

Brunch with Santa Clause

INCLUDES ASSORTED PASTRIES

SELECT ONE STARTER & ONE MAIN | 95 PER PERSON | 55 KIDS 9 & UP

STARTERS

Hass Avocado Toast V
sesame semolina bread

Whipped Chickpea Hummus V
extra virgin olive oil, za'atar

Za'atar Cured Salmon
tzatziki, zucchini fritters, trout roe

The Greek VEG|GF
persian cucumbers, kalamata olives
heirloom tomato, red onion

Orla Salad V|GF
butter lettuce, crisp apple,
walnut poppy seed yogurt

Ufra Dusted Big Eye Tuna GF
crispy falafel, whipped tahini, salata baladi

Granola Yogurt Parfait V
mixed stone fruit, house made granola, mint

Shellfish & Caviar

ENHANCE YOUR EXPERIENCE

Royal Caviar Fateer GF
ashta, dill powder,
daurenki caviar 140

Chilled Lobster Salad GF
jimmy nardello peppers,
mango, hass avocado 36

Spice Poached Chilled Shrimp GF
ouzo cocktail sauce, horseradish 27

Ketafi Wrapped Prawns GF
Young Conconut,
Spicy Mango, Lime Leaf 27

MAINS

Farm Egg Shakshuka GF
spicy tomato and pepper stew, crunchy shallot

Baklava French Toast VEG
cinnamon sugar, walnut streusel, apricot jam

Wagyu Hawashi
egyptian style pita burger, steak fries
harissa ketchup

Egg White Frittata VEG|GF
tomato raisins, spinach, feta

Steak & Eggs GF
angus flat iron, black garlic vinaigrette
crispy onion rings

Crab Cake Benedict
jumbo lump crab, black lime hollandaise

Alexandria Fish Fry
spiced beer batter, orla tartar, steak fries

Roasted Lemon Chicken GF
lemon potatoes, chilies, feta mint

SIDES SUPPLEMENTS

Bahart
Spiced Bacon 14

Chicken or Pork
Sausage 12

Grafiti
Cauliflower 12

Cypress
Hash 18

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions
A 20% gratuity will be added to the bill for all parties of six or more guests.