



POMEGRANATE KITCHEN

## Chef's Platted THREE Course Menu

**\$650 per person**  
**(minimum 10 guests)**

– please choose one dish from each course –



### STARTER

**Spiced Butternut Squash Soup**  
with Cumin Oil and a Dollop of Greek Yogurt

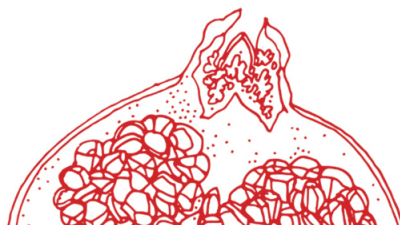
or

### Pomegranate's Herb Salad

With arugula , red , onion , coriander , shallot , mint , cherry tomato , fried eggplant and pine nuts in a sumac and pomegranate molasses dressing

or

**Red Snapper Ceviche**  
with Toasted Sesame, Avocado and Lime





## MAIN

### Smoked Chili, Garlic & Thyme Lamb Shoulder

Slow Cooked. Served with Flat Bread,  
Tahini, Pickled onion and Italian parsley

or

### Organic Salmon Fillet

Topped with Pomegranate Gremolata  
Served on a bed of Celeriac and Potato Mash

or

### Beef Chimichurri

Served with a side of Charred Cherry Tomato  
and Potato Dauphinoise

or

### Sumac and Chipotle Roast Chicken

Served with Sauteed Garlic and Parsley Potatoes

or

### Tunisian Shakshouka

Eggs poached in eggplant and bell pepper tomato sauce served with steaming hot Turkish  
bread

## DESSERT

### Pistachio Parfait

Served in a Chocolate Shell

or

### Dessert Platter to Share

Chef's Selection

