



SET MENU

\$55 including soft drink
\$60 open regular bar | \$65 open premium bar

Cold

Hummus
Feta Jalapeno
Tzaziki Avocado
Tabbouleh or Fattouch
Eggplant Tahini
Warak Inab
Tajen Samak
Mouhammara
Hendbeh Bel Zeit

Sharing 🍷

Deep Fried Calamar
Batata Harra
Shrimps Provincial
Calamar Provincial
Fattet Shrimps
Seabass Carpaccio
Bizreh

Main 🐟

300 gr of Fresh Fish /pers

Desserts 🍰

Le Pêché Tiramissu
Ghazaliyeh bi Ashta

Bread with olive oil, sea salt & olives

Spreads 🥑

Tzatziki Avocado - dill & chili \$7
Hummus - onion & aubergine, crispy chickpeas, & roasted almonds \$7
Jalapeno Feta Cream - crispy pistachio & grapes \$7
Mouhammara \$7

Soup 🍲

French Onion Soup - sweet caramelized onions, swiss cheese & baguette bread \$15
Gazpacho - tomatoes, cucumbers, red capsicum, onions & garlic \$15 🥄

Raw 🐟

Octopus Carpaccio - lemon, extra virgin olive oil, chili & purslane \$29
Seabass Carpaccio - radish, red and green capsicum & lemon oil sauce \$22
Tuna Tartare - grape ponzu, chili & mango \$26
Wagyu Beef Carpaccio - parmesan cream, truffle cream & pistachio \$29
King Crab Salad - chili, passion mayo & avocado \$55
Batrakh - garlic slices, fresh thym & extra virgin olive oil \$28
Ceviche Del Mar - onions, red chili, coriander & roasted corn \$24 🥄

Salads 🥗

Fattouch - mixed greens, cherry tomatoes, crispy pita & vinaigrette \$11
Tabbouleh - parsley, tomatoes, onions, mint & burghul \$11
Le Pêché Marin - rocca, onions, octopus, calamar, shrimps, grilled pineapple, roasted almonds \$25
Di Buffala Salad - rocca, cherry tomatoes, pistachio & balsamic glaze \$26
Quinoa Salad - kale, manchego cheese, truffle vinaigrette & dried cranberries \$17
Baby Gem Salad - tahini sauce & garlic panko \$18
Add Black Tiger Prawns "4 pcs" +\$9

Sharing 🍷

- Lobster Rolls - lobster & crayfish \$45 🍤
- Tiger Prawns Tempura - 6pcs black tiger prawns & sriracha \$18
- Deep Fried Calamari - chimichurri aioli \$16
- Black Angus Meatballs - smoked yogurt, zaatar & burnt tomato \$23
- Black Angus Shawarma - garlic labneh & biwaz salad \$21
- Vegetable Spring Rolls - 4 spring rolls & thai basil sauce \$14 🍲
- Truffle Fries - parmesan & truffle oil \$11

Traditional 🍷

COLD

Warak Inab - \$9 | Eggplant Tahini - \$7 | Hindbeh Bel Zeit - \$8 | Tajen Samak - \$11

HOT

Batata Harra - \$6 | Kebbet Samak - \$11 | Bizreh - \$11 | Fattet Shrimps - \$18

PROVINCIAL

Shrimps Provincial - \$16 | Calamar Provincial - \$18 | Octopus Provincial - \$24

Pasta & Pizza 🍷

- Truffle Pizza - \$29
- Rigatoni Arrabbiata - jalapeno, chili & stracciatella \$23
- Linguini Al Lemone - lemon butter sauce \$19 🍷
Add Tuna & Caviar +\$9
- Calamarata Lobster Pasta - with herbs, tomato & 1kg lobster \$130
- Seafood Linguine - U7 shrimp & mussels \$35
- Paella - arborio rice, seafood, fresh prawns & mussels \$45 🍷

Sea 🍷

- Catch of the Day Grilled /KG
- Lobster Grilled - 1 kg / \$120
- U7 Jumbo Prawns Grilled - \$75 /KG
- Filet of the Day - provençal, capers, olives & cherry tomatoes \$32 🍷
- Seabass Tempura Burger - sauce tartar, caviar & tajin french fries \$22
- Salmon Teriyaki - wild black rice & teriyaki sauce \$35

Grill 🍷

Tomahawk - Argentina Black Angus 1.8Kg , baby poatato, sauted vegetables \$210

Ribeye - Wagyu Mb 8/9 300gr baby potato, sauted vegetables \$110

Half Grilled Chicken - fries, sauted vegetables \$20

The Cheese Burger - just a well-made cheese burger \$23

All meats served with chimichurri sauce & mushroom sauce

Land 🍷

- Ras Aasfour Pesto - fresh creamy pesto & french fries \$35 🍷
- Cowboy Butter Steak - wagyu mb8/9 , mashed potatoes & caramelised onions \$55 🍷
- Veal Milanaise - arugula, parmesan, cherry tomatoes & tartar sauce \$35
- Burnt Cauliflower - with tahini yogurt & chimichurri sauce \$16

Sides

- French Fries - \$4
- Mashed Potatoes - \$8
- Burnt Corn - \$7
- Grilled Broccoli - \$7



Special recommendation from our Chef

Desserts

Fresh Fruits - \$12

Le Péché Tiramisu - \$12

Iconic Coconut - *mango & coconut ice cream* \$12

Bougatsa - *vanilla cream & cinnamon ice cream* \$12

Half Baked Cookie - *vanilla ice cream* \$12

Chocolate Fondant - *freshly baked & vanilla ice cream* \$12

La Pistacheria - \$12

Chocolate Surprise - *brownie, ice cream & red fruits* \$17

Ghazaliyeh bi Ashta - \$11

Ice Cream "choice of 5" - \$11

fraise sorbet, mango sorbet, lemon sorbet, pistachio, bounty, lotus & vanilla

Feast with no limits