



# SIGNATURE MENU

22 Per Person

OUR MOST LUXURIOUS MENU OFFERING TWO COURSES

## **Burrata (V)**

Tomato Salad infused with truffle, aged balsamic, toasted sourdough.

## **Hummus Bruschetta (V)**

Creamy hummus on toasted bread, adorned with fresh tomatoes, basil, and balsamic glaze.

## **Festive Soup (VE)**

A hearty mix of seasonal veggies, lentils, and flavorful herbs.

## MAINS

### **Salmon**

Za'atar-spiced salmon, tenderized with garlic marinade, finished with a touch of lemon zest and roasted vegetables.

### **Sea bass**

Spiced sea bass fillet marinated in Mezza Levantine sauce accompanied with roasted vegetables.

### **Lamb Shank**

Slow cooked succulent Lamb shank with gravy and roasted potatoes.

### **Roasted Chicken**

Juicy chicken infused with olive oil, garlic, and Mediterranean herbs.

### **Veggie Tava (VE)**

Mixed Seasonal Vegetables cooked in a fresh tomato & herb sauce.

## **ALLERGEN INFORMATION**

Please be advised that all our food is prepared in an environment where allergens are present. We will take every reasonable precaution when preparing your food, but there is the risk of potential cross contamination of allergens. The allergen information identifies the known prescribed allergens within our dishes including if a dish 'may contain' an allergen. Please let us know if you have any allergies or intolerances including those additional to the core 14. The term 'May Contain' is used to highlight where an allergen is not in a recipe or intentionally in a dish, but where the manufacturer of an ingredient believes that cross-contamination may still be at risk.