

Iftar Menu 1

Available nightly from 9pm from 6 May until Eid

Shorba

White beans, braised beef, parsley, chilli oil

Mezze

Tahini hummus, Moutabel,
Tabbouleh, Marinated olives, Khobez bread

Mains

Fava bean falafel, Meat kibbeh,
Beef shish, Chicken shish taouk, Tahini sauce,
Lamb tagine, Chilli garlic King prawns,
Batata harra, Basmati rice

Desserts

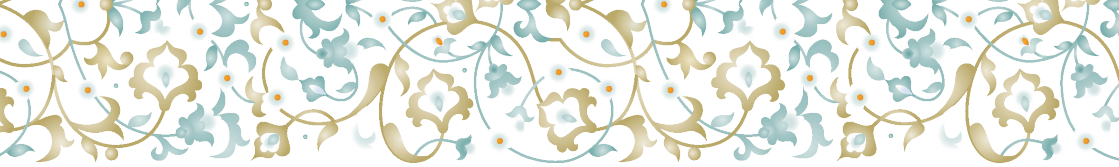
Sliced fruit platter; Mixed baklava
Pistachio maamoul, Coffee date éclair

£49 per person

Botanical Mocktails

Berry Jam Session - strawberry, cranberry, basil £9
Mango Colada - pineapple, coconut, mango £9
Nuts about you - orange, pineapple, lime, orgeat, hazelnut, vanilla, egg white £12

All prices include VAT at the prevailing rate. A 12.5% discretionary service charge will be added to your final bill. Please speak to a member of the team if you have any dietary allergies or intolerances.



Iftar Menu 2

Available nightly from 9pm from 6 May until Eid

Shorba

Slow cooked lentil and lamb, fresh mint

Mezze

Avocado hummus, Taramasalata
Fatoush, Marinated olives, Khobez bread

Mains

Spinach fatayer, Chicken kibbeh,
Lamb shish, King prawns, Garlic sauce,
Roasted chicken, Grilled sea bass, Arabiata sauce
Bamia with tomatoes, Vermicelli rice

Desserts

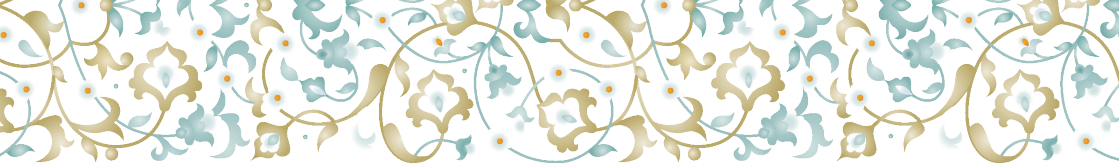
Sliced fruit platter, Mixed baklava
Vermicelli kheer, Turkish delight

£49 per person

Botanical Mocktails

Berry Jam Session - strawberry, cranberry, basil £9
Mango Colada - pineapple, coconut, mango £9
Nuts about you - orange, pineapple, lime, orgeat, hazelnut, vanilla, egg white £12

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Iftar Menu 3

Available nightly from 9pm from 6 May until Eid

Shorba

Vermicelli and chicken, fresh coriander

Mezze

Beetroot hummus, Labneh,
Dolma, Marinated olives, Khobez bread

Mains

Cheese sambusek, Meat manakish,
Chicken shish, Roasted lamb sausage, Mint tzatziki,
Grilled chuck eye beef, Baked salmon, Spiced curry sauce
Green beans in tomato sauce, Vegetable kabssah

Desserts

Sliced fruit platter; Mixed baklava
Carrot pudding, Orange blossom walnut cheese cake

£49 per person

Botanical Mocktails

Berry Jam Session - strawberry, cranberry, basil £9
Mango Colada - pineapple, coconut, mango £9
Nuts about you - orange, pineapple, lime, orgeat, hazelnut, vanilla, egg white £12

All prices include VAT at the prevailing rate. A 12.5% discretionary service charge will be added to your final bill. Please speak to a member of the team if you have any dietary allergies or intolerances.