

2 HOUR FREE FLOW

\$69

A Selection of:

Prosecco

Sauvignon Blanc

Cabernet Sauvignon

Peroni Lager

Harem Spritz

bivrost arctic gin, prosecco, signature tea, cucumber

Mains

FATTEH BREAKFAST

poached eggs, mihalic cheese
falafel, tahini, toasted pita

24

GREEN MENEMEN

spring vegetables, soft eggs
pistachio dukkah

24

ZA'ATAR TOAST

harra spice, crab scramble
fennel & pomelo tabbouleh

25

ADANA BEEF CHEEK HASH

root vegetables, fried egg
toasted pita

28

PANKO FRIED HAM

kurobuta pork shoulder, zhoug
zucchini fritters, arabic cherry jam

28

LAMB CHORIZO CASSOULET

smoked tomato, cannellini beans
broken eggs

28

BRUNCH SET

\$49

Includes a welcome Koktail

Dips

Please choose one

ROASTED CASHEW HUMMUS

roasted cashew gremolata, smoked paprika

ARTICHOKE & HERB HUMMUS

spiced pumpkin seeds, dill

Mezze & Salads

Please choose one

ARABIC MIXED GREENS

baby gem, radish, avocado, pita chips

CHOPPED KALE

kale, bacon, mihalic cheese

FRIED CAULIFLOWER

white bean purée, black olive, green chili hot sauce

SHISHITO PEPPERS

anchovy, balsamic, walnut crumbs

Mains

Please choose one

GREEN MENEMEN

spring vegetables, soft eggs, pistachio dukkah

ZA'ATAR TOAST

harra spice, crab scramble, fennel & pomelo tabbouleh

FATTEH BREAKFAST

poached eggs, mihalic cheese, falafel, tahini, toasted pita

LAMB CHORIZO CASSOULET

smoked tomato, cannellini beans, broken eggs

PANKO FRIED HAM

kurobuta pork shoulder, zhoug, zucchini fritters
arabic cherry jam

ADANA BEEF CHEEK HASH

root vegetables, fried egg, toasted pita

Sweets

Chef's Daily

Selection of Dessert

All adults at the table must participate in the Brunch Set
All prices are in SGD and subject to GST and a 10% service charge.
Available every Saturday and Sunday from 11.30am to 3pm

MEZZE & SALADS



ROASTED CASHEW HUMMUS

roasted cashew gremolata
smoked paprika

12

ARTICHOKE & HERB HUMMUS

spiced pumpkin seeds, dill

14

ARABIC MIXED GREENS

baby gem, radish
avocado, pita chips

15

SMOKED SICILIAN OLIVES

black olive tapenade
kalamata tuile

12

FRIED CAULIFLOWER

white bean purée, black olive
green chili hot sauce

14

KINGFISH CRUDO

watercress, burnt orange
poached radish, pickled shallots

22

SHISHITO PEPPERS

anchovy, balsamic
walnut crumbs

16

Kebabs

OKRA FALAFEL

truffle, almond tahini
mushroom

10

CHICKEN SHISH

pickled carrot & cucumber
fried shallot, toum

10

CRISPY SEABASS

yoghurt spiced batter, lemon mayo
red cabbage slaw

11

HARISSA PRAWN

turkish hot sauce
watermelon, buckwheat

13

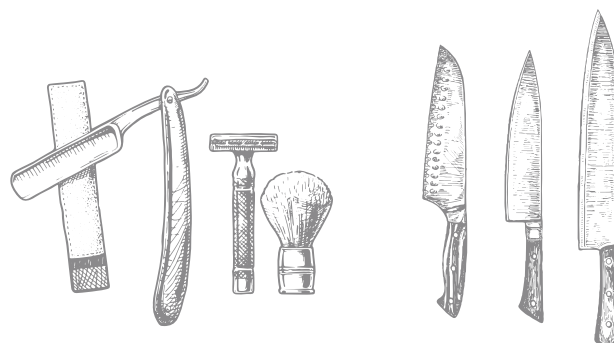
PIT ROASTED LAMB

zhoug, olive, dukkah
rocket, fried garlic

12



Brunch



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