

Arabian Grill Honeymoon

FIRST COURSE

Cold mezze platter

hummus, baba ganoush, labneh, tabbouleh, Arabic pickles

or

Hot mezze platter

lamb kibbeh, cheese rakakat, grilled halloumi cheese, falafel

SECOND COURSE

Shorbat al adas

red lentil, Lebanese spices, with chive feta

or

Harira Soup

lamb, chickpeas, lentil, dates and lemon

Arabian Grill Honeymoon

MAIN COURSE

 **Mahi-mahi,**

preserved lemon and saffron butter, baby carrots and walnuts

or

 **Maldivian tuna,**

matbucha, cloves and black garlic rice

or

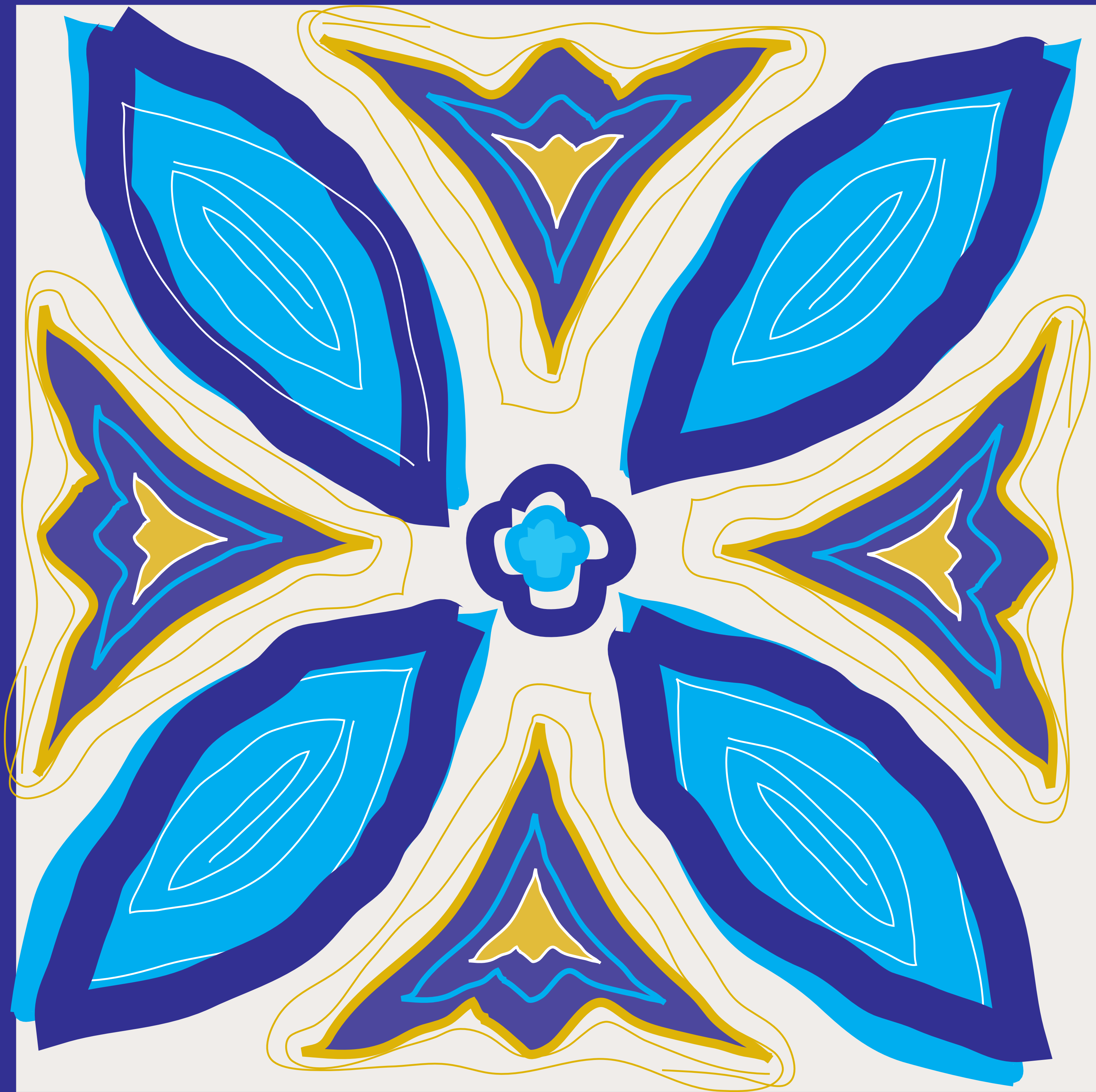
Angus beef kofta kebab

Grilled pita bread, Arabic salad, tahini dressing

DESSERT

  **Manjari chocolate mousse**

Cherry spiced compote with cherry almond ice cream



ARABIAN GRILL

KIDS MENU

Begin with

 **Kids' mezze with crisps 8**

selection of two kinds of North African dips
with Arabian bread crisps

  **Falafel with fries and green salad 10**

  **Crudités with chickpea tahini sauce 8**

Pita Pocket with smoked beef and oriental salad **14**

 **Lentil Soup** with orzo and bread crisps **10**

Mains

Grilled Reef Fish tabbouleh and chips **12**

 **Beef Tenderloin** steak, mash, corn and peas **16**

Marquise Sausage in crispy pita, iceberg and mustard with fries **14**

Lamb Cutlet vegetable couscous **16**

 **Chicken Kofta** fries and yogurt dip with salad **10**

 gluten free  spicy  super spicy  vegetarian  pork  contains nuts  contains alcohol

