

# THE DECK

*Restaurant • Lounge • Pool*

HW/The Deck/ July 18/60

**Lebanese**  
*Cuisine*



# Lebanese *Cuisine*

## SOUPS

- Chicken & Vermicelli Soup 215
- Lentil & Mint Yogurt Soup 205

## STARTERS

- Lebanese Mezze  
Hummus Beiruti, Gazan Dagga, Mast-o-Khiar, Tabbouleh, Tourn
- Non-Vegetarian- Lamb Kibbeh, Jujeh Kebab 625
- Vegetarian- Vegetable Safiha, Cheese Manakish 515
- Assorted Lebanese Beans & Avocado Salad, Halloumi 435

## MAIN COURSE

- Red Charmola Grilled Prawns, Albitata Haruh Almaqaliya 995  
Grilled Prawns, Fried Tamarind Potatoes
- Saiyadit al-Samak, Baghali Polo 920  
Stuffed Baked Trout, Dill & Beans Rice
- Torsh Kebab, Albalu Polow 825  
Lamb Chunks Marinated with Pomegranate & Walnut, Dry Fruit Pilaf
- Fatet Batinjan 805  
Fried Aubergine, Ground Lamb Meat, Pita Crisp, Yoghurt
- Dijaj Mashwi Fakhdh, Ful Medames 615  
Grilled Chicken Thigh, Mashed Beans & Lentil,
- Farrouj Meshwi, Sabanek Bil Zait, Batata Harra 665  
Grilled Chicken Breast, Sautéed Spinach & Garlic, Tzatziki
- Za'ater Spiced Cottage Cheese with Mint & Peas Puree 490  
Saffron & Barley Pilaf
- Kidney Bean Hammanieh 490  
Spicy Kidney Bean Stew with Vegetables & Potatoes
- Kousa Mashi, Salsat Altamatim Maneash 490  
Vegetable Stuffed Zucchini, Tangy Tomato Sauce

## DESSERTS

- Kunafa Bil Kishta 325  
Sweetened Shredded Pastry with Condensed Milk & Nuts
- Roz Bel Laban 295  
Orange Flavored Rice Pudding, Nuts

*Some food items may contain traces of nuts, dairy or gluten. Please ask your server for details.*

Government taxes are extra. 6% staff service charge is levied.