

COLD MEZZE

Whipped Hummus & Foie Gras (D, G, N, SE)
taif pomegranate, fried cauliflower, toasted pistachio
SAR 100 330 cal

Buratta & Beet Fattoush (D, V, SD, LS)
crispy pita, pomegranate molasses, sumac
SAR 91 330 cal

Serar Hael Dusted Big Eye Tuna (D, SE, SD)
crispy, falafel, whipped tahina
spicy cucumber salad
SAR 105 194 cal

Smoked Dukkah Waldorf Salad (D, V, N, SE, SD)
gem lettuce, crisp apple, walnut, lemon
yogurt dressing
SAR 77 154 cal

Jeddah Red Sea Lobster Salad (D, C)
golden mango, avocado, saffron labneh
SAR 105 194 cal

Saffron Cous-Cous Tabbouleh (G, VE, SD, LS)
traditional style, lemon vinaigrette
SAR 35 86 cal

HOT MEZZE

Charcoal Grilled Red Sea Octopus (SE, M, Ce)
stewed chickpea, saffron broth, cardamon schug
SAR 95 97 cal

Kataifi Wrapped Tiger Prawns (G, C, SD, LS)
young coconut, mango, medina habaq
SAR 85 202 cal

Lentil & Pumpkin Soup (SE, M, Ce, LS)
pita croutons, pumpkin seed tahina, lemon
SAR 52 97 cal

Zucchini Fritters (V, E, G, D, SD)
tzatziki, dill, preserved lemon
SAR 74 91 cal

Toasted Orzo Pasta (D, G, Ce, LS)
seven spiced duck ragout, fresh peas,
sheep's milk cheese
SAR 75 136 cal

Prime Striploin Manti Dumplings (G, D, E, SD)
spicy tomato, garlic yogurt picked herbs
SAR 103 236 cal

All prices are including 15% VAT

(V) Vegetarian | (G) Gluten | (D) Dairy | (N) Nuts | (SE) Sesame | (E) Egg | (M) Molluscs | (C) Crustaceans | (Ce) Celery | (SD) Sulphur Dioxide | (VE) Vegan | (LS) Locally Sourced
(cal) Calories per 100 gram portion

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

We are committed to sustainable supply, prioritizing the use of fresh, locally sourced ingredients for our guest.

ENTREES

INDIVIDUAL

Charcoal Grilled Baby Chicken (D, SD, Ce, LS)

truffled saaleg rice, asparagus
loomi-sweet onion jus

SAR 182 320 cal

Naemi Lamb Chop Lollipops (D, SE, SD, Ce, LS)

smokey eggplant, tomato relish, blistered peppers

SAR 180 300 cal

Hejazi Fish Fry (D, SD, G, LS)

spiced-crusted, hasawi rice sayadeya, tamarind sauce

SAR 206 160 cal

Tomato-Ginger Glazed Norwegian Salmon (D, G, N)

saffron cous-cous with apricot & almonds, dill yogurt

SAR 174 174 cal

Crispy Phyllo Dover Sole (D, G, N, SE)

smoked dukkah, cauliflower
golden raisins, turmeric butter

SAR 255 333 cal

Australian Wagyu Filet (D, G, Ce)

smoked beet cream, freekeh, tart cherries

SAR 206 287 cal

Slow Roasted Harri Baby Lamb (Ce, D, N, SD, LS)

mandi rice, pomegranates, toasted pinenuts

SAR 245 230 cal

Slowly Braised Wagyu Short Rib (D, SD, Ce)

herby sweet potatoes, pepper sauce, charred scallion

SAR 340 106 cal

Yellowtail Samak Meshwi

hassawi rice sayadeya, spiced tomato
marinade, cumin fenugreek brown butter

SAR 160 94 cal

SHARING

Atlantic Lobster Kabsa (C, D, Ce, LS)

saffron rice, serrano chili, crispy onions

SAR 520 174 cal

Salt-Baked Sea Bream (E, LS)

lemon zucchini, habaq, black lime vinaigrette

SAR 449 590 cal

Mixed Kebab Platter (D, SE, SD, Ce, LS)

filet mignon & mushroom, sumac kofta
seven spiced-chicken dolmas, mandi rice

SAR 520 480 cal

SIDES

Za'ataar Roasted Eggplant (D, V, SE, SD, LS)

SAR 35 / 262 cal

Hand-Cut Fries & Dips (D, V, SD)

SAR 35 / 295 cal

Gold Bar Squash & Feta (D, V, N, LS)

SAR 35 / 168 cal

Brown Butter Smashed Potatoes (D, V, SD, LS)

SAR 35 / 254 cal

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