

THE ONLY PLACE THAT LIVES LEBANESE

'UMMI' - mother in Arabic;

More than a name, it is our inspiration: a symbol of warmth, care, and the joy of gathering around a shared table.
This menu, crafted by Chef Ali Assaf, invites you to savour the spirit of home – come with an appetite, leave with memories.

MEZZE

COLD

- Silky Hummus with Lentil (V)** 🍴 حمص بالطحينة مع سلطه عدس 21
organic chickpeas with tahini and lemon dressing, topped with baby lentil
- UMMI Muhammara (V, N, GF)** 🍴 محمرة 21
roasted sweet red capsicum and chillies blended with organic walnuts, topped with pomegranate
- Baba Ganoush (V, GF)** 🍴 بابا غنوج 21
charcoal-roasted eggplant paired with tomato, shallots, soft herbs and lemon dressing
- Labneh (V, D, GF)** 🍴 لبنه 19
homemade strained yoghurt with mint, topped with za'atar
- Smoke-Grilled Moutabbal (V, D)** 🍴 متبل باننجان مدخن 21
charcoal-roasted eggplant with tahini and yoghurt
- Rolled Stuffed Vine Leaves (V, D)** 🍴 ورق عنب بالزيت 23
grape vine leaves stuffed with rice, tomato and parsley, gently cooked in garlic and lemon, served with labneh

HOT

- Silky Hummus with Spiced Lamb (N)** 🍴 حمص بطحينة مع لحمه 25
organic chickpeas with tahini and lemon, topped with shredded lamb and pine nuts
- Silky Hummus with Homemade Soujouk (N)** 🍴 حمص بطحينة مع سوجك 25
organic chickpeas with tahini and lemon, topped with spiced beef cubes
- Hazelnut Falafel (N, V, D)** 🍴 فلافل مع طحينة البندق 21
chickpea fritters seasoned with cumin, coriander and pickled turnips, served with yoghurt-tahini sauce
- Lamb Kibbeh (N, GF)** 🍴 كبة لحمه 24
ground lamb meat balls with cracked wheat and Levantine spices, served with minted yoghurt and za'atar oil
- Lamb Sambousek (N, D, GF)** 🍴 سمبوسك لحمه 21
crispy spiced ground lamb pie with pine nuts and Kashkaval cheese
- Spinach and Feta Fatayer (V, D, N, GF)** 🍴 فطاير سبانخ وفيتا 23
spinach and cheese pastry with hazelnut za'atar
- Rakakat Bi Jebne (D)** 🍴 رقائق جبنة 23
crispy spring rolls filled with mozzarella, Kashkaval cheese and parsley
- Batata Harra (V, GF)** 🍴 بطاطا حرّة 19
crispy potatoes tossed with garlic, chilli and coriander
- Eggplant Fatteh (N, V, D, GF)** 🍴 فتّة باننجان (مع قريديس \$8) 23
layers of fried eggplant and chickpeas, topped with yoghurt, crispy Arabic bread and nuts (add on prawns +\$8)
- Arayes Kafta (D, GF)** 🍴 عرايس كفتة 25
grilled Arabic bread stuffed with marinated lamb, served with mint yoghurt
- Rolled Chicken Muskhan (GF)** 🍴 مسخن دجاج 26
slow-cooked chicken with sumac rolled in Lebanese pastry, with melted onions and aromatic spices
- Grilled Octopus Provençal** 🍴 أخطبوط مشوي 28
grilled octopus served with smoky muhammara and dehydrated green onions

SALAD

- Fattoush (V, GF)** 🍴 فنّوش 23
fresh lettuce, tomato, cucumber, radish, pomegranate and sumac crispbread
- Tabbouleh (V, GF)** 🍴 تبولة 24
fresh parsley, mint, tomato, spring onion, cracked wheat and lemon dressing
- Beetroot Salad (V, D)** 🍴 سلطة شمندر 23
roasted beetroot tossed in fresh oregano dressing, served with a light shanklish mousse

TARTARE

- Frakeh Nayeh (GF)** 🍴 فراكة نيّة 36
Lebanon's famed minced raw lamb blended with cracked wheat and Baharat spices, served with toum sauce

MAINS TO SHARE

- Garlic Rotisserie Chicken** 🍴 دجاج بالثوم مع بطاطا 46
half chicken marinated with garlic and onions, topped with coriander and olive oil
- UMMI Saayadiya (N)** 🍴 صيادية 48
pan-seared seabream with caramelised onion rice, topped with crispy onions, toasted nuts and coriander
- Lamb Shoulder** 🍴 أرز مع كتف غنم 52
6-hour slow-cooked tender lamb shoulder on minced lamb rice
- Eggplant Maklouba (V)** 🍴 مقلوبة باننجان 38
layers of eggplant with spiced rice, paired with yoghurt foam

