



# SET LUNCH

## STARTER

*Served with starter and  
a choice of main course,  
also with a choice of  
coffee / tea / soft drinks*

**\$29.50++**

*Homemade dips Hummus  
and Babaganoush served  
with pita bread*

*Add on a half pint of Beer*

**\$8++**

*(Asahi, Stella, Hoegaarden,  
London Pride)*

*Add on glass of wine*

**\$8++**

*(Le Priuere, Blanc de  
Observatoire)*

In house prices are subject to 10% service charge

Prices subject to prevailing GST

# SET LUNCH

## MAIN COURSE SELECTION

### FROM THE CHARCOAL GRILLER - *Served with saffron rice and salad*

#### ARABIC GRILLED CHICKEN

*grilled boneless chicken thigh marinated with special Lebanese spices and garlic.*

#### SHISH TAOUK

*grilled chicken cubes marinated in mustard and lemon juice.*

#### SHISH KEBAB

*grilled lamb cubes marinated in Middle Eastern spices.*

#### KOFTA KEBAB

*grilled minced lamb flavoured with spices and herbs cooked over the charcoal grill.*

#### ARAB BURGER

*succulent homemade lamb patty on a toasted bun or wrapped in iceberg lettuce served with cheese, sautéed onions, tomato and rocket served with salad and fries.*

#### KOFTA DIJAJ

*grilled minced chicken flavoured with spices, garlic and herbs cooked over the charcoal grill.*

#### FALAFEL BURGER (V)

*homemade chickpea patties with Middle Eastern herbs and spices served on a toasted bun garnished with lettuce, onion, parsley, tahini (sesame) sauce served with salad and fries.*

### STEWES - *Served with vermicelli rice and salad*

#### LAMB ABLAMA STEW

*Layered of green and yellow courgettes topped with minced lamb, pine nuts and tomatoes.*

#### CHICKEN POTATO WITH LEMON

*marinated chicken leg cooked with potatoes, garlic and lemon. Topped with coriander.*

#### BAMIEH BIL LAHME STEW (LAMB OKRA)

*Green Okra and lamb leg cubes, slow cooked in tomato base garlic and coriander.*

#### BEEF AND SPINACH STEW

*sautéed beef and spinach with garlic and coriander in clear sauce.*

#### YAKNIT KHODRA STEW (V)

*Assorted mix of vegetables cooked in tomato coriander garlic base.*

#### YAKNIT ARTICHOKE STEW (V)

*Artichokes cooked in Middle eastern spices with peas, carrots and potatoes finished with fresh lemon.*