



### FIRST COURSE

Trio of dips, served with fresh baked pita & crudités

Spicy Lamb & Eggplant Labne

*Charred Tomato, Pickled Peppers, Coriander*

Crispy Shallot Hummus

*Zhoug, Chermoula*

Toasted Almond Muhammara

*Curried Cauliflower, Castelvetrano Olives*

Grilled King Crab

*Vadouvan Glazed King Crab Leg, Grilled Cucumbers,  
Pickled Shallot, Smoked Trout Roe Beurre Blanc*

Simple Greens & Herbs

*Pistachio, Crispy Seeds, Avocado, Sesame Dressing*

### SECOND COURSE

Mixed Grill Kebab

*Spicy Lamb Kefta*

*Harissa Marinated Beef Tenderloin*

*Aleppo Garlic Gulf Shrimp*

Wild Cod Tagine

*Rasel Hanout Ginger, Roasted Fennel  
Castelvetrano Olives*

Saffron Rice

*Dill, Pistachio, Lemon Zest*

### THIRD COURSE

Flourless Chocolate Truffle Cake

*Valrhona Cremeux,  
Raspberries, Greek Yogurt*