

SOUPS

MOROCCAN HARIRA	35
Lamb, lentils, Moroccan spices, tomatoes, vegetables, vermicelli	
SHORBET AL ADAS	D GF 30
Red lentil, Lebanese spices	

COLD MEZZE

BABA GHANOUJ Smoked eggplant, lemon	GF	VG	26
HUMMUS Chickpea purée, tahini	GF	VG	27
HUMMUS BEIRUTI Chickpea purée tahini, cumin, garlic, parsley, green chilli, pickles	GF	S	VG 28
MOUHAMARA Mixed nuts, Arabic spices, chilli	N	S	VG 27
MOUTABEL Grilled eggplant, tahini, lemon	D	GF	V 26
WARAK ENAB Rice stuffed vine leaves, olive oil	GF	VG	25
MIXED MEZZE Selection of hot and cold mezze	D	N	55

HOT MEZZE

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

SALADS

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

SAJ

Traditional Arabic thin bread cooked on a hot plate

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

MOROCCAN TAJINES

Served with couscous royale

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

FROM THE GRILL

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

MEAT

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

SEAFOOD

SAMAKEH HARRAH 🌱	D	F	GF	N	S	49
Reef fish, harrah sauce						
TUNA CHARMOULA 🌱			F	GF		52
Yellowfin tuna , Arabic spices, chermoulah, mixed green salad						
ROBIAN MASHWI ✅ - Australia	D	GF	S	SF		66
Shrimps, Arabic spices, coriander, lemon, spicy garlic sauce						
LOBSTER MASHWI 🌱		D	GF	SF		142
Marinated Maldivian lobster, garlic sauce						
FANDITHA SEAFOOD PLATTER ✅🌱	D	F	GF			160
<i>Served with grilled vegetables, chermoula sauce and garlic sauce</i>						
Arabic spiced calamari, Maldivian lobster, prawns, scallops, tuna, reef fish						
FANDITHA SIGNATURE FISH 🌱	D	F	GF	S		58
Garlic marinated reef fish, pomegranate molasses, potato harra						

SIDES

COUSCOUS (V G), GRILLED VEGETABLES (VG),
SAFFRON RICE (D V), VERMICELLI RICE (D V G)

DESSERTS

DATE & COFFEE CAKE	D E	23
Date base, milk chocolate mousse with coffee, vanilla ice cream		
HALVA CHEESECAKE	D E	24
Vanilla crumble, halva, cream cheese		
PISTACHIO FONDANT	D E N	24
Pistachio fondant on vanilla sauce with vanilla ice cream		
HAZELNUT CHOCOLATE BAKLAVA	D N	24
Phyllo pastry, hazelnut, chocolate 72%, syrup, hazelnut ice cream		
ROSE WATER PISTACHIO MUHALLABIA	N VG	23
Pistachios, strawberry ice cream		
UM ALI	D E N	23
Baked pastries, pistachios, raisins, vanilla ice cream		
FRUIT PLATTER	GF VG	23
Selection of seasonal tropical fruit		
ICE CREAM & SORBET		
HOMEMADE ICE CREAM	D	6
Baklava (N), caramel & nuts (N), chocolate, pistachio (N), strawberry & rose water, vanilla <i>per scoop</i>		
HOMEMADE SORBET	GF VG	6
Coconut, lemon, mango, passion fruit, pink grapefruit <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.