

Arabian Gulf Room

Cold and Hot Mezze

Hummus 🍷🌾🌿 Chi 12 Freshly made with tender chickpeas, blended with tahini lemon salt and saj bread	Falafel 🌾🌿🥜 14 Chickpeas, fresh herb paste, tahini
Moutabel 🌾🌿🌱 18 Smoked eggplant, tahini, yoghurt, lemon salt and extra virgin olive oil	Cheese Fatayer 🌿 14 Haloumi Cheese, mint, zattar with olive oil wrapped in filo pastry
Fattoush 🌾🌿 12 Fresh cos heart, tomato, mint leaves, spring onion, sumac powder, bell pepper drizzled with pomegranate syrup	Loubiya Bil Ziet 🌾🌿 Chi 14 Cold beans stew, tomato sauce, garlic, onion, coriander leaves, lemon juice and extra virgin olive oil
Tabbouleh 🌾🌿 Chi 12 Fresh parsley, tomato, mint leaves, spring onion, cracked wheat tossed in lemon juice and olive oil	Warak Enab 🌾🌿 Chi 20 Turkish stuffed wine leaves with, rice, dill, lemon juice and extra virgin olive oil
Lamb Sambousek 14 Sautéed minced lamb with onions, garlic, pine nuts and olive oil wrapped in filo pastry	Kebbeh 14 Finely ground lamb with arabic spices, fried burghul, yoghurt and mint sauce

Soup

Dr. Ali Signature Soup-e-Murg 16 Persian Braised chicken, onion, garlic, coriander leaf, celery, carrots, leeks, cumin, tomato paste and angel hair pasta	Shorbet Adas 🌾🌿 18 Red lentil soup with carrot and leek and crispy bread
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From the Grill

These dishes are served with french fries, garlic sauce and harissa dip

Dr. Ali Signature (2 person) 🍷🌾🌿 Chi 150 Whole local lobster, 2 piece tiger prawns, 400 gram reef fish marinated with onion, garlic, yoghurt, saffron - served with sabzi polow	Joojeh Zaferani 🌾 40 Grilled Marinated chicken with yoghurt, onion, garlic, saffron, black and white pepper powder, lemon juice, extra virgin olive oil, served with white basmati, saffron rice and grilled tomato
Kubideh 🌾 45 Grilled marinated beef & lamb minced together served with white basmati, saffron rice, grilled tomato and sumac powder	Shishlik 🌾 50 Grilled marinated lamb chops with mustard Dijon, onion, garlic, black pepper powder, madras curry powder, extra virgin olive oil, served with white basmati, saffron rice and grilled tomato
Maygu Kebab 🌾🌶️ 50 Persian grilled king prawns marinated with yoghurt, turmeric, garlic, lemon juice, and extra virgin olive oil served with sabzi polow	

Main Course

Mahi Hashu 🌾 Chi 🍷 40 Baked reef fish with tamarind, coriander, onion, garlic, turmeric, cumin and onion & raisin chutney	Arabic Moussaka 🌾🌿🌿 Chi 26 Eggplant, olive oil, onion, mixed peppers, garlic, chickpeas and onion & tomato sauce, served with saffron rice
Lamb Tagine 🍷🌾 45 Braised lamb shank with Moroccan spices served cous cous and harrisa sauce	Bamiya Tajine 🌾🌿🌶️ Chi 26 Fresh okra cooked with garlic, fresh coriander, and cumin and onion & tomato sauce, served with saffron rice

🌾 Gluten free Chi Spa dish 🌿 Vegetarian 🌶️ Spicy 🍷 Signature dish 🥜 Contains Nuts
Our produce and cuisine is Rooted in Nature, featuring the finest locally and ethically - sourced ingredients

All prices are in US dollars and subject to 10% service charge and prevailing GST