

COLD MEZZE

SMOKY HUMMUS 煙燻鷹嘴豆蓉 (V,GF) CHICKPEA, TAHINI, LEMON, GARLIC	70HKD
LENTIL HUMMUS 扁豆鷹嘴豆 (V,GF) GREEN LENTIL, TAHINI, LEMON, GARLIC 芝麻醬、檸檬、大蒜	70HKD
SPINACH LABNEH 菠菜乳酪 (V,GF) SPINACH, LABNEH, MINT, WALNUT 薄荷、核桃	60HKD
OLIVE PARVARDEH 醃漬綠橄欖 (V,GF) GREEN OLIVES, POMEGRANATE MOLASSES, WALNUT 石榴糖蜜、核桃	50HKD
SEASONAL PICKLES 醃菜 (V,GF)	40HKD
FRESH GARDEN VEGETABLES 新鮮蔬菜 (V,GF)	40HKD
FLATBREAD 自家製扁包 (V)	55HKD

HOT MEZZE

SPINACH NARGESI 菠菜辣椒煮蛋、核桃、扁麵包 SPINACH, EGG, CHILI, LABNEH, WALNUT, PITTA	130HKD
BEETROOT CARPACCIO (V,GF) 紅菜頭薄片、焦糖乳清、松子仁 BEETROOT LABNEH, CARAMELIZED WHEY, PINE NUTS	130HKD
FALAFEL 鷹嘴豆炸餅、松子仁香草醬、醃芒果芝麻醬 (V,GF) PINE NUT SALSA, PICKLED MANGO, TAHINI	120HKD
CHARRED BROCCOLI (V,GF) 燒西蘭花、羽衣甘藍脆、香草乳酪醬 CRISPY KALE, ZHOUG	145HKD
GOLDEN SPICED CAULIFLOWER (V,GF) 椰菜花、薄荷、葡萄乾 MINT, RAISIN	140HKD
CRUNCHY FETA 蜂蜜烤菲達芝士、番茄乾、百里香 (V,GF) FETA CHEESE, HONEY, FILO, DRY TOMATO, THYME	170HKD

BIGGER PLATES

PERSIAN PRAWNS 微辣大蝦、檸檬、辣椒香草醬 KING PRAWN, CHILI, LEMON, HAMISEH SAUCE	205HKD
ROASTED EGGPLANT 石榴酸乳酪烤茄子、脆蒜 SOUR LABNEH, POMEGRANATE, CRISPY GARLIC, BEDU SPICE	175HKD
LAMB RACK 烤羊架、開心果牛油、鹽膚木乳酪醬 LABNEH, PISTACHIO BUTTER, SUMAC SAUCE	390HKD
TRUFFLE DUCK TAGINE 黑松露鴨肉塔吉鍋燴飯 MUSHROOM, EGG YOLK	290HKD
BEEF KOFTEH 烤牛肉串、番紅花番茄醬、古斯米沙律 GRILLED BEEF SKEWER, SAFFRON BUTTER, ISKANDAR SAUCE, CUSCUS SALAD	220HKD
SLOW COOKED CHICKEN 慢煮雞腿、蘿蔔鷹嘴豆蓉、中東辣椒香草醬 CARROT HUMMUS, CHERMOULA CHILI, MIDDLE EASTERN "CHIMICHURRI"	180HKD
GRILLED SEABASS 烤鱧魚柳、四季豆櫻桃番茄香草醬 GREEN BEAN, CHERRY TOMATOES, HASHO SAUCE	210HKD

“ Bedouin hospitality
known as “diyafa”
welcomes one and all,
with food and shelter.
Let us feed you.”

A LA CARTE MENU

EXTRA

TABOULI 塔布勒沙律 (V,GF) ALMOND	55HKD
SPICED RICE 番紅花果仁飯 (V,GF) SAFFRON, MORASAB (ALMOND, BARBERRY AND PISTACHIO)	40HKD
BATATA 忌廉芝士烤薯、青蔥番茄乾 ROASTED POTATOES, CREAMY YOGHURT, DRY TOMATO, SPRING ONION	95HKD

DESSERT

BAGHLAVA MILLE FEUILLE 核桃杏仁焦糖千層酥餅、雲尼拿雪糕 VANILLA ICE CREAM, CRUSHED WALNUT AND ALMOND, CARAMEL	105HKD
BEDU PANNA COTA 乳酪奶凍、無花果、紅雜莓果 SET YOGHURT, FIG AND RED FRUITS	95HKD
KONAFI 金絲蜜酥、開心果雪糕、玫瑰糖漿 KADAYIF, PISTACHIO ICE CREAM, ROSE WATER SYRUP	115HKD

GF = GLUTEN FREE

V = VEGETARIAN

Subjected to 10% service charge

B E D U

FESTIVE CHEF'S MENU

AVAILABLE FOR DINNER FROM NOVEMBER 1ST AND LUNCH ON REQUEST

520 HKD PER PERSON +10% SC

MEZZE PLATTER

LENTIL HUMMUS, CHICKPEA HUMMUS, BEETROOT LABNEH,
FRESH VEGETABLES AND OLIVE PARVARDEH, PITA BREAD

扁豆鷹嘴豆蓉、鷹嘴豆蓉、紅菜頭乳酪、蔬菜醃橄欖配扁麵包

HONEY BAKED FETA

CRISPY POTATO

蜂蜜烤菲達芝士配脆薯

FRESH OYSTER

CRUSHED PICKLED APPLE

新鮮生蠔配醃蘋果粒

PERSIAN MEAT BALL

SHAKSHOUKA SAUCE

番茄肉丸

TURKEY TAGINE

MOROCCAN APRICOT SAUCE

慢煮火雞配杏脯醬

FATTOUSH SALAD

CUCUMBER, TOMATO, RADISH, LETTUCE AND POMEGRANATE DRESSING

石榴醬蔬菜沙律

ROASTED VEGETABLES WITH BEDU SPICES

香料烤雜菜

BAGHLAVA

FILO PASTRY, PISTACHIOS, CARAMELIZED BANANA AND CREAM

開心果焦糖香蕉千層酥餅

DATE

WALNUT AND CHOCOLATE

核桃朱古力椰棗球

SUBJECT TO 10% SERVICE CHARGE