

## SOUPS

<b>MOROCCAN HARIRA</b>	<b>35</b>
Lamb, lentils, Moroccan spices, tomatoes, vegetables, vermicelli	
<b>SHORBET AL ADAS</b>	<b>D GF 30</b>
Red lentils, Lebanese spices	

## COLD MEZZE

<b>BABA GHANOJJ</b>	<b>GF VG 26</b>
Smoked eggplant, lemon	
<b>HUMMUS</b>	<b>GF VG 27</b>
Chickpea purée, tahini	
<b>HUMMUS BEIRUTI</b>	<b>GF S VG 28</b>
Chickpea purée tahini, cumin, garlic, parsley, green chilli, pickles	
<b>MOUHAMARA</b>	<b>N S VG 27</b>
Mixed nuts, Arabic spices, chilli	
<b>MOUTABEL</b>	<b>D GF V 26</b>
Grilled eggplant, tahini, lemon	
<b>WARAK ENAB</b>	<b>GF VG 25</b>
Rice stuffed vine leaves, olive oil	
<b>EGGPLANT MOUSAKA</b>	<b>V 28</b>
Tomato, chickpeas, coriander	
<b>MIXED MEZZE</b>	<b>D N 85</b>
Selection of hot and cold mezze	

## HOT MEZZE

<b>CHEESE RAKAKAT</b>	<b>D V 25</b>
Fried Lebanese cheese pastry	
<b>CHICKEN WINGS TAHINI - New Zealand</b>	<b>D 30</b>
Grilled chicken wings, Arabic spices, tahini	
<b>FALAFEL</b>	<b>D GF VG 30</b>
Ground chickpeas, crushed beans, tahini	
<b>GRILLED HALLOUMI</b>	<b>D V 30</b>
Olive salsa	
<b>WAGYU HUMMUS - Australia</b>	<b>GF N 42</b>
Wagyu beef, hummus, sweet Arabic spices, pine nuts	
<b>KEBBEH LAMB - Australia</b>	<b>N 30</b>
Minced lamb stuffed burghul, pine nuts	
<b>SPINACH FATAYER</b>	<b>N V 28</b>
Fried sumac pastry, spinach, onion, pine nuts	
<b>CHICKEN LIVER</b>	<b>GF 30</b>
Pomegranate molasses	
<b>CAULIFLOWER TAHINI</b>	<b>D GF V 30</b>
Sumac, mixed pickles	
<b>QARDIS KOZBARYA - Australia</b>	<b>D SF 36</b>
Prawns, cherry tomatoes, coriander	

## SALADS

<b>FATTOUSH</b>	<b>V 32</b>
Vegetables, crispy bread, sumac, pomegranate molasses, olive oil	
<b>TABBOULEH</b>	<b>VG 28</b>
Parsley, burghul, onion, tomatoes, lemon	
<b>SYRIAN MOUNTAIN</b>	<b>GF VG 30</b>
Cucumber, onion, tomatoes, Romaine lettuce, radish, mint, parsley, lemon, olive oil	
<b>RUSTIC FANDITHA</b>	<b>GF 35</b>
Cucumber, cherry tomatoes, avocado, beef pastrami	

## SAJ

*Traditional Arabic thin bread cooked on a hot plate*

<b>CHICKEN SHAWARMA - New Zealand</b>	<b>D 42</b>
Chicken, pickles, tomatoes, garlic sauce	
<b>LABNEH</b>	<b>D V 24</b>
Cucumber, yoghurt, mint, tomatoes, olives, zatar	
<b>MIXED CHEESE</b>	<b>D V 23</b>
Halloumi, Akawi cheese, tomatoes	
<b>WAGYU SHAWARMA - Australia</b>	<b>D 52</b>
Wagyu beef, tahini, tomatoes, onions, pickles	

## MOROCCAN TAJINES

*Served with couscous royale*

<b>CHICKEN - New Zealand</b>	<b>D GF 70</b>
Chicken thigh, dried apricot, Moroccan spices, preserved lemon, green olives	
<b>LAMB - Australia</b>	<b>D GF 82</b>
Lamb leg, prunes, Moroccan spices, vegetables	
<b>BEEF RIBS - Australia</b>	<b>D GF 88</b>
Beef ribs, prunes, Moroccan spices, vegetables	
<b>SEAFOOD</b>	<b>D F GF SF 85</b>
Mixed seafood, dried apricots, Moroccan spices	
<b>VEGETABLE</b>	<b>D GF VG 55</b>
Mixed vegetables, dried apricots, Moroccan spices	
<b>OKRA TAJINE</b>	<b>D GF VG 55</b>
Okra, tomato, dried lime, Arabic spices	

