

Evening at Amandari

To Start

Beef and Hummus G D H
ground tokusen wagyu beef, baharat spice, tahini yoghurt, pomegranate and garlic flat bread

Turkish Manti G D H
lamb Dumpling, grassfed butter, tomato sauce, yoghurt paprika and sumac

Chicken Basteeya G N D H
chicken, cage free eggs, filo pastry, almond, garden vegetable salad with crumbed feta and harissa yoghurt

Nourishing

Tomato and Split Pea Soup D G H
chicken broth, fresh tomato, basmati rice, yellow split pea, tahini yoghurt, green herbs and garlic flat bread

Pomegranate Beef Soup D H
beef meatballs, herbs and spices, saffron, pomegranate mollases, greek yoghurt, crispy fried onion and pomegranate jewels

Entree

Moroccan Braised Chicken G D H
chicken thigh, saffron, olives, preserved lemon, dried apricot, spices and herbs served with vegetable couscous and green harissa

Sumac Baked Catch of The Day SF N H
catch of the day, sumac, green herbs, spices, lemon and served with saffron quinoa, tomato and cucumber salad

Salmon Shashlik SF G N H
salmon, heirloom tomato salad, red onion, jeweled tabouleh, pomegranate and coriander sauce

Braised Lamb Shank N H
Australian lamb shank, herbs and spices, saffron, dried fig, cranberry and served with jeweled rice, tomato and cucumber salad

Steak and Pilaf D N H
tokusen wagyu flank steak, grilled spiced vegetable, cucumber raita, kachumber salad, almond and served with spiced beef rice

(V) Vegetarian (VG) Vegan (H) Healthy choice (SF) Seafood (G) Gluten (D) Dairy (N) Nuts (P) Pork

Our menu may contain allergens. Please inform a restaurant team member of any food allergies, intolerances, restrictions, or dietary requirements.