



S & STARTERS

ARABIC GIARDINIERA lebanese pickles, olives	6
CASHEW HUMMUS dukkah, paprika	14
BEETROOT HUMMUS pistachio	15
PUMPKIN WALNUT BABA GANOIJ walnut, pomegranate	15
FARRO TABBOULEH parsley, lemon, sumac	18
CAULIFLOWER olive, lemon	18
WILD MUSHROOM PASTILLA spinach, leeks	21
POTATO CROQUETTE olive, harissa	16
OCTOPUS corn, chermoula	28
ROASTED SCALLOP farro, field mushrooms	32
BABY SQUID ras el hanout, cauliflower	23
DUCK PHYLLO pomegranate, yogurt	24

OVERALL

STUFFED VINE PEPPERS jackfruit keema, halloumi	36
ROMANESCO pumpkin dukkah, chili paste	38
SALMON fennel, cucumber, yogurt	42
CHILEAN SEA BASS moroccan spice, citrus	56
BABY CHICKEN rose, harissa, lemon	42
PORK TOMAHAWK 300G mango, urfa pepper	54
LAMB LOIN apricot, chili	54
AUSTRALIAN STRIPLOIN, MB4 300G chermoula, beef jus	88

ADDONS

ARABIC BRAIDED BREAD sweet potato dough, fig butter	15
POTATO PUREE harra spice, cheese	15
BABY CARROTS mustard, feta	12
BLOOMSDALE SPINACH cream, za'atar, halloumi	12
ASPARAGUS aioli, smoked chili	16
FATTOUSH SALAD baby romaine, pomegranate	14

TOSHARE

DUCK TAGINE preserved lemon, couscous	78 SERVES 2
WHOLE BRANZINO sumac, tarragon, butterleaf	17 PER 100G
LAMB PORTERHOUSE ottoman spice, celeriac	18 PER 100G
24 HOUR BEEF CHEEK jerusalem artichoke, persian jus	22 PER 100G

Join us in reducing restaurant waste: we charge SGD 3 per person for unlimited still or sparkling water. Your contribution supports our sustainable filtration system, reducing environmental impact. Thank you for helping us make a positive change.

All prices are in SGD and subject to GST and 10% service charge.