

STARTERS

small | regular

Bruschetta	with parmesan, pesto & tomatoes	68
Hommos v	fine creamy purée of chickpeas & sesame paste	68
Hommos lahmé	fine creamy purée of chickpeas, sesame paste & topped with ground beef meat & pine nuts	85
Baba ghanouj v	purée of grilled eggplants & sesame paste	68
Makanek	sautéed Lebanese sausages basted with lemon & pomegranate molasses	90
Sujuk	spicy Armenian sausages sautéed with colored peppers	90
Halloumi v	grilled Lebanese goat cheese with tomatoes & cucumbers	88
Falafel v	deep fried crushed fava beans & chickpeas wafers served with tarator sauce & Lebanese chili pickles	75
Duo tartar	fresh tuna & salmon prepared “au couteau” with avocado, lemon zest, onions, coriander & dill	128
Salpicon de marisco	fresh baby octopus, calamari & shrimps just sautéed with coriander & basted with lemon oil	120
Ceviche de lubina	delicates chunks of the freshest sea bass marinated to “cook” in lime juice & mixed with authentic pico de gallo	130
Grilled baby squid	whole, basted with lemon juice & olive oil	95
Goat cheese on toast v	on a bed of mixed salad & basted with balsamic dressing; honey on the side	55 95
Carpaccio di manzo	fine slices of pepered prime beef tenderloin with rocket, parmesan flakes & balsamic dressing	75 128

SALADS

Tabboulé salad v	Lebanese salad of chopped parsley, mint, onions, tomatoes, cracked wheat & lime dressing	84
Fatouch salad v	Lebanese salad of chopped romaine, cucumbers, tomatoes, mint, rocket, radish, sumac, grilled pita bread & balsamic dressing	95
Crab salad	with rocket & avocado	112
Fresh tuna salad	barely grilled tuna served on mesclun salad with oranges, avocado, mint, lime & mint house dressing	128
Lentil & goat cheese v	with fresh asparagus on a bed of beetroot	92

SOUPS

Soup of the day v 59	Chicken broth 65	Sea food soup 89
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SANDWICHES

Duo burger	minced australian prime beef served with fresh fries, caramelized onions & sweet n'sour coleslaw	108
Veggie burger v	deep fried crushed fava beans & chickpeas wafers served with Lebanese pickles & tabboulé salad	88
Prawns club	prawns, rocket, tomato sauce, mozzarella cheese & fresh basil	119
Salmon club	smoked salmon, cream cheese, capers & onions	108

SIDES	Pomme fries v 42	Sautéed vegetables v 48
	Mix salad v 42	Sautéed spinach v 48
	Mashed potato v 48	Garlic French beans v 48

All prices are subject to 10% service charge

PASTA, RISOTTO & GNOCCHI

small | regular

Penne all' arrabiata v fresh tomato sauce with sautéed cherry tomatoes, goat cheese, anchovies, olives, capers & red chili	62 105
Spaghetti sujuk spicy Armenian sausages, colored peppered, fresh tomatoes, olive oil, garlic & basil	86 145
Linguini al vongole olive oil, garlic, onions, red chili & fresh clams	79 135
Penne ala vodka fresh tomatoes, garlic, bacon & vodka	79 135
Conchiglie ai 2 salmone fresh & smoked salmon cooked in a cream sauce of capers & dill	90 150
Spaghetti bolognese fresh tomato sauce with ground beef meat	84 140
Tagliatelle marinara lobster bisque & tomato sauce with fresh baby octopus, tender calamari, fresh salmon, shrimps & mussels	110 185
Penne au foie gras cream sauce of homemade duck foie gras "Monsieur Châté"	119 198
Gnocchi al pesto v homemade potato & parmesan fresh gnocchi in pesto cream sauce of fresh basil, pine nuts & parmesan	89 148
Spaghetti aglio olio y gamberetto olive oil, garlic, red chili & jumbo shrimps	122 205
4 Formaggi conchiglie v cream sauce of aged parmesan, gorgonzola, brie & goat cheese	86 145
Risotto al limone ai gamberetti arborio rice in a creamy sauce of fresh lemon & shrimps	92 155
Risotto ai tartufi v arborio rice in a creamy black truffle sauce, gorgonzola & broccoli	98 165
Risotto wild mushrooms v arborio rice in a creamy sauce of wild mushrooms	95 158

MAINS

Chich taouk chargrilled skewers of marinated chicken breast chunks served with dips of hommos, garlic mayo & fresh fries	178
Chich kebab chargrilled skewers of marinated tender veal chunks served with dips of hommos, baba ghannouj & fresh fries	197
Duo chich chargrilled skewers of marinated veal & chicken breast chunks served with dips of hommos, garlic mayo & fresh fries	188
Kafta chargrilled skewers of seasoned minced beef & lamb meat with parsley & onions; served with dips of hommos, baba ghannouj & fresh fries	188
Grilled baby chicken whole, chargrilled & marinated, served with fresh fries, sautéed vegetables & garlic mayo dip	119 210
Duck confit oven baked duck leg with sautéed new potatoes	210
Steak tartar prepared "au couteau" with traditional garnishes & fresh fries	210
Coeur de filet chargrilled australian prime beef tenderloin with sautéed vegetables & fresh fries; choose mushroom or pepper sauce	240
Steak entrecôte chargrilled U.S. angus prime beef striploin steak with sautéed vegetables & fresh fries; choose mushroom or pepper sauce	295
Paella Valenciana (for two, dinner only - allow 20mins) duo style traditional spanish dish with rice, chicken, spicy sausages, gambas, calamari, mussels & vegetables; cooked in a rich saffron based broth	390
Saumon aux câpres grilled scottish salmon with dill & capers; served with tomato sauce & roasted fresh vegetables	185
Baked seabass & tarragon oven baked with tarragon cream emulsion; served with steamed potatoes & broccoli	195
Camarones a la parilla chargrilled jumbo prawns on grilled vegetables served with lemon butter & white wine sauce	285

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