PRICES ARE QUOTED IN US DOLLARS AND ARE SUBJECT TO 10% SERVICE CHARGE & 12% GST

Sweets

  **Fresh Fruit Sticks** with rose petal ice cream **10**

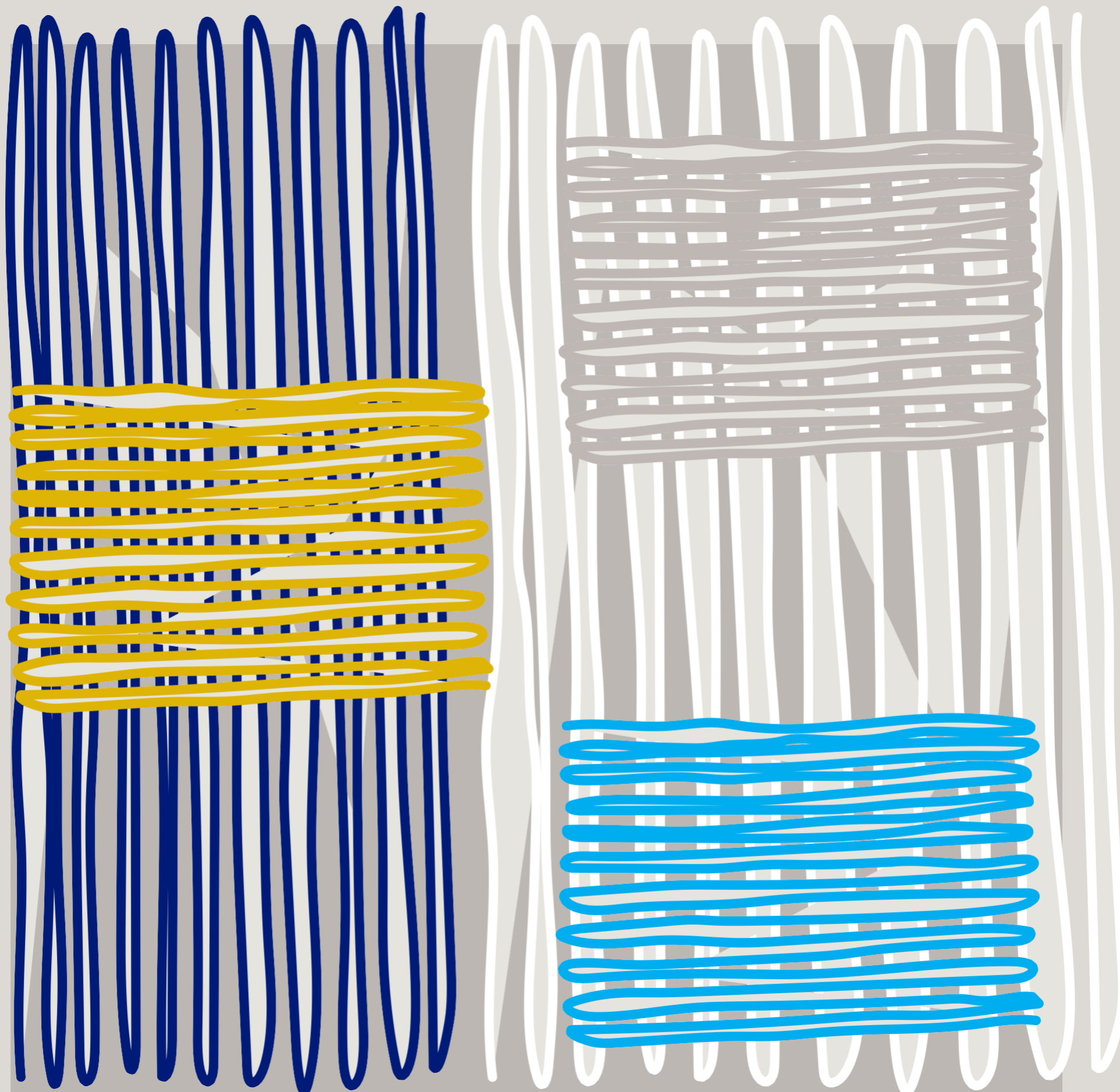
Choco Pop 10

Fig and Honey Mousse 10

 **Strawberry Pavlova 10**

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ARABIAN GRILL

SET MENU

ARABIAN GRILL SET MENU

FIRST COURSE

Cold Mezze Platter

Hummus, baba ghanoush, labneh, tabbouleh, Arabian pickles

Hot Mezze Platter

Lamb kibbeh, cheese rakakat, grilled halloumi cheese, falafel

SECOND COURSE

Shorbet Adas

Red lentil, Lebanese spices, chive feta

Chicken Thigh Shawarma

Tahina rolled in pita bread

MAIN COURSE

Vegetable Couscous

Seasonal Vegetable Tagine

With mixed fruit and almonds

Grilled Arabic Seafood Platter

Reef fish, yellow fin tuna, calamari and shrimps marinated in chermoula sauce.

Served with sayadieh rice, Arabic salad.

or

Mix Grilled Platter

Beef kofta, beefsteak, lamb chops, Shish Taouk with Arabic spices.

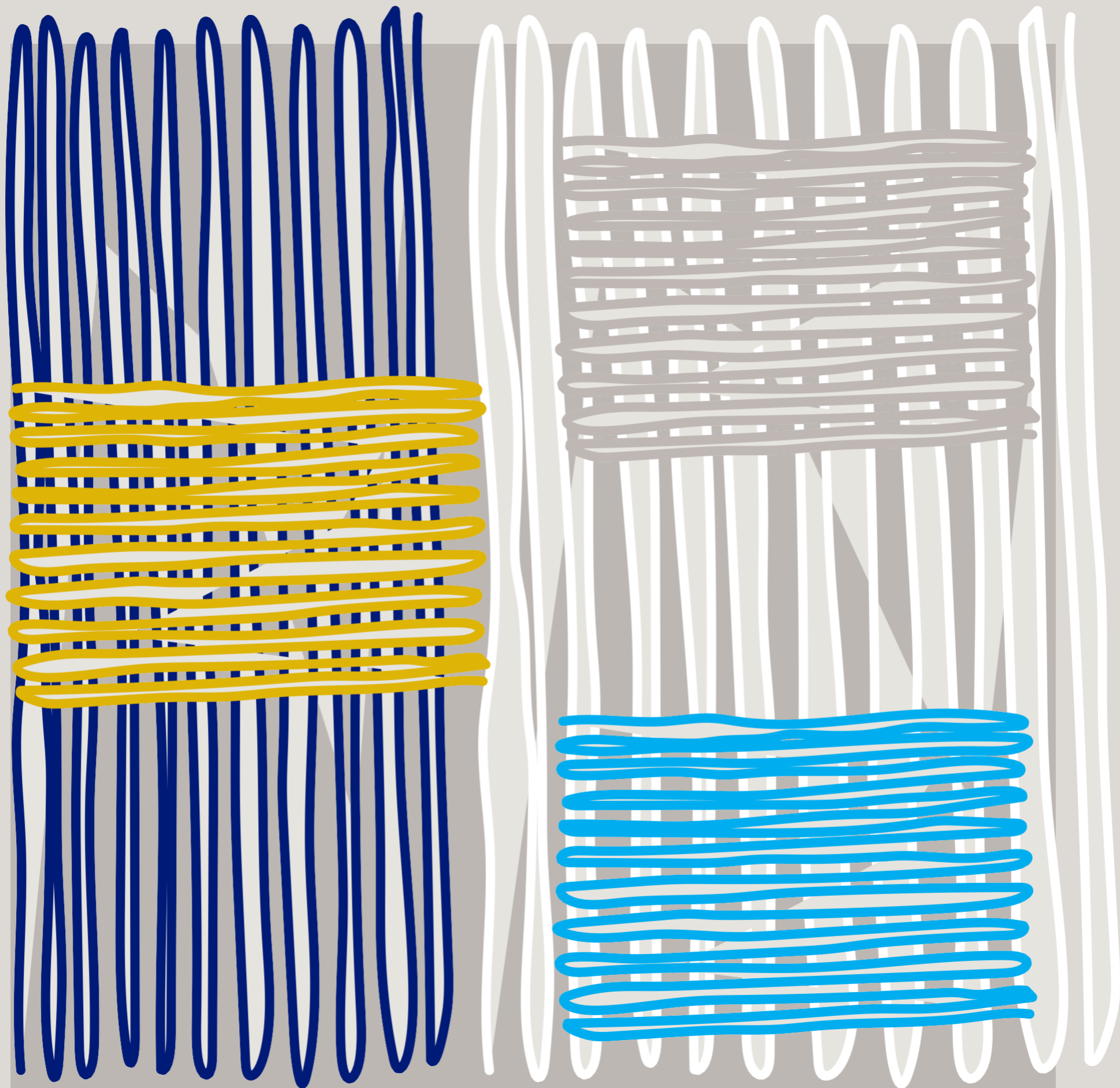
Served with kabsa rice, shredded cucumber salad, spicy tomato sauce.

DESSERT

Dates Pudding Pistachio

Pistachio kulfi served with cinnamon caramel sauce


Fruit Platter



ARABIAN GRILL MENU

Cold Mezze

 **Hummus** - chickpea, tahini paste, lemon salt, garlic, olive oil **12**


 **Labneh Za'atar** - labneh, za'atar powder, olive oil **12**

 **Baba Ghanoush** - eggplant, bell pepper, onion, tomato, molasses, parsley **12**

Tabouleh - parsley, tomato, onion, burgul, olive oil **12**

 **Selection of Cold Mezze Platter 30**

Hummus, baba ghanoush, labneh, tabbouleh,
Arabic pickles

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Hot Mezze

 **Kibbeh** - minced lamb, burgul, onion, pine nuts, Arabic spices **12**

 **Spinach Fatayer** - pastry, spinach, onion, tomato, sumac, garlic **12**

Falafel - chickpeas, celery, parsley, coriander, onion, garlic **14**

Halloumi Za'atar - grilled halloumi cheese, tomato, olive oil **14**


 **Selection of Hot Mezze Platter 35**


Lamb kibbeh, spinach fatayer, falafel
grilled halloumi za'atar


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Salad and Starter

 **Imam Bayildi**, grilled eggplant, tomato relish, dates, feta cheese **18**

 **Crushed Falafel Salad**, chickpea patties, char-grilled baby gem lettuce, cucumber, Lebanese tarator sauce **14**


 **Signature Fattoush Salad**, seasonal vegetables, lemon dressing, pomegranate molasses, sumac, pita bread **21**

  **Hummus Bil Lahme**, chickpea, lamb cubes, pine nuts, olive oil **21**

 **Warak Enab**, stuffed vine leaves with rice, vegetables, lemon juice, olive oil **18**

Soup

 **Shorbat Adas** – red lentils, Lebanese spices, chives, feta **16**

 **Harira Soup**, fragrant tomato based soup, diced lamb, yellow lentils, chickpeas, dates, lemon **21**

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Wraps

Lebanese Shawarma, grilled chicken rolled in pita bread,
tahini sauce **26**


Soft Shell Crab, rolled in flat bread,
garlic and tahini sauce, mixed salad **36**

 **Grilled Vegetables in Moroccan Spices**,
sumac onions, mixed salad, tahini sauce **23**


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Charcoal Grill from the Ocean

 **Mahi Mahi**, Moroccan tomato jam, taktouka,
saffron sauce **40**

 **Maldivian Yellow Fin Tuna**, fried cauliflower, chermoula sauce **35**

 **Baked Reef fish**, prawn paste, olive oil,
mashed potato, cumin, coriander **33**

  **Black Cod with Harrah Sauce 65**
(15 supplement on all-inclusive and half-board; No supplement on premium package)

Mixed Seafood Platter, lobster, prawns, reef fish,
calamari, marinated in chermoula **59**

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Charcoal Grill from the Land

Shish Kebab, black angus beef marinated with mild fragrant spices **36**

Shish Taouk, chicken breast cubes marinated with yoghurt, tomato, blend of seven mild spices **34**

 **Veal Chop** Moroccan hasselback potato, rosemary veal jus **58**

 **Kofta Halabi**, minced lamb, onion, parsley, marinated with Syrian spices **34**


 **Royal Mixed Grill 58**
lamb kofta, shish taouk, shish kebab, lamb chop and marinated with Lebanese spices.


Served with kabsa rice, cucumber salad, tahini sauce

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Chef's Specialities from Hot Clay Pot

 **Chicken Tagine**, whole baby chicken,
dried apricots, fragrant spices, green olives,
preserved lemon, steamed couscous **31**

 **Beef Salona**, braised beef casserole,
root vegetables, potatoes **49**

   **Seasonal Vegetable Tagine**, almonds **31**

 **Slow Cooked Lamb Tagine**,
braised lamb, ras el hanout, dried prunes,
steamed couscous **39**

 **Slow Cooked Camel Meat**, camel broth, saffron rice **79**
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Sides dishes

  **Oriental rice 9**

 **Vegetable** couscous 9

 **Mushroom freekeh 9**

 **Olive oil mashed potato 9**

Sauces

   **Harissa garlic**

  **Garlic toumiya**

  **Chermoula**

  **Smoked tahini**

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Desserts

 **Explosion 21**

Arabic Coffee Ball served with Date Dip Chocolate

 **Artisans of Kunafa 21**

Semolina Dough stuffed with Pistachio Ricotta Cheese and Rose Pistachio Kulfi Cream

Gold Bread 17

Saffron Rice Pudding and Blood Orange Jelly

 **Walnut Baklava 18**

Caramelized Filo Dough and Hazelnut Cream

 **Rose Mehalabya 18**

Milk Pudding, Rose Petal Jelly, Micro Sponge and Crispy Sesame Seed

KIDS DESSERTS

 **Honey & Lime 12**

Grilled Pineapple with Madagascar Vanilla Ice Cream

 **Caramelised Banana 10**

Yoghurt Parfait & Pop Corn

 **Strawberry Smoothie 8**

with Marshmallow

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