FAY

SOUP

Lentil Soup (V)(D)(G)(C) | 40
Purée of lentils, carrots, onions, garlic, crispy croutons, and lemon

SALAD

Authentic Fattoush (VG)(G)(SD) | 39
Lettuce, tomatoes, cucumber, radish, capsicum, mint, parsley,
onions, crispy pita, sumac, apple vinegar, pomegranate molasses and olive oil

Classic Lebanese Tabouleh (VG)(G) | 39
Parsley, mint, tomato, onion, crushed wheat, lemon and olive oil

Kale Quinoa Tabouleh (VG) | 49
Mediterranean twist salad with nutty quinoa, kale, parsley, mint, green apple, and pomegranate

CULINARA

FAY

COLD STARTERS

Hummus (VG)(SE) | 38
Smooth velvety blended chickpea with a hint of lemon, tahini, and garlic

Moutabal (SE)(D)(V) | 39
Smoky eggplant dip, blended with tahini, lemon, and olive oil

Mouhamara (G)(TN)(V)(SD) | 42
Arabic chili paste, spiced walnuts, pistachios, and olive oil

Shanklish (V)(D) | 44
Spiced akkawi and feta aged cheese, tomatoes, onions, and parsley

Fish Tajin (G)(F)(SE)(TN) | 49
Grilled sea bass fillet with tahini, green pepper, tomatoes, onions, garlic, roasted pine nuts and olive oil

CULINARA

FAY فيّ

HOT STARTERS

Shawarma Delight (SE)(D)(G)(SD) | 75
Marinated beef, slow roasted with shawarma spices, wrapped in Arabic bread, pickles, tomato, parsley, tahina sauce

Lebanese Chicken Wrap (E)(D)(G)(SD) | 68
Marinated sumac grilled chicken, cucumber pickles, spicy garlic sauce, wrapped in Arabic bread

Hummus with Meat (SE)(D) | 48
Slow braised short ribs with velvety hummus, pine seeds

Shortribs with Dark Hummus (SE)(G)(D) | 55
An exquisite fusion of slow braised short ribs with velvety dark chocolate-infused hummus

Charcoal Hummus with Meat (SE)(G)(D) | 55
A striking combination of smoky charcoal hummus topped with succulent roast shawarma

Chickpea Fatteh (G)(D)(TN)(SE) | 48
Boiled chickpea, yoghurt with tahina, toasted Arabic bread, ghee

Grilled Halloumi (D)(V)(SD) | 55
Topped with tomatoes, Lebanese black olives and fresh basil

FAY

HOT STARTERS

Cheese Roll (V)(G)(D) | 48
Rolled filo pastry filled with akkawi, mozzarella cheese and parsley

Cheese Sambousek (V)(G)(D) | 48
Deep-fried Lebanese pastry filled with akkawi cheese and parsley

Batata Harra (VG) | 45
Sautéed potatoes with coriander, red pepper, garlic, and lemon

French Fries (V) | 30
Crispy golden steak fries

Crispy Kataifi Shrimp (G)(D)(SF) | 58
Fried kunafa dough wrapped with sumac shrimp, chimichurri sauce

Lebanese Fried Kibbeh (G)(SE)(TN) | 48
Beef and bulgur shell stuffed with spiced lamb, caramelized onions and pine nuts

FAY

SELECTION OF FALAFEL

Authentic Falafel (V)(SE) | 40
Deep-fried patties of minced chickpeas, fava beans, onions, garlic, cumin, and coriander. Served with tomatoes, pickles, parsley, and tahini sauce

Falafel & Slow-Cooked Beef (SE)(D) | 48
Crisp falafel, fragrant herbs and tender slow-cooked beef tenderloin

MAIN COURSE

Shish Tawouk (G)(D)(E) | 75
Charcoal grilled yoghurt marinated chicken, served with vegetables and garlic sauce

Arayes (G)(D) | 85
Grilled Lebanese bread filled with minced lamb, tomatoes, garlic and served with yoghurt sauce

Fish Sayadieh (F)(G)(TN)(S) | 95
Spiced fish fillet served with fragrant rice and caramelized onions

Chargrilled Boneless Chicken (G)(D) | 125
Marinated whole boneless chicken with garlic and lemon

CULINARA

FAY

MAIN COURSE

Orfali Lamb Kebab (G) | 80
Grilled lamb kofta served with charred pepper, onion and tomato

Kabab Khashkhash (D)(TN)(G) | 80
Traditional grilled lamb kofta served with spiced tomato sauce and toasted pine seeds

Lebanese Mixed Grill Platter (D)(E)(G) | 130
Shish taouk, kebab orfali, lamb kofta, arayes served with tahina, garlic sauce, onion, parsley and grilled vegetables

Slow Cooked Lamb Shoulder with Chesnuts & Herbs (D)(TN)(G) | 125
Lamb shoulder with Lebanese spices, served with oriental rice, roasted vegetables, chestnuts, nuts and gravy

FAY

GLUTEN FREE FRIENDLY (GFY)

Carefully prepared without gluten-containing ingredients. As our kitchens are not dedicated gluten-free environments, trace cross-contact may occur.

Authentic Fattoush (VG) (SD) (GFY) | 39
Lettuce, tomatoes, cucumber, radish, capsicum, mint, parsley, onions, crispy pita,sumac, apple vinegar, pomegranate molasses and olive oil

Hummus (VG) (SE) (GFY) | 37
Smooth velvety blended chickpea with a hint of lemon, tahini, and garlic

Grilled Halloumi (D) (V) (SD) (GFY) | 55
Topped with tomatoes, lebanese black olives and fresh basil

Chargrilled Boneless Chicken (GFY) (D) | 125
Marinated whole boneless chicken with garlic and lemon

Kabab Khashkhash (D) (TN) (GFY) | 80
Traditional grilled lamb kofta served with spiced tomato sauce and toasted pine seeds

Orfali Lamb Kebab (GFY) | 80
Grilled lamb kofta served with charred pepper, onion and tomato

Belle De Beyrouth Brulle (D) (E) (GFY) (TN) | 49
Whole milk, rice, vanilla, rose water and served with ice cream

CULINARA

FAY

KIDS MENU

Green Salad (VG)(GF) | 30
Lettuce, tomatoes, cucumber, radish, capsicum, mint, parsley, onions, crispy pita and olive oil

Cheese Roll (V)(G)(D) | 30
Rolled filo pastry filled with akkawi, mozzarella cheese and parsley

Authentic Falafel (V)(SE) | 30
Deep-fried patties of minced chickpeas, fava beans, onions, garlic, cumin, and coriander. Served with tomatoes, pickles, parsley, and tahini sauce

Shish Tawouk One Skewer (G)(D)(E) | 45
Charcoal grilled yoghurt marinatred chicken, served with vegetables and garlic sauce

Kabab Khashkhash One Skewer (D)(TN)(G) | 45
Traditional grilled lamb kofta served with spiced tomato sauce and toasted pine seeds

CULINARA

FAY

DESSERTS

Belle De Beyrouth Brûlée (D) (E) (G) (TN) | 49
Whole milk, rice, vanilla, rose water and served with ice cream

Um Ali (G) (D) (TN) (E) | 49
Milk, sugar, brioche, almond, coconut, pistachios, raisins and ice cream

Signature Kunafa Kebab Skewer (D) (E) (TN) (G) | 70
Traditional Arabic dessert layered with cheese & nuts, and soaked in a sweet syrup

Pistachio Delight (G) (TN) (D) (E) (S) | 60
Baklava toasted crumble, pistachio ice cream, pistachio praline and chocolate sauce

CULINARA