



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

SALADS

Go Green Go Healthy

With quinoa, avocado, baby spinach, kale, pomegranate molasses dressing, pistachio, pomegranate seeds
HKD\$95

Beetroot and goat cheese salad

With arugula, beetroot, walnuts, cranberries maple syrup and balsamic dressing
HK\$95

Pomegranate's Caesar Salad

With romaine lettuce, anchovies, aged parmesan, crispy bacon, crispy croutons, caesar dressing
HKD\$95

+ Add Halloumi HK\$25

+ Add Chicken HK\$32

+ Boiled Egg HK\$15

Appetizers

Tuna Tartare HK\$110

With lemon couscous, lebanese chilli coriander sauce, coriander basil oil, arugula

Buratta HK\$110

With cherry tomatoes, basil and extra virgin olive oil, baguette bread

MAINS

Lebanese Meatball Koftas HK\$118

Served with lentil and basmati rice mujadara, cucumber, cherry tomato, kalamata olives, fresh mint, tahini and greek yoghurt sauce

New Zealand Fillet Mignon HK\$148

Beef fillet cooked to your preference served with baby carrots, potato dauphinoise, beef 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

Grilled Seabass Fillet HK\$148

With grilled vegetables tossed in olive oil, coriander, coconut lime lemongrass sauce

Falafel Avocado pita pocket HK\$118

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

Spiced lamb shanks braised in red wine HK\$148

Exotic spiced marinated lamb shanks slow cooked in red wine served on a bed of mashed potatoes and green peas

