



PREMIUM BANQUET 140 PP

Minimum parties of 4

Raw tuna, finger lime, Aleppo pepper

Fattoush cracker

Beef nayyeh, sesame butter, buckwheat

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Bone marrow ful medames, black walnut

Aalia's Khorasan pita

Hand stretched haloumi, kohlrabi, marjoram

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Dry aged duck, fesenjan

Australian bay lobster, chicken fat orzo, trout roe

Baby okra, rose petal muhammara

Lebanese zucchini, pistachio tahini, duqqa

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Brown butter katifi wafer, coconut, sumac mango



BANQUET MENU 110 PP

Minimum parties of 2

Raw tuna, finger lime, Aleppo pepper

Eggplant mes 'a' aha, spiced tomato

Aalia's Khorasan pita

Smoked buffalo labneh, beetroot molasses

Quail skewer, molokhia, barberries

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Lamb neck shawarma, tarator, pickles, Saida saj

or

Dry aged Murray cod, burnt leek, biber salcasi

Bitter leaf salata, shanklish cheese

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Valrhona chocolate, walnut ghoriba, tahini

1.5% surcharge on all credit cards. 1.65% surcharge on AMEX. 12.5% surcharge applies on Sundays and a 15% surcharge applies on Public Holidays. Groups of 7 guests and above will be required to dine on one of our banquet menus and a discretionary service charge of 10% will be added to the final bill. Guests with food allergies or dietary requirements are advised to inform the waiter prior to ordering. Although we will endeavour to accommodate your dietary needs, we can not be held responsible for traces of allergens.