Culinary & Sonic Experience - OO! (Oven/ Organ) -
Customized set menu

Saturday, November 28th

Ahlan Club OO! Menu by Chef Andrew Riad

Appetizer:

Dibs-dill labneh with caramelised pecans. Served on a bed of charred and caramelized onion slices.

Main:

Beiruit-Luxuri slow cooked lamb chops. Served with a side of chunky Zaatar-Sumac mashed potatoes

Dessert:

Umm Ali

Drinks:

Egyptian milk tea (welcome drinks) & Karkadeh served with courses.

*All courses will have sides of Egyptian flatbread to share with each neighbour and to dip.