



MAHA'S 2019 NEW YEAR'S EVE DINNER

First

Trout kibbeh neya, fennel, toun, buckwheat flat bread
Corn & saffron tart, spanner crab, pine nuts
Black truffle hummus, fried bun
Smoked eel tart, black tobiko

Second

Green asparagus, tomato & sumac, king salmon, chickpea dumplings

Third

Charred baby octopus, garlic, salted fish & almonds

Fourth

"Riz bil dajaj" poached chicken, persian rice, macadamia cream

Fifth

Rangers valley strip loin "on the bone", baharat, otway shitakes, bone marrow
Large leaf spinach, chickpeas, garlic, cumin

Sixth

Peanut butter "baklava" doughnut