



LUNCH MENU

TO SHARE

Dips - Babaganoush; Humus; Pistachio, Black Olives, Dukkah Labneh, all topped with Extra Virgin Olive Oil
Served with Freshly Baked Bread (6 pcs) HKD\$75
Additional Bread (6pcs) HKD\$20

Shredded Beetroot,
Freekeh, Spinach and Green Apple topped with
Toasted Pistachios and Crumbled Feta
HK\$95

SALADS

Pomegranate Avocado Salad
With Broccoli and Quinoa Superfood Bowl in an
Orange and Lemon vinaigrette
HKD\$95

Pomegranate's Herb Salad
With arugula, red onion, cherry tomato, fried
eggplant and nuts with molasses dressing
HKD\$95

+ Add Halloumi HK\$25
+ Add Chicken HK\$32
+ Boiled Egg HK\$15

MAINS

Herbed Meatballs HK\$118

On Chili and Sea Salt Labneh served with Hot pita Bread and a Greek Salad

Herbed Meatballs HK\$128 (MEATLESS)

On Chili and Sea Salt Labneh served with Hot pita Bread and a Greek Salad

Slow Cooked New Zealand Beef Cheeks HK\$148

Served on mash potato bed and Red Wine Sauce

Tandoori Spiced Roast Chicken HK\$138

Served with Fragrant Yellow Rice, green chili, red onion, cherry tomato

Tunisian Shakshouka HK\$98

Poached Eggs and Eggplant Shakshouka in a Harissa Bell Pepper Sauce Served with Turkish Bread

Fried Northern Red Snapper Fillet HK\$128

Served with French fries, Mix salad and Spiced Yogurt Sauce

Falafel Avocado pita pocket HK\$118

With Pickled Mango, Tahini and Greens served with a Zesty Cucumber and Tomato Jerusalem salad

Minced Lamb and Herb Gouzleme HK\$128

Served with Cucumber tomato salad

Slow Cooked Shredded Beef Ragu Fettuccine HK\$158

Beef Cheek Ragu slow cooked for 12 Hours, Wild Mushroom & Onions