

# Hummus Section

## 鷹嘴豆蓉系列

### Beetroot Hummus \$98

#### 紅菜頭鷹嘴豆蓉

Chickpeas blended with tahini, beetroot and olives  
鷹嘴豆混合芝麻醬、紅菜頭及橄欖

### Hummus Pesto \$98

#### 青醬鷹嘴豆蓉

Chickpeas blended with tahini, basil and nuts  
鷹嘴豆混合芝麻醬、羅勒及堅果

### Hummus Inab \$98

#### 葡萄乾鷹嘴豆蓉

Chickpeas blended with tahini and raisins  
鷹嘴豆混合芝麻醬及葡萄乾

### Lebanese Hummus \$98

#### 黎巴嫩鷹嘴豆蓉

Chickpeas blended with tahini, Lemon & olive oil  
鷹嘴豆混合芝麻醬、檸檬及橄欖油

### Hummus with Lamb \$128

#### 羊肉鷹嘴豆蓉

Hummus topped with pan-fried lamb, Pomegranate molasses and pine nuts  
鷹嘴豆蓉配香煎羊肉、石榴糖漿及松子仁

### Hummus Beiruti \$98

#### 貝魯特鷹嘴豆蓉

Chickpeas blended with tahini, lemon, parsley, garlic and cucumber pickle  
鷹嘴豆混合芝麻醬、檸檬、番茜、蒜及醃黃瓜

### Hummus Shrimps \$138

#### 鮮蝦鷹嘴豆蓉

Hummus topped with pan-fried Shrimps, dill and lemon garlic  
鷹嘴豆蓉配香煎蝦、蒜香檸檬

### Mix Hummus Platter \$178

#### 混合鷹嘴豆蓉拼盤

Pesto, beetroot and lebanese hummus  
青醬、紅菜頭及黎巴嫩鷹嘴豆蓉

# Cold Mezze & Salad

## 冷盤/沙律

### Muhammara \$118

#### 紅椒核桃蓉

Chargrilled red pepper puree, walnut, pomegranate molasses  
炭烤紅椒蓉、核桃、石榴糖漿

### Fattoush \$128

#### 中東沙律

Tomato, romaine lettuce, fresh parsley, toasted bread with sumac & fresh mint dressing  
番茄、羅馬生菜、番茜、烤麵包配漆樹粉及薄荷醬

### Tabouleh \$118

#### 塔布勒沙律

Parsley, tomato, bulgur wheat, lemon olive oil dressing  
番茜、番茄、布格麥、檸檬橄欖油醬

### Baba Ganoush \$128

#### 茄子蓉

Smoked eggplant, pepper, onion, garlic And olive oil  
煙燻茄子、甜椒、洋蔥、蒜及橄欖油

### Mutable \$98

#### 芝麻茄子蓉

Smoked eggplant, tahini, yogurt, lemon olive oil  
煙燻茄子、芝麻醬、酸奶、檸檬及橄欖油

### Zucchini Mutable \$88

#### 青瓜芝麻蓉

Green zucchini, tahini, yogurt, lemon olive oil  
青瓜、芝麻醬、酸奶、檸檬及橄欖油

### Shanklish Cheese Salad \$128

#### 芝士沙律

Cucumber, tomato, onion, mint, extra virgin olive oil topped with shanklish cheese and zaatar  
青瓜、番茄、洋蔥、薄荷、特級初榨橄欖油配 Shanklish芝士及Zaatar香料

### Beef Pastirma Salad \$138

#### 牛肉沙律

Arugula, tomato, onion, olive oil and sumac with pastirma  
火箭菜、番茄、洋蔥、橄欖油、漆樹粉及風乾牛肉

### Mix Cold Mezze \$178

#### 混合冷盤拼盤

Baba ghanoush / Muhammara / Hummus beiruti  
茄子泥/紅椒核桃醬/貝魯特鷹嘴豆蓉

# Hot Mezze

## 熱盤

### Kabab Karaze \$88

#### 櫻桃羊肉

Minced lamb meat  
cooked in aleppo cherry sauce  
碎羊肉配Aleppo櫻桃醬

### Makanek \$138

#### 羊肉香腸

Spiced homemade lamb sausage  
pan-fried with onion, tomato, green pepper and pomegranate molasses  
煙自家製香料羊肉腸配洋蔥、番茄、青椒及石榴糖漿

### Feta Spinach Borek \$108

#### 菲達菠菜酥

Baked thin and flaky pastry dough  
roll with spinach and feta cheese  
酥皮卷配菠菜及菲達芝士

### Pan-Fried Chicken Livers \$138

#### 香煎雞肝

Pan-fried chicken livers, lemon, garlic & pomegrante sauce  
香煎雞肝，配檸檬、蒜香石榴汁

### Cheese Sambousek \$108

#### 芝士炸餃

Lebanese closed  
pies filled with cheese  
黎巴嫩炸餃配芝士餡

### Kibbeh \$118

#### 羊肉釀脆球

Pounded lamb & bulgur wheat stuffed  
with pan-fried lamb and pine nuts  
碎羊肉及布格麥外皮，內餡為香煎羊肉及松子仁

### Falafel \$118

#### 法拉費

Deep-fried vegetarian chickpeas  
patty with tarator sauce  
油炸鷹嘴豆餅配芝麻醬

### Batata Harra \$88

#### 香辣薯仔

Deep-fried potato, roasted cumin, fresh coriander and garlic  
炸薯仔配烤孜然、新鮮芫荽及蒜

### Kibbeh Halabiya \$128

#### 羊肉釀脆球茄子蓉

Mutable topped with kibbeh  
and aleppo cherry sauce  
羊肉釀脆球茄子蓉配櫻桃醬

### Lemon Garlic Shrimp \$128

#### 蒜香檸檬蝦

Pan-fried shrimp, olive oil, lemon, fresh coriander  
香煎蝦配橄欖油、檸檬及芫荽

### Halloumi And Figs \$148

#### 炸哈羅米芝士配無花果

Deep-fried halloumi cheese with fresh figs  
炸哈羅米芝士配新鮮無花果

# Main 主菜

### Hallat Khodar \$168

#### 蔬菜陶鍋

Lebanese vegetarian clay pot  
黎巴嫩陶鍋時菜

### Maqluba \$268

#### 限量供應 Limited Portion Only 倒扣羊肉飯

Upside-down traditional  
lamb and rice dish  
傳統倒扣羊肉飯

### Samaka Bil Adass \$218

#### 慢煮扁豆盲曹魚

Seared barramundi fillet  
on slow cooked lentil beans  
香煎盲曹魚配慢煮扁豆

### Shakriya \$188

#### 酸奶燉羊肉

Slow-cooked lamb in  
tangy yogurt sauce  
慢煮羊肉配酸奶油醬

### Lamb Mandi \$198

#### 慢烤羊腿

Slow roasted lamb shank served  
with vegetables and mandi rice  
慢烤羊腿配蔬菜及Mandi香飯

### Shahrazad Lamb Ouzi \$218

#### 香料烤羊肩

Slow roasted lamb shoulder rack  
marinated with bedouin spices  
慢烤羊肩配貝都因香料

### Beef Tagine Okra \$228

#### 美國牛肋肉燉秋葵

USDA Prime beef  
short rib & okra stew  
USDA牛肋肉配秋葵燉菜

### Rice 飯類

Mandi Rice \$38  
Mandi香飯

Smoked Ouzi Rice \$38  
煙燻Ouzi香飯

White Vermicelli Rice \$28  
白飯

# Shahrazad Signature Grill 特色燒烤

### Shahrazad Mix Grill Meat (Small) \$458

#### 混合燒烤拼盤 (小)

### Shahrazad Ultimate Mix Grill Meat (Large) \$738

#### 豪華混合燒烤拼盤 (大)

### Tiger Prawns \$268

#### 虎蝦

Grilled tiger prawns, lemon  
garlic dill butter sauce  
燒烤虎蝦配蒜香檸檬蒔蘿牛油醬

### Grill Half Chicken \$178

#### 燒雞半隻

Local yellow chicken  
grilled with potato  
本地黃雞配薯仔

### Shish Tawook \$218

#### 中東烤雞串

Grilled lebanese chicken skewer  
黎巴嫩風味烤雞串

### Lamb Kofta \$208

#### 羊肉串

Ground lamb With  
onion and arabic spice  
碎羊肉配洋蔥及阿拉伯香料

### Grilled Beef Skewer \$238

#### 烤牛肉串

120 Days grain-fed beef tenderloin  
marinated with aleppo peppers & thyme  
120日穀飼牛柳配Aleppo辣椒及百里香

### Lamb Skewers \$228

#### 澳洲羊架串

Australian lamb skewer marinated  
with fresh herbs and arabic seasoning  
澳洲羊架配新鮮香草及阿拉伯香料

### Daily Catch Samaka Machwiya 是日烤魚 \$Market Price



Subject to 10% Service Charge



SHAHRAZAD  
Lebanese Cuisine