



## APERITIF

NV Perrier-Jouët Grand Brut Champagne 32  
Épernay FRA


Arak Orchard Highball 24  
Arak, Beefeater Gin, Cucumber,  
All Spice & Apple, Pear Soda

Garden of Taraf 24  
Strawberry Infused Absolut Elyx,  
Lillet Rose, Za'atar Agave, Lime\*

## RAW

Appellation rock oyster 6ea  
Moonlight kiss oyster 6.5ea  
+ black lime dressing  
Beef nayyeh, rhubarb, black cardamom 9ea  
Sea urchin waraq simsim, aged rice, cumin 16ea  
Tuna, murri, Aleppo pepper 29  
Kingfish, green tomato ezme, dill 29  
Persian caviar service  
30g Darya Sevruga, Iranian caviar 190  
30g Darya Acetra, Iranian caviar 280  
30g Darya Beluga, Iranian caviar 350

## MEZZE

Angelachu anchovy, aish muhammara 12ea  
Artichoke, sujuk, golden raisin 9ea  
Khorasan pita 10ea  
Smoked buffalo labneh, beetroot molasses 21  
Pharoah's foie gras, pickled grape, broad beans 46  
Eggplant mes 'a' aha, spiced tomato  26  
Hand stretched haloumi, kohlrabi, marjoram 23  
Lamb hawawshi, black garlic, lemon 18/32  
Bone marrow, chermoula, iskender 29  
Cuttlefish, ummak huriyya, couscous 26  
Quail skewer, molokhia, barberries 16ea  
King prawn skewer, kabsa glaze 18ea

## SEAFOOD

Almond crumbed john dory, tarator, maresh chilli 55  
Murray cod masgouf, double apple, ajwain 65  
Steamed coral trout, za'atar, barnea olive oil 58/110  
Southern rock lobster, amba shatta, buttermilk MP

## MEAT

Dry aged duck, fesenjan 48/90  
Lamb neck shawarma, tarator, pickles, Saida saj 57  
2GR flank steak 9+, biber salcasi, fenugreek 66  
AACO full blood wagyu striploin 9+,  
North African mustard 140  
Dry aged wagyu rib eye 5+, Rangers Valley,  
North African mustard 260/kg

## VEGETABLES

Lebanese zucchini, pistachio tahini, duqqa 17  
Heirloom carrots, carrot top sahawiq, labneh 18  
Corn, freekeh, saffron and pine nut milk 18  
Watercress salata, pomelo, sumac 17  
Tomato, golden beetroot, cara-whey 17  
Burnt cabbage, toum butter 17  
Chips, ras el hanout 14

## BANQUET 120 PP


*This banquet menu curated by Paul Farag lends  
itself to the traditional Arabic culture of sharing*

*Minimum parties of four*

Tuna, murri, Aleppo pepper  
Eggplant mes 'a' aha, spiced tomato  
Khorasan pita  
Smoked buffalo labneh, beetroot molasses  
Quail skewer, molokhia, barberries  
—  
Lamb neck shawarma, tarator, pickles, Saida saj  
Almond crumbed john dory, tarator, maresh chilli  
Heirloom carrots, carrot top sahawiq, labneh  
Watercress salata, pomelo, sumac  
—  
Valrhona chocolate, kataifi, sesame dulce  
Medjool date, caramelised chocolate, ashta

1.2% surcharge on all credit cards. 12.5% surcharge applies on Sundays and a 15% surcharge applies on Public Holidays. Groups of 7 guests and above will be required to dine on one of our banquet menus and a discretionary service charge of 10% will be added to the final bill.

Bills may be split over no more than 2 cards. Guests with food allergies or dietary requirements are advised to inform the waiter prior to ordering. Although we will endeavour to accommodate your dietary needs, we can not be held responsible for traces of allergens.

 Heart On My Sleeve (HOMS) is an emotional wellness social movement and early intervention services provider. ESCA donates \$1 from the sale of this dish directly to the charity.