

FOOD MENU

COLD MEZZE



Imperial Osetra Caviar

fateer, ashta, dill

757 SAR 247 kcal



Serar Hael Dusted Big Eye Tuna (GF)

crispy falafel, whipped tahina spicy
cucumber salad

138 SAR 258 kcal

Jeddah Red Sea Lobster Salad (GF)

golden mango, avocado, saffron labneh

156 SAR 164 kcal



Smoked Dukkah Waldorf Salad (V, GF)

gem lettuce, crisp apple, walnut,
lemon yogurt dressing

77 SAR 154 kcal

Heirloom Tomato Salad (V, GF)

marinated cucumber, red onion, feta cheese

91 SAR 168 kcal

HOT MEZZE

Charcoal Grilled Red Sea Octopus (GF)

stewed chickpea, saffron broth, cardamon schug

117 SAR 121 kcal

Whipped Hummus & Foie Gras

taif pomegranate, fried cauliflower, toasted pistachio

151 SAR 496 kcal

Kataifi Wrapped Tiger Prawns

young coconut, mango, medina Habaq

118 SAR 302 kcal)

Zucchini Fritters (V)

tzatziki, dill, preserved lemon

74 SAR 91 kcal

GRAINS & PASTAS

Jeddah Shrimp Kabsa (GF)

saffron rice, serrano Chilli, crispy onions

127 SAR 110 kcal

Toasted Orzo & Spicy Duck

sheep's milk cheese, fresh peas, seven spices

100 SAR 189 kcal

Prime Striploin Manti Yaghmesh

spicy tomato, garlic yogurt, picked herbs

103 SAR 236 kcal

(V) Vegetarian (GF) Gluten free

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions



ENTREES

SMALL PLATES

Charcoal Grilled Baby Chicken (GF)

truffled saaleeg rice, asparagus, loomi-sweet onion jus

182 SAR 320 kcal

Naemi Lamb Chop Lollipops (GF)

smokey eggplant, tomato relish, blistered peppers

245 SAR 300 kcal

Hejazi Fish Fry

spiced-crusted, Hasawi rice Sayadeya, tamarind sauce

206 SAR 160 kcal

Phyllo-Crusted Dover Sol

smoked dukkah, smashed cauliflower, golden raisins, turmeric butter

255 SAR 333 kcal

Centre Cut Prime Filet

smoked beet cream, freekeh, tart cherries

206 SAR 287 kcal

Tomato-Ginger Glazed Norwegian Salmon

saffron cous cous with apricot & almonds, dill yogurt

174 SAR 174 kcal

LARGE PLATTERS

Mixed Kebab Platter

filet mignon & mushroom, sumac kofta, seven spiced-chicken dolmas

743 SAR 301 kcal

Hawajej Spiced Australian Short Rib (GF)

pepper stew, charred scallion, herbed sweet potatoes

750 SAR 2117 kcal

Yellowtail Samak Meshwi (GF)

hassawi rice sayadeya, spiced tomato marinade, cumin-fenugreek brown butter

474 SAR 192 kcal

Salt-Baked Sea Bream (GF)

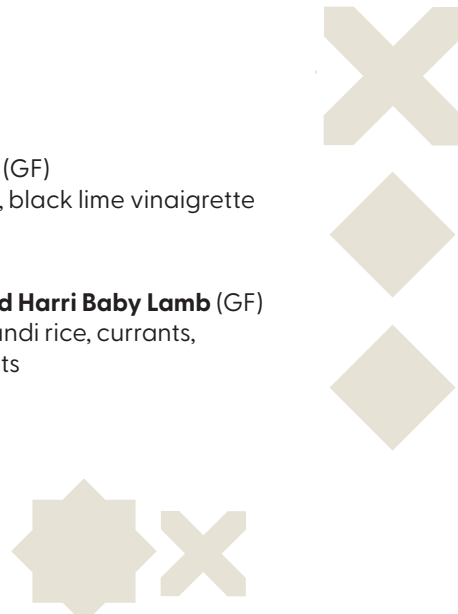
lemon zucchini, Habaq, black lime vinaigrette

449 SAR 590 kcal

**Tasting of Slow Roasted Harri Baby Lamb** (GF)

cardamom scented mandi rice, currants, charred lemon, pine nuts

489 SAR 461 kcal



SIDES

Za'ataar Roasted Eggplant 60 SAR 262 kcal

Hand-Cut Fries & Dips 51 SAR 884 kcal

Stuffed Roasted Tomatoes 51 SAR 168 kcal

Saffron Cous Cous Tabbouleh 60 SAR 86 kcal

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