OFF THE CHARCOAL GRILL

- Butcher's Mixed Grill (D)** 🍴 مشاوي مشكل 68
juicy lamb cutlets, lamb kafta, beef kebab, chicken skewers, served with roasted vegetables and toum sauce
- Shish Tawook (GF)** 🍴 طاووق مشوي 32
chargrilled chicken marinated with yoghurt and spices, paired with pickles and lettuce
- Skewered Lamb Kafta (N, GF)** 🍴 كفتة مشوية 32
minced lamb marinated with shallots, parsley, and UMMI spices, served with kheshkhash sauce and crispy potatoes
- Skewered Prime Wagyu Beef (D, GF)** 🍴 لحمه واغيو مشوية 48
chargrilled wagyu beef rump (marble score 4-5) served with freekah, onions and house-dried tomatoes
- Grilled Giant Prawns** 🍴 قريديس مشوي 36
grilled pacific prawns, marinated with preserved lemon and Lebanese spicy sauce

DESSERT

- Ice Cream (D, GF)** 🍴 بوظة بيتنا 9 per scoop
flavours: vanilla, chocolate, pistachio, baklava, mastic
- Atayef Bi Jebne (D, GF)** 🍴 قطايف جبنة 19
traditional Lebanese pancakes stuffed with homemade cheese, served with orange blossom syrup
- Lebanese Rice Pudding (D)** 🍴 أرز بحليب 22
rose-infused milk pudding with vanilla blossom crumble, garnished with seasonal fruits
- UMMI Kunefe (D, GF)** 🍴 كنافة 24
baked shredded pastry layered with sweet cheese, topped with pistachios and rose syrup
- Baklava (N, D, GF)** 🍴 بقلّوة 24
layered crisp pastry filled with creamy pistachio and house-made berry jam, served with yoghurt ice cream

BEVERAGES

WINE

PORT WINE

Kopke 10 Year Old Tawny Port

28 198

BY THE GLASS

PROSECCO

Astoria Lounge Prosecco

14 65

ROSE

Studio by Miraval Mediterranean Rose 2022

14 72

WHITE

Saint Clair Sauvignon Blanc 2023

Sauvignon Blanc – Marlborough, New Zealand

15 42 72

Reguta di Anselmi Giuseppe e Luigi, Ca'Stele Pinot Grigio 2024

Pinot Grigio – Veneto, Italy

17 46 78

Vignerons Ardéchois, Gravettes Chardonnay 2023

Chardonnay – Ardeche, France

19 50 82

RED

François Janoueix, La Croix La Bastienne 2022

Merlot, Carbenet Franc – Bordeaux, France

17 48 78

Aurora Village Red 2020

Cabernet Franc – Batroun, Lebanon

19 52 86

Vignerons Ardéchois, Buis d'Aps Pinot Noir 2023

Pinot Noir – Ardeche, France

21 56 89

BY THE BOTTLE

PROSECCO

Astoria Lounge Prosecco Rose NV

Prosecco, Pinot Noir – Veneto, Italy

70

CHAMPAGNE

Bauget-Jouette Brut 'Carte Blanche' NV

Chardonnay, Pinot Noir – Tuscany, Italy

118

WHITE

Aurora Cuvée N White 2021

Sauvignon Blanc – Batroun, Lebanon

82

Denis Race Chablis AOC 2023

Chardonnay – Bourgogne, France

110

Chateau de Sancerre, Sancerre Blanc 2024

Sauvignon Blanc – Upper Loire France

128

RED

Castello Trebbio, Chianti Classico DOCG Superiore 2022

Shiraz – Tuscany, Italy

98

Domaine Wardy Red 2019

Cabernet Sauvignon – Bekka Valley, Lebanon

118

Chateau Musar 'Jeune Rogue' 2021

Cabernet Sauvignon – Bekka Valley, Lebanon

128

Chateau Peymouton, Grand Cru 2018

Merlot, Cabernet Franc – Bordeaux, France

128

Chateau Musar, 1998

Sauvignon Blanc, Carignan, Cinsault – Bekka Valle, Lebanon

308

COFFEE & TEA

Lebanese Coffee

8

Espresso/Americano

5

Cappuccino/Latte

7

Lebanese Tea/Tiger Mint/Chamomile/Breakfast

7

SPIRITS

ARAK

L'Arack De Musar - 200ml

20 99

GIN

Hendrick's

20

Monkey 47

22

TEQUILA

Don Julio 1942 Tequila

32

Clase Azul 'Reposado'

38

Codigo 1530 Blanco

24

Codigo 1530 Rosa

24

VODKA

Grey Goose

20

Belvedere

18

WHISKY

Monkey Shoulder Blended Malt

18

Balvenie 12 Doublewood Single Malt

20

Macallan 12 Sherry Oak Single Malt

24

Maker's Mark

18

RUM

Bacardi

16

COCKTAILS

Habibi Gin & Tonic

Lebanese gin, tonic, fresh lemon

18

Harra Merra Spicy Martini

tequila, spicy sumac nectar, fresh lime

18

Leshla Espresso Martini

vodka, coffee liqueur, espresso

18

Layla Bloody Mary

vodka, tomato juice, tabasco, worcestershire, salt, pepper, lemon

18

Litchi Martini

vodka, lychee liqueur, lemon juice

18

BEER

Suntory Premium Malt

16

NON-ALCOHOLIC

Mint Lemonade

10

Lychee/Pomegranate Spritzer

10

Lebanese Iced Tea

10

Virgin Mary

8

Pomegranate/Orange Juice

8

Coke/Coke Zero/Sprite/Ginger Ale

6