

*Sambusek essentially is a Lebanese restaurant which presents the freshest of ingredients to meat, seafood and vegetable lovers with the variety of dishes on the menu. Participating in the Chef's Dining Table – From Dunes To Oceans is truly a pleasure as it pays homage to the culture and history of the UAE and allows me to bring in my experience of over 10 years in the emirates to our diners.*

*My inspiration behind the addition of the 'Prawn Majbous' came along as with the UAE's coastal location, and seafood taking it's part as a one of the main diets back in the day. Prawn Majbous is one of the most popular dishes in the UAE where the prawns are marinated in a mix of spices mixed in with tomatoes, onions, and coriander served with rice. The 'Vegetable Salona' dish is also specially presented in this menu, as a healthy mix of cooked vegetables in local spices and tomato sauce.*

### **Chef's Table Series – From Dunes To Oceans AED 350 per person**

#### **SAMBUSEK WELCOME DRINK**

#### **COLD STARTERS**

##### **SMOKED HUMMUS (V)**

chickpea smoked with natural cedar wood,  
tahini, lemon juice, olive oil

##### **MUTABBAL BEETROOT (V) (N)**

grilled eggplant and sesame paste sauce, walnuts  
lemon juice, beetroot

##### **KIBBEH AL CHEF (N)**

fried kibbeh stuffed with fried eggplant  
walnuts, pomegranate molasses

#### **SALADS**

##### **WILD RICE TABBOULEH (V)**

organic parsley, tomato, wild rice  
pine seeds, lemon juice, olive oil

##### **QUINOA SALAD (V) (N)**

quinoa, cherry tomato, parsley, garlic  
lemon juice, sumac powder, olive oil

##### **SIDON SALMON SALAD**

smoked salmon, mixed and oloroso lettuce  
dill leaves, lemon juice, sour cream

**(V)-Vegetarian (N)-Nuts**

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menu.  
Kindly note that our dishes are not produced in an entirely allergen free environment.

## HOT MEZZEH

### JUMBO PRAWNS PROVENCAL

fried tiger prawns, garlic, coriander leaves, lemon juice

### KIBBEH AL BASHA (N)

fried kibbeh, stuffed with minced beef  
pine seeds, pomegranate molasses

### GRILLED HALLOUMI (V)

grilled halloumi cheese, grilled  
tomatoes, pesto sauce

## MAIN COURSE

### PRAWNS MAJBOUS (N) - From Dunes To Oceans special

basmati rice, prawns, local spices, fried nuts

### LAMB CHOPS

charcoal grilled lamb chops,  
served with grilled tomato, onion and mixed vegetables

### VEGETABLES SALONA (V) - From Dunes To Oceans special

cooked mixed vegetables, local spices, tomato sauce

## DESSERT

### ASH AL SARAYA (N)

crispy toast bread, fresh ashta,  
rosewater, local honey

### HALAWA TRABOLSYEH (N)

traditional halawa bel jebneh  
sugar syrup, pistachio

### CHEESECAKE

homemade cheesecake, crispy toast, honey

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