

**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

smoke pork hock broth, truffle potato foam, quail egg, beans, silver beet

corn fed chicken tagine, broken egg, corn bread, saffron, iranian figs, sucuk soil

duck and black chilli bastilla, sauteed autumn mushrooms, smoked mayo

john dory fillet, raw greens, preserved lemon, mushroom cream, almond mayo

12 hour roasted mt. leura lamb shoulder, pistachio and green olive tabouleh

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**

smoked pork hock broth, truffle potato foam, quail egg, beans, silver beet 24

corn fed chicken tagine, broken egg, corn bread, saffron, iranian figs, sucuk soil 22

duckling breast, pressed leg, roots, onion crumble 24

**sahen kbeer**

john dory fillet, raw greens, preserved lemon, mushroom cream, almond mayo 38

rabbit loin, morels, angel hair, braised leg, peas, foie gras foam, hazelnut coco nibs bastilla 40

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

david blackmore rib eye cap marble score 9+, honey, coriander seed, roast garlic parfait, shaved roots 45

**mouabalet**

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

turkish potato salad, black chilli, sumac 10

persian fried baby eggplant, tahini mayo 12