

TASTE OF *Egypte*

A CULINARY EXPLORATION OF THE NILE VALLEY

FEATURING CHEF
KARMEN GEORGE

AMUSE

Batekh & Hallūmi

Grilled Melon & Halloumi Cheese Skewer Glazed with
Pomegranate Molasses, Mint, & Fresh Sumac

1ST. COURSE

Kebdet el-Bat

Foie Gras, Fresh Fig, Nabk Berry, Arugula
& Doum Palm Syrup on a Tiger Nut Cake

2ND COURSE

Shorbat Ads

Red Lentil Soup Sprinkled with Fried Onion,
Served with Rustic Flatbread & Grilled Eggplant,
Okra, & Daqet Felfel Accompaniment

3RD COURSE

Warak Enab Tagine

Slow Braised Lamb Chop Layered with
Stuffed Grape Leaves

4TH COURSE

Hammam

Royal Squab Stuffed with Smoked Freekeh, Nuts & Dates
on Vermicelli Rice with Tableside Molokhia

5TH COURSE

Baklava & Kunafa

Golden Crispy Shredded Pastry Stuffed with
Toasted Nuts & Topped with Damask Rose Petals,
Crushed Pistachio, Crowned with Flaky Baklava &
Nile Honey Sharbat Syrup

