

STRICTLY MILLENNIALS BRUNCH MENU

LUXURY MEZES & APPETIZERS

FILO-CRISPED SIGARA BÖREK (V)

Delicate pastry cigars hand-rolled and filled with creamy feta and herbs. Golden, flaky, and dangerously moreish.

GOLDEN FALAFEL (V)

Crisp spheres of herbaceous chickpeas, fried in saffron oil, served with a lemon tahini drizzle – humble roots, haute flavour.

SEARED HALLOUMI GOLD (V)

Aged Cypriot cheese grilled to perfection, lightly caramelized and served warm. A dish that squeaks luxury.

SUJUK ROYALE

Bold, spiced beef sausage with notes of garlic and paprika – grilled and served with precision. Smoky, juicy, unapologetically indulgent.

FIRE-KISSED CHICKEN WINGS

Marinated in our chef's signature spice blend, grilled until blistered and basted in a honey-chili glaze. Rich, sticky decadence.

GOLDEN CALAMARI

Delicately battered rings of wild-caught squid, fried to an ethereal crisp and served with lemon aioli. The ocean's finest, elevated.

THE MAIN AFFAIR

VEGETABLE MOUSSAKA (V)

A refined tower of roasted aubergine, courgette, and tomato ragù, topped with silky béchamel and served with a market-fresh salad.

"MIX THAT SHISH" DUET

Succulent lamb and chicken shish grilled over open flame, served with aromatic basmati rice and infused with Middle Eastern luxury.

CHARCOAL CHICKEN SHISH

Tender marinated cuts grilled to golden char, served over a bed of jewelled basmati rice. Simple perfection, flawlessly executed.

THE SIGNATURE MIXED GRILL

A royal spread of lamb shish, chicken shish, spicy Adana kofte, and herb-marinated lamb chop – flame-grilled and plated with elegance.

HERBED LAMB KOFTE

Delicately spiced minced lamb, hand-formed and grilled with precision. Served on a plush bed of Persian basmati.

3 JEWEL-STUFFED AUBERGINES

Slow-roasted aubergines brimming with Provençal ratatouille and golden mozzarella, nestled in saffron-scented rice. A vegetarian crown jewel.

ADANA KEBAB PRESTIGE

Rich, flame-kissed spiced lamb skewer – intensely flavourful, deeply satisfying, and masterfully crafted.

LAMB SHANK D'OR

Slow-braised lamb shank, tender to the touch, luxuriously resting on a silky bed of buttered mash. A dish fit for sultans.

CHAR-GRILLED FILLET OF SALMON

Flaky, buttery Scottish salmon, grilled and plated with herb-roasted new potatoes and seasonal vegetables. Decadent, yet delicately balanced.

SEA BASS HAUTE GRILLÉ

Crisp-skinned fillet of wild sea bass, paired with hand-cut truffle chips and a refined garden salad. Light, luxe, and lovely.

(GF) GLUTEN FREE

(VF) VEGAN FRIENDLY

(V) VEGETARIAN

(N) CONTAINS NUTS

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THE DESSERT SALON

LOKKUM DESSERT PLATTER

An opulent spread of baklava, Belgian brownie, rich cheesecake, and artisan ice cream. Designed to dazzle and made to share – if you dare

GRANNY SMITH & BLACKBERRY CRUMBLE (N)

Warm, spiced apple and dark berry compote beneath a golden almond-studded crust. Crowned with Madagascar vanilla ice cream.

BELGIAN CHOCOLATE BROWNIE

Dark, molten-centered brownie crafted from single-origin Belgian chocolate. Served warm with silky vanilla bean ice cream.

BANOFFEE CROWN PIE

Buttery biscuit base topped with banana medallions and decadent toffee, finished with Chantilly cream. Irresistibly rich.

STICKY TOFFEE ELEGANCE

Soft date sponge, steeped in golden toffee sauce and paired with vanilla cream. A timeless British indulgence, reimagined.

BAKLAVA IMPERIAL (N)

Hand-layered filo, crushed nuts, and spiced syrup. Sweet, sticky, and served with artisan pistachio ice cream.

HOUSE CHEESECAKE SELECTION

Today's signature cheesecake – creamy, bold, and curated with flair. Ask your server for today's creation.

CRÈME BRÛLÉE DE LUXE

Crack through the caramel glass to reveal silken custard. Served with wild berries and buttery shortbread.

GRANNY SMITH & BLACKBERRY CRUMBLE (N)

Warm, spiced apple and dark berry compote beneath a golden almond-studded crust. Crowned with Madagascar vanilla ice cream.

KÜNEFE ROYALE

Golden threads of pastry enveloping warm cheese, soaked in syrup and crowned with pistachios. A Turkish delight in every sense.

SORBET INTERLUDE (GF)

Refreshing, palate-cleansing flavors of lemon, mango, or raspberry vibrant, icy perfection.

GOURMET ICE CREAM (GF)

Creamy artisanal scoops in vanilla pod, dark chocolate, strawberry, or Ferrero Rocher.

WARM PECAN PIE

Toasted pecans nestled in gooey maple caramel – served warm with a scoop of ice cream or a pour of cream. Decadence defined.

BIRTHDAY CAKE (SINGLE PORTION)

Rich chocolate sponge, moist and indulgent, adorned with festive candlelight. Served with joy, sparkles, and a wink of celebration.

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