



Feasting on the High Sea

All delivered to a pier of your choice

Light Nibbles to enjoy through the Junk

Serves 15 guests

The Pomegranate Platter \$1,500

A Selection dips including:

Cumin infused Hummus,

Charred Eggplant Babagannoush

Labneh with Pistachio Dukkah, Pomegranate, and Olive

Feta

Charred Red Bell Pepper

Crudités

Freshly Baked Turkish Bread

Almond Cakes

Pomegranate Brownies

Add a Cheese Platter for an Additional \$1,200

A Selection of Mediterranean Cheeses served with crackers, baguette, grapes, watermelon, dried figs and relishes



À la Carte Lunch Menu

prices are listed per person

Mains

Organic salmon fillet topped with pomegranate gremolata \$130

Flat leaf parsley, orange juice, lemon zest, and pomegranate seeds

Za'atar chicken \$120

Butterflied sumac and za'atar roasted chicken with Lebanese garlic aioli and charred lemon

+\$80 for organic chicken

Roast Beef Tenderloin \$160

(Cooked to your preference)

with our pomegranate mint chimichurri, balsamic and pomegranate molasses roasted red onions, all served on a bed of baby arugula

Tomato fasoulia butter beans \$110

with buttery carrots and celery, topped with coriander

Sides and Salads

Mujaddera \$110

Black Lentil and Spiced Basmati Rice with Cumin and Caramelized Onions, Topped with Shredded Cabbage and Dried Mint,

Served with a Side of Greek Yoghurt - a humble feast

Spanakopita \$100

spinach, leeks, fresh herbs, and feta, sandwiched between buttery layers of filo dough

Ful medames \$75

braised fava beans and chickpeas, topped with tomato, coriander, green chili, in lemon and garlic vinaigrette

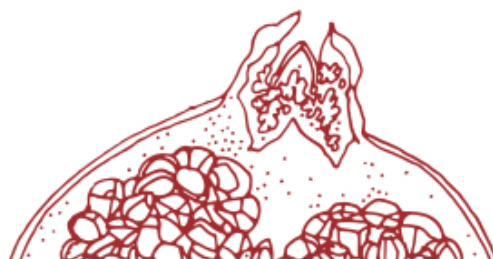
Charred octopus salad \$95

a Beirut seaside specialty

with pomegranate seeds and a lemon vinaigrette

Kale sweet potato fattoush \$85

massaged kale leaves with a tangy sumac dressing, lots of veggies, and crunchy pita chips



Desserts

Citrus drizzle almond cake \$110

Sweet semolina coconut basbousa \$100

Soaked in saffron-infused simple syrup

Light Lunch

Each light lunch serves 15 at \$180 per person
Add pomegranate brownies for +\$30 per person

Your choice of 3 sandwiches

Classic Club

Brie and Apple Baguette

Halloumi and Eggplant Pocket

Roast beef and Caramelized Onion

Prosciutto and Arugula

Humus and Avocado Spread

Your choice of 2 salads

Chargrilled Sumac Marinated Chicken & Chorizo Salad - Butter Lettuce, Arugula, Piquillo Pepper and Quinoa in Aioli and Mustard Vinaigrette

Pomegranate's Herb Salad - Arugula, Red Onion, Coriander, Shallot, Mint, Cherry Tomato, Fried Eggplant and Pine Nuts in a Sumac and Pomegranate Molasses dressing

Pomegranate's Superfood Bowl - Avocado, Broccoli and Quinoa in an Orange and Lemon Vinaigrette

Lentil, Arugula and Pumpkin Salad Topped with Greek Feta in Lemon and Extra Virgin Olive Oil

Kale Caesar Salad with House Cesar Vinaigrette

Soba Noodle, Eggplant and Mango with Red Chili, Basil and Coriander Herb Vinaigrette