## FROM THE GRILL

*Served with salad, grilled tomatoes, garlic sauce (E)*

## MEAT

<b>IRANIAN JOJO KEBAB - New Zealand</b>	<b>D 80</b>
Chicken thigh, saffron rice, cucumber yoghurt	
<b>KOFTA HALABI - Australia</b>	<b>D GF 62</b>
Minced lamb, onion, parsley, Arabic spices	
<b>MIXED GRILL</b>	<b>D GF 96</b>
Lamb kofta, lamb chop, shish taouk, shish kebab	
<b>RYASH LAHAM - Australia</b>	<b>D GF 72</b>
Lamb chops, Arabic spices	
<b>SHISH TAOUK - New Zealand</b>	<b>D GF 60</b>
Chicken breast, Arabic spices	
<b>BEEF KEBAB BEL LABAN - Australia</b>	<b>D 72</b>
Yoghurt sauce, onion, tomatoes, mint, vermicelli rice	
<b>WAGYU KEBAB - Australia</b>	<b>D GF 96</b>
Wagyu beef, Arabic spices	

## SEAFOOD

<b>TUNA CHARMOULA</b>	<b>F GF 52</b>
Yellowfin tuna, Arabic spices, chermoula, mixed green salad	
<b>ROBIAN MASHWI - Australia</b>	<b>D GF S SF 66</b>
Shrimps, Arabic spices, coriander, lemon, spicy garlic sauce	
<b>LOBSTER MASHWI</b>	<b>D GF SF 142</b>
Marinated Maldivian lobster, garlic sauce	
<b>FANDITHA SEAFOOD PLATTER</b>	<b>D F GF 160</b>
<i>Served with grilled vegetables, chermoula sauce and garlic sauce</i>	
Arabic spiced calamari, Maldivian lobster, prawns, scallops, tuna, reef fish	
<b>FANDITHA SIGNATURE FISH</b>	<b>D F GF S 58</b>
Garlic marinated reef fish, pomegranate molasses, potato harra	

## SIDES

COUSCOUS (V G), GRILLED VEGETABLES (VG), SAFFRON RICE (D V), VERMICELLI RICE (D V G)	<b>10</b>
--	-----------

## DESSERTS

<b>HALVA PISTACHIO KUNafa</b>	<b>D E N 24</b>
Baked kunafa, cardamom sugar syrup, halva cream, pistachios, pistachio ice cream	
<b>WALNUT BAKLAVA</b>	<b>D E 24</b>
Honey-glazed phyllo pastry filled with walnuts and cinnamon, vanilla ice cream	
<b>DATE CRÈME BRÛLÉE</b>	<b>D E N 23</b>
Baked date custard, mixed dried fruit and nuts, caramelised sugar crust	
<b>SAFFRON MUHALABIA CHEESECAKE</b>	<b>D E 24</b>
Vanilla crumble, saffron sauce	
<b>PISTACHIO &amp; RASPBERRY MOUSSE CAKE</b>	<b>D E N 24</b>
Pistachio mousse, raspberry jelly, vanilla sable biscuit, raspberry sorbet	
<b>COCONUT &amp; MANGO CAKE</b>	<b>GF VG 23</b>
Coconut mousse, mango jelly and coulis	
<b>UM ALI</b>	<b>D E N 23</b>
Baked puff pastry, pistachios, raisins, vanilla ice cream	
<b>FRUIT PLATTER</b>	<b>GF VG 23</b>
Selection of seasonal tropical fruit	
<b>ICE CREAM &amp; SORBET</b>	
<b>HOMEMADE ICE CREAM</b>	<b>D 6</b>
Baklava (N), caramel & nuts (N), chocolate, pistachio (N), strawberry & rose water, vanilla	<i>per scoop</i>
<b>HOMEMADE SORBET</b>	<b>GF VG 6</b>
Coconut, lemon, mango, passion fruit, raspberry	<i>per scoop</i>

A - ALCOHOL | D - DAIRY | E - EGG | F - FISH | GF - GLUTEN-FREE | N - NUTS | P - PORK  
S - SPICY | SF - SEAFOOD | V - VEGETARIAN | VG - VEGAN | - SUSTAINABILITY CERTIFIED | - LOCALLY SOURCED

All prices are in US Dollars and are subject to 10% service charge and applicable GST.  
Please notify our service colleagues if you have any known food allergies or intolerances. Our food is prepared in an environment where peanuts/nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area.