

THE ART OF MEZZA

by Chef Greg Malouf

Monday 25th July 2016 starting 8:00 pm at LIZA Restaurant



Organic salmon 'kibbeh nayee'

Quail in pistachio, sumac and sesame crumbs

Sultans eggplant delight, soft cooked egg & brik wafers

Zahra – Cauliflower with sesame sauce & parmesan cumin wafer

Chicken and date fatayer with house pickles

Pickled, smoked ox tongue, carrot labneh and spinach

Gulf prawns stone roasted with green chermoula, pomegranate mayonnaise

Haloumy fritters in saffron-yeast batter with honey

Golden spiced fried whitebait with feta mayonnaise

Wild sea bass tarator-style, coriander, walnuts & chili

Lamb shoulder, baharat spices and porcini freekah

Salade Shiraz with homemade shankleesh and violas

Lentil tabbouleh

Lemon posset with orange blossom & honeyed camel wafers

Knife and folk ice cream with rose water & fig caramel

\$125 per person including Beverages

*Some of the items may change depending on their availability on the dinner day
For reservations less than 6 persons, guests will be seated on our "table d'hôte" in the main room*

