

# Mediterranean Menu



## SOUPS

101 ✂	<b>French Style Tomato Soup</b>	法式蕃茄濃湯	\$68
102 ✂	<b>Cream of Mushroom with Black Truffle</b>	忌廉蘑菇黑松露湯	\$78
103	<b>Cream of Chicken</b>	忌廉雞湯	\$88

## SALADS

104 ✂	<b>Batinjan Rahib</b> ★ Lebanese style roasted eggplant salad with chopped tomato, onion, bell peppers, parsley & extra-virgin olive oil	茄子青瓜沙律	\$98
105 ✂	<b>Halloumi Cheese Salad</b> ★ grilled halloumi slices with rocca & cherry tomatoes topped with French dressing	希臘哈羅米芝士車厘茄 火箭菜沙律 法式油醋汁	\$98
106 ✂	<b>Traditional Greek Salad</b> romaine lettuce, tomato, black olives, feta cheese, capsicum, oregano topped with balsamic vinegar & extra-virgin olive oil	傳統希臘沙律	\$108
107 ✂	<b>Fattoush Salad</b> ★ romaine lettuce, tomato, cucumber, onion, capsicum & crispy pita chips topped with sumac, pomegranate sauce & extra-virgin olive oil	黎巴嫩蔬菜沙律	\$118
108 ✂	<b>Tabbouleh</b> finely chopped tomatoes, parsley, mint, spring onion & bulgur wheat mixed with lemon juice, extra-virgin olive oil & pepper	塔布蕾粒粒沙律 歐芹、薄荷、蕃茄及洋蔥切碎 伴麥粒	\$118
109 ✂	<b>Caesar Salad</b> green salad with crunchy romaine lettuce topped with Caesar dressing & croutons	凱撒沙律	\$128



# Mediterranean Dips

served with homemade sage bread & pita bread

- |       |   |              |               |
|-------|---|--------------|---------------|
| 301 ✂ | <b>Baba Ganoush</b> ★<br>smoked eggplant, tahini & molasses   | 中東茄子醬        | \$88          |
| 302 ✂ | <b>Hummus</b><br>chickpeas, tahini & lemon juice<br>- add freshly minced lamb topping   | 鷹嘴豆醬<br>加羊肉醬 | \$88<br>+\$38 |
| 303 ✂ | <b>Muhammara</b><br>red bell peppers, walnuts & extra-virgin olive oil  | 紅椒合桃醬        | \$88          |
| 304 ✂ | <b>Labneh</b><br>a creamy, tangy Greek style yoghurt dip with extra-virgin olive oil  | 中東酸奶奶酪       | \$88          |
| 305 ✂ | <b>Mediterranean Dips Platter</b><br>baba ganoush, hummus, muhammara & tahini<br>served with mezze bread basket<br>地中海四式醬拼盤<br>中東茄子醬、鷹嘴豆醬、紅椒合桃醬及中東芝麻醬<br>配三式地中海包籃 |              | \$188         |
| 306 ✂ | <b>Mezze Bread Basket</b><br>sage bread & pita bread  |              | \$58          |



## Mediterranean - SMALL PLATES

- |       |   |                        |       |
|-------|---|------------------------|-------|
| 307   | <b>Kibbeh</b> ★<br>deep fried minced lamb mixed with pine nuts & bulgur wheat served with tahini  | 傳統黎巴嫩藜麥羊肉餡角<br>配地中海特色醬 | \$128 |
| 308   | <b>Arayes</b> ★<br>pita bread stuffed with lamb & tabbouleh                                       | 蔥蒜羊肉餡口袋包               | \$118 |
| 309 ✂ | <b>Loubieh Bel Zeit</b><br>green beans cooked with tomato, onion, garlic & extra-virgin olive oil | 黎巴嫩欖油蕃茄燴法邊豆            | \$98  |
| 310 ✂ | <b>Bamieh Bel Zeit</b><br>okra cooked with tomato, onion, garlic & extra-virgin olive oil         | 黎巴嫩欖油蕃茄燴秋葵             | \$98  |



# Mediterranean – BIG PLATES

401 **Eggplant Moussaka** ★  
 ✨ eggplant casserole with chickpeas, tomatoes & coriander served with Lebanese rice  
 沙鍋茄子伴黎巴嫩特色飯



402 **Samke Harra** \$148  
 traditional Lebanese baked sole fillet in spicy garlicky sauce  
 黎巴嫩傳統香辣龍俐魚柳



403 **Mediterranean Roasted Chicken** \$148  
 ★ half spring chicken served with French fries & side salad  
 地中海式香草燒雞 配薯條



404 **Moroccan Lamb Lollipops**★ \$208  
 succulent New Zealand lamb chops grilled & served with mashed potatoes, seasonal vegetables & pomegranate sauce  
 摩洛哥烤紐西蘭羊架配石榴汁、薯蓉及彩虹甘筍



405 **Lamb Kofta with Lebanese Rice or Fries** ★ \$188  
 New Zealand lamb minced with Middle Eastern spices & herbs served with Lebanese rice or French fries  
 中東香辣免治紐西蘭羊肉 配黎巴嫩特色飯或薯條



# Mexican Corner

503 ✨	<b>Mini Veg Tacos</b> (4pcs) vegetarian tacos topped with cheese served with guacamole & sour cream	迷你牛油果醬黑豆玉米餅	\$98
504	<b>Mini Chicken Tacos</b> (4pcs) grilled chicken tacos topped with cheese served with guacamole & sour cream	迷你雞肉牛油果醬黑豆玉米餅	\$108
505 ✨	<b>Veg Quesadilla</b> grilled tortilla stuffed with vegetables & cheese served with guacamole & sour cream	墨西哥式素菜粒芝士軟烤餅	\$98
506	<b>Chicken Quesadilla</b> grilled tortilla stuffed with chicken & cheese served with guacamole & sour cream	墨西哥式雞肉芝士軟烤餅	\$108
507 ✨	<b>Nachos</b> tortilla chips topped with cheese, guacamole, sour cream, salsa & jalapenos	自家烤製脆玉米片 牛油果蓉、酸忌廉、芒果莎莎	\$118

## PASTA & RISOTTO

511 ✨	<b>Spinach Ravioli</b> ★ spinach & ricotta ravioli in cream sauce with black truffle paste & mixed mushrooms	意大利菠菜芝士雲吞 雜菌忌廉汁	\$168
512 ✨	<b>Penne Arrabbiata</b> 🌶️ penne with a spicy garlicky tomato sauce	香辣茄醬意大利長通粉	\$138
513	<b>Chicken Alfredo</b> creamy spaghetti with mixed mushrooms & chicken breast	雜菌雞肉忌廉意粉	\$138
514	<b>Spaghetti Marinara</b> seafood spaghetti with tomato sauce & parmesan	芝士蕃茄醬海鮮意大利麵	\$158
515 ✨	<b>Black Truffle &amp; Mushroom Risotto</b> ★ Italian creamy rice with parmesan, mushrooms & black truffle	黑松露醬蘑菇忌廉意大利飯	\$158



# Freshly Baked Pizza

## THIN CRUST PIZZA

- |          |   |                                     |       |
|----------|---|-------------------------------------|-------|
| 541<br>✦ | <b>Margherita Pizza</b> ★<br>mozzarella, basil, tomato sauce  | 瑪嘉烈特意大利薄餅<br>水牛芝士、羅勒、蕃茄醬            | \$118 |
| 542<br>✦ | <b>Veggie Delight</b><br>Mozzarella, bell peppers, zucchini, olives, onion,<br>mushroom, tomato sauce | 多素派意大利薄餅<br>燈籠椒、橄欖、洋蔥、蘑菇、<br>蘆筍、蕃茄醬 | \$148 |
| 543      | <b>Chicken Lovers</b> ★<br>grilled chicken, avocado, black olives, tomato sauce                       | 一口雞肉意大利薄餅<br>牛油果、甜椒醬、蕃茄醬            | \$148 |

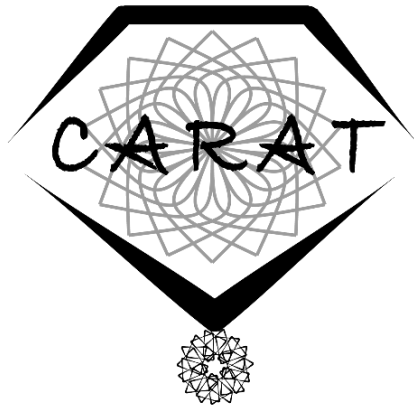
## BURGERS

- |          |   |       |
|----------|---|-------|
| 531<br>✦ | <b>Veggie Burger</b><br>potato & veg patty burger served<br>with French fries<br>素漢堡 配薯條                    | \$128 |
| 532      | <b>Chicken Burger</b><br>juicy chicken patty & avocado burger<br>served with French fries<br>雞肉漢堡 配薯條       | \$138 |
| 533      | <b>Fish Burger</b> ★<br>battered sole fillet & tartare sauce<br>burger served with French fries<br>魚肉漢堡 配薯條 | \$138 |



## DESSERTS

- |      |  |           |      |
|------|--|-----------|------|
| 1001 | <b>Mahalabia</b><br>creamy Middle Eastern milk pudding garnished with<br>walnuts & dried rose      | 中東牛奶布甸    | \$58 |
| 1002 | <b>Atayef</b><br>Middle Eastern pancake stuffed with mixed nuts & honey<br>served with berry puree | 中東雜果仁蜂蜜薄餅 | \$68 |
| 1003 | <b>Crème Brûlée</b><br>French style baked custard finished with caramelized sugar                  | 法式焦糖焗布甸   | \$78 |



FINE INDIAN & MEDITERRANEAN CUISINE

**Please advise us if you have any food allergy.**

如閣下對任何食品過敏，敬請通知店員。多謝合作

\*All photos are for reference only 所有圖片只供參考\*