



À LA CARTE

SIGNATURE OYSTERS GF DF*	6EA
pomegranate mignonette, yoghurt pearl	
KINGFISH TARTARE GF* DF	26
mandarin chilli dressing	
SMOKED BABA GHANOUSH V GF*	13
lebanese bread	
WHITE BEAN HUMMUS VE GF*	13
lebanese bread	
VINE LEAVES VE* GF	14
labneh, zuni	
THREE CHEESE RAKAKAT V	8EA
urfa chilli mayo	
FRIED CAULIFLOWER VE* GF	17
sumac crème, bhar aswad	
HONEY GRILLED HALOUMI V	20
jalapeño, mint labneh, freekeh, pistachio	
KOFTA GF DF*	16
feta, tomato	
SPICED LOLIGO CALAMARI GF	16
urfa chilli mayo	
CHARRED CHICKEN DF GF*	30
dill oil, slaw, toum, bread	
SLOW BRAISED LAMB SHANK GF	41
tarator, sweet potato, date	
ROASTED EGGPLANT VE* V GF	30
lentil, mushroom, zhoug	
GRILLED OCTOPUS GF DF	43
black toum, potato	
PUMPKIN GF V	16
goat's curd, dukkah, fennel	
DIRTY RICE VE GF*	16
freekeh, lentil, lemon	
CHIPS VE* GF	11
beirut seasoning, lemon pepper mayo	
CAFÉ-COTTA GF VE	11
apricot, pistachio	
BAKLAVA V	11
cointreau, sweet tea	

BEIRUT SET MENU 69PP

KINGFISH TARTARE GF* DF
mandarin chilli dressing

SMOKED BABA GHANOUSH V GF
lebanese bread

WHITE BEAN HUMMUS VE GF*
lebanese bread

THREE CHEESE RAKAKAT V
urfa chilli mayo

CHARRED CHICKEN DF
dill oil, slaw, toum

PUMPKIN GF V
goat's curd, dukkah, fennel

DIRTY RICE VE GF*
freekeh, lentil, lemon

+ ADD DESSERT 5PP

VEGETARIAN SET MENU 69PP

HAZELNUT FALAFEL VE* GF
tahini crème fraîche

SMOKED BABA GHANOUSH V GF*
lebanese bread

WHITE BEAN HUMMUS VE GF*
lebanese bread

THREE CHEESE RAKAKAT V
urfa chilli mayo

ROASTED EGGPLANT VE* V GF
lentil, mushroom, zhoug

PUMPKIN GF V
goat's curd, dukkah, fennel

DIRTY RICE VE GF*
freekeh, lentil, lemon

+ ADD DESSERT 5PP

SEAFOOD SET MENU 79PP

SIGNATURE OYSTERS GF DF*
pomegranate mignonette, yoghurt pearl

KINGFISH TARTARE GF* DF
mandarin chilli dressing

WHITE BEAN HUMMUS VE GF*
lebanese bread

SMOKED BABA GHANOUSH V GF*
lebanese bread

SPICED LOLIGO CALAMARI GF
urfa chilli mayo

PUMPKIN GF V
goat's curd, dukkah, fennel

GRILLED OCTOPUS GF DF
black toum, potato

DIRTY RICE VE GF*
freekeh, lentil, lemon

+ ADD DESSERT 5PP

+ ADD BEVERAGE PAIRINGS 46PP

boozy

alcohol-free

YUZUMI SIGNATURE COCKTAIL

junmai yamahai saké,
fresh yuzu

LONDON DRY COLLINS

Lyre's Dry London, Soda,
Lemon, Simple Syrup

CHÂTEAU FAKRA BLANC DE BLANCS

Muscat Blanc / Viognier
Bekaa Valley, LEB
2018

AMALFI SPRITZ

Lyre's Italian Spritz,
Alcohol-Free Prosecco,
Soda

DOMAINE DES TOURELLES

Cabernet Sauvignon
/ Syrah / Cinsault /
Carignan
Bekaa Valley, LEB

AMARETTI SOUR

Lyre's Amaretti,
Lemon, Simple Syrup,
Whites, Bitters

UJI GREEN TEA UMESHU

JALLAB

Date Molasses, Rose
Water, Pine Nuts

SET MENUS MIN 2 PPL

Please notify staff of any allergies. No split bills. Surcharge applied to all card payments.
15% Surcharge on Sundays and Public Holidays. DF dairy free; GF gluten free; V vegetarian; VE vegan; * on request.
We are unable to guarantee any menu item can be completely free of allergens. Food prepared in our kitchen may contain or come into contact with wheat, eggs, peanuts, tree nuts, milk, soybean, sesame, fish, and shellfish.