



# CHATEAU MUSAR DINNER

## Antipasti

- Mutabal** | Aubergine purée with olive oil and tahini
- Hummus beiruti** | Chickpeas with olive oil and yoghurt
- Baba ganoush** | Smoked aubergine with pomegranate
- Tahini** | Sesame purée
- Labneh** | Thickened goats yoghurt
- Khubz** | Flatbread

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## Starter

- Kibbeh, ka'ak bread with zaa'tar, and kibbeh nayyeh**  
Spiced buckwheat quenelle, bread stuffed with sesame and sumac, and lamb tartare

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## Fish

### Sayadieh

Baharat stone bass and rice

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## Sorbet

Orange blossom ice cream with crushed pistachio

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## Main

Ribeye of beef shawarma with tabbouleh, toum sauce and fattoush

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## Dessert

Sfouf cake with sesame or almond

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## Petit four

Jazarieh and baklava

For those with specific allergens that would like to know more about the dishes on our menus, please ask a member of our team who will be glad to assist.