



LUNCH MENU

Traditional Golden Lentil Soup \$48

傳統黃金扁豆湯

Fattoush

Heirloom tomato, fresh parsley, mint, cucumber,
toasted sumac with pomegranate sauce

番茄、新鮮歐芹、薄荷、黃瓜配漆樹石榴醬

\$68

Kriydes Hummus

Hummus topped with pan-fried
shrimps, dill and lemon garlic

鷹嘴豆泥配香煎蝦、蒔蘿及蒜香檸檬

\$78

Falafel

Deep-fried vegetarian chickpeas patty

香炸鷹嘴豆蔬菜餅

\$58

Appetizers

Oriental Salad

Lettuce, tomato, cucumber,
parsley with mint sauce

生菜、番茄、黃瓜、歐芹、薄荷醬

\$58

Batata Harra

Potato cubes, Garlic, lemon,
coriander and Aleppo pepper

香辣薯仔、蒜香、檸檬、芫荽及阿勒頗辣椒

\$48

Mix Cold Mezze

Hummus / Mutable

Muhammara / Labneh

鷹嘴豆泥/茄子泥/紅椒核桃醬/乳酪醬

\$68

Zucchini Mutable

Green zucchini, tahini,
yogurt and lemon olive oil

青瓜、芝麻醬、乳酪、檸檬橄欖油

\$58

Arayes

Grilled pita bread stuffed with
marinated minced lamb and cheese

烤皮塔餅夾醃製羊肉碎及芝士

\$58

Mains

Moussaka

Oven-baked eggplant in fresh
tomato sauce with vermicelli rice

焗茄子配新鮮番茄醬及飯

\$108

Sultan Ibrahim

Fried red mullet served
with Lebanese salad

香煎鯛魚配黎巴嫩沙律

\$118

Chargrilled Beef Striploin

200g of chargrilled beef striploin

200克炭烤西冷牛排

\$188

Mix Grill

Shish Tawook, Lamb

Kofta and Lamb chop

雞肉串、羊肉、羊排

\$198

Kabsa

Kabsa rice served with
lamb or chicken or shrimp

卡布沙飯配羊肉或雞肉或蝦

\$128

Clams Pot

Manila clams with parsley butter and lemon

馬尼拉蜆配歐芹牛油及檸檬

\$138

Truffle Linguine

Truffle sauce linguine pasta served
with chicken or shrimp or vegetable

松露醬扁意粉配雞肉或蝦或蔬菜

\$148

Kofta Platter

Lamb and chicken kofta with salad and fries

羊肉雞肉配沙律及薯條

\$148

Desserts

Qatayef with Vanilla Ice Cream

阿塔耶夫配雲呢拿雪糕

\$78

Rice pudding

米布丁

\$58

Baklava

巴克拉瓦

\$48

Beverage

- Coffee - Ice Tea Add \$28

- Soft Drinks Add \$18

- Prosecco Add \$48

- House Red Wine Add \$48

- House White Wine Add \$48

Subject to 10% service charge

'Maison Du Mezze'
Second home in a foreign country.

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MEZZE





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