN PUMPKIN SPICED EGGNOG FIZZ	24



\$ 2 9 8 + + OUR PRIX FIXE MENU For the entire table

"Hospitality is the Arab madness... we do karam (hospitality) to excess. We lavish food and spend everything to impress our guests"

-A. SHRYOCK

This Festive Season, select your shared main course. Embracing the Arab tradition of hospitality and generosity, our menu will commence with a shared first course for the table in which all menu items listed under the 'all included' section are included, followed by your selected shared main course, and finally, dessert.



All our restaurants use only biodegradable straws. We use biodegradable packaging whenever possible.

Join us in reducing restaurant waste: we charge SGD 3 per person for unlimited still or sparkling water. Your contribution supports our sustainable filtration system, reducing environmental impact. Thank you for helping us make a positive change.

All prices are in SGD and subject to GST and 10% service charge.

MAIN COURSE

Choice of 1:

SALT BAKED WHOLE TURBOT

1.4 kg

BRAISED BEEF SHANK

2 kg +

ROASTED LAMB CROWN

1.2 kg



All Included:

CASHEW HUMMUS
PUMPKIN BABA GANOUJ
PITA
SHOREEK WITH DATE BUTTER
FATTOUSH SALAD
ANCIENT GRAINS
CREAM OF SPINACH
SAUTEED VEGETABLE
FRIES



D E S S E R T

PEAR

chest nut tart, spiced brandy caramel

