

sultans - 75
wines to match - 55

experience life like a sultan as shane and his team take you on a tantalising journey through some of his favourite dishes

coconut water and orange blossom, lime pearls, local scallops, blue swimmer crab, kombu

arak cured king salmon, black chilli, roast lemon gel, blond tahini, raz el hanout nougatine

cured tuna, preserved lemon, goats cheese, fresh figs
bannockburn organic chicken, cumin salt, walnut tarrator foam

tunisian brik bangalow pork belly, pork pop corn, lebanese pickled cabbage, onion mayo

peanut butter parfait, baklava crumb, salted caramel, chocolate sorbet, orange blossom foam

soufra

our signature shared dining experience. the open table is made for the moment. individually adapted items from the menu, together with dishes created by shane and his team exclusively for your table, catering for all your dietary requirements

2 course lunch soufra	35
wines to match	25
3 course lunch soufra	40
wines to match	30
4 course lunch soufra	45
wines to match	35



akel

sahen zghir

arak cured king salmon, black chilli, roast lemon gel, blond tahini, raz el hanout nougatine 24

duck and pistachio sausage, foie gras and porcini 'truffles', fried semolina, nasturtium leaves, beetroot jelly 24

coconut water and orange blossom, lime pearls, local scallops, blue swimmer crab, kombu 24

sahen kbeer

rangers valley wagyu rump cap, marble score 9+ pinenut hummus, dehydrated shankleesh, lemon, cumin 48

line caught goldband snapper, basil gel, corn custard, crab and sucuk zalzett 38

tunisian brik bangalow pork belly, pork popcorn, lebanese pickled cabbage, onion mayo 38

12 hour roasted mt. leaura lamb shoulder pistachio and green olive tabouleh 38

mouabalet

sumac, tomato, cucumber, mint, leaves, roast garlic 10

roast kipfler potatoes, aleppo pepper, lemon, garlic, parsley 10

tomato, pinenut, dill rice pilaf 9

smoked eggplant, wild rocket, seeds and nuts, gbejniet cheese 12