

STARTERS

ASIAN SUMMER ROLLS (VG) (G) (SY) (SM) (P) 30 Crisp Asian veggie rice paper rolls with crushed peanut and chilli dip INDIAN SPICED FLATBREAD (V) (G) (D) (C) 35 Topped with Chana Masala, yoghurt & mint chutney AFGHANI CHICKEN DUMPLING SOUP (G) (E) (D) 30 Afghani flavoured chicken soup with steamed chicken dumplings PERSIAN OVEN BAKED EGGPLANT (V) (D) 30 baked Eggplant with tomato, yoghurt and melted local cheese **ROASTED PUMPKIN** HUMMUS (VG) (G) (SM) (L) 35 Freshly made roasted pumpkin hummus with toasted flatbread TURKISH TOMATO CARPACCIO (V) (D) 45 Thinly sliced heritage tomatoes with crushed olives, shaved goats cheese & rosemary oil

DESSERTS

ALIF ICE-CREAM SANDWICH

(V) (G) (D) (E) (SM) 30 Black sesame cookie filled with salted caramel ice cream and sesame seeds

ROSE & PISTACHIO RICE PUDDING

(V) (D) (N) 25
Rose infused warm pudding rice topped with crunchy toasted pistachio

LOCAL FARM TIRAMISU

(V) (G) (D) (E) 35 Made with freshly brewed espresso coffee and local organic farm cream

MAINS

ACLANICTED EDIED ECC

ASIAN STIK-TRIED EGG	
NOODLES (V) (G) (E) (SY) (SM) (P)	5
Spicy Asian egg noodles tossed with capsicum	
& Shitake mushroom	
Add Chicken / Prawns (SF) 20 / 25	
SOUTH INDIAN PUMPKIN	
KOOTU STEW (VG) (M) (L)	45
Slow cooked spiced pumpkin stew with lentils,	1)
ginger & spinach	
YOGHURT, HONEY &	
BLACK PEPPER CHICKEN (D)	75
Grilled marinated chicken, served with spinach and	/)
pomegranate salad	
PULLED CAMEL SLIDERS (G) (D) (SM)	65
3 slow cooked and pulled camel sliders with onion	
& crispy sage	
VEGETABLE KORMA (VG) (G) (D) (M) (C) (N)	50
Served with coconut rice, papadums and ginger chutney Add Chicken / Prawns (SF) 20 / 25	
DUKKAH SPICE CRUSTED	
PRAWNS (SF) (D) (N) (SM) (C)	75
Dukkah crusted prawns served with mushroom	1)
and herb orzo risotto	
ROCKET & BASIL PESTO	
PASTA (G) (D) (E) (N)	50
Fusilli pasta with local organic zucchini and	50
sundried tomatoes tossed in rocket & basil pesto	
Add Chicken / Prawns (SF) 20 / 25	
AFGHANI CHAINAKI	
LAMB STEW (C) (L)	90
Slow cooked spiced lamb shank with carrots, onions and lentils	-
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SIDE DISHES

UZBEKI PILOV	18	
SESAME AND SOY VEGETABLES (V) (SY) (G) (SM)	18	
TURKISH BAKED POTATOES (VG)	18	
HOMEMADE SWEET POTATO FRIES (VG)	18	

V) Vegetarian (VG) Vegan (N)Nuts (G) Gluten (SY) Soy (M) Mustard (SF) Shellfish (D) Dairy (F) Fish (E) Egg (SM) Sesame)
P) Peanut (C) Celery (SP) Sulphites (L) Lupin)

Mocktails based on Five Routes of the Silk Road

EAST ASIA

Lychee & Ginger Cooler Rambutan & Mint Muddle

HIMALAYAN PLATEAU

Pineapple & Masala Sparkler

Coconut, Date & Cardamom Smoothie

EURASIAN STEPPE

Melon, Grapefruit & Cucumber Cooler Apple & Pomegranate Spitz

Persian & Arabian Peninsula

Persian Milkshake with Saffron & Cardamom Pomegranate & Orange Blossom

THE MEDITERRNEAN

Peach Bellini Mocktail Blueberry Lavender Press

SPECIALISED DRINKS | 30

Golden Latte Spiced Green Tea Matcha Colada

FRESH JUICES | 28

Orange / Pineapple / Watermelon / Apple / Mixed Fruit

SOFT DRINKS | 15

Pepsi / Diet Pepsi / 7up / Diet 7up Mountain Dew / Miranda

NON-ALCOHOLIC BEER

TEA SELECTION

JING TEA MENU

The Silk Road Selection | A Journey Through Taste

BLACK TEA | 22

Assam Breakfast Darjeeling Earl Grey

GREEN TEA | 26

China Organic Jade Sword Japan Sencha Flowering Lily & Jasmine

Herbal Infusion | 26

Blackcurrant & Hibiscus Whole Rose Buds Whole Chamomile Whole Peppermint Leaf

WHITE TEA | 26

White Peony Jasmine Silver Needle

MATCHA MODERN & TRADITIONAL MATCHA | 30

The soul behind the Superfood and the heart of the Japanese Tea Ceremony. Packed full of antioxidants, umami rich and naturally uplifting.

COFFEES

Espresso / Ristretto / Macchiato | 16
Americano / Double Espresso | 18
Cappuccino / Café Latte / Mochaccino / Hot Chocolate | 20

WATER

Aquafina Cans | 12 Sparkling Aquafina Cans | 12 Aquafina Still 1.5L | 20 Aquafina Sparkling 1.5L | 28



MENU

BREADS	18	SALADS	
Roasted Bell Peppers Focaccia (VG)		Roasted Pumpkin Salad (N) (VG)	25
Arabic Stuffed Cheese Flatbread (V)		Lentil Salad (VG) (GF)	25
Masala Marinated Onion Flatbread (V)		Chicken Couscous Salad (GF)	25
Turkish Simit Bagel (VG)		Shrimp Saffron Orzo Salad (S) (N)	35
		Roasted Eggplant Salad (V) (GF)	25
BREAKFASTS		Yellow Salad (GF) (VG)	25
Fresh Farm Yogurt with Cinnamon	35		
and Pomegranate (V)		SOUP	30
Buttered Halloumi Omelet in Onion Flatbread with Rocket Leaves (V)	37	Aromatic Broth (VG) (GF)	
Curry Keema Puff Pocket	40	BAKERY & PASTRIES	28
		Zucchini Fritter (GF) (VG)	
Sweet Potato Sesame Bun Filled with Black Bean Paste (V)	35	Chickpea and Herb Fritter (GF) (VG)	
		Asian Beef Samosa	
Fresh Farm Yogurt with Orange Compote and Crunchy Pistachio (N) (GF) (V)	30	Roaster Garlic and Spinach Quiche (V)	
		Masala Potato Filled Pastry (V)	
SANDWICHES		CAVEC	17
Onion Pakora Sandwich with Creamy Mint Sauce (V)	35	CAKES	17
		Chai Haleeb Honey Cake	
Lamb Kofta Wrap with Red Onion and	40	Orange & Earl Grey Cake	
Cucumber Chili Yogurt Dressing	40	Saffrong & Ginger Cake	
		Cardamom & Coconut Cake	
Chicken Kebabs Wrap with Kale Coleslaw	38	Almond & Vanilla Cake	
Pumpkin and Ricotta Simit Bagel	35	Caramelised Walnut Cake	
		Pumpkin & Palm Jaggery Cake	
Mozzarella, Olives and Burnt Bell Pepper Mousse Sandwich (V)	35	Pumpkin, Grapefruit & Salted Caramel Cake	
		SOFT SERVE ICE CREAM	15



BEVERAGES

HOT COFFEES

Espresso / Ristretto / Macchiato | 14

Americano / Double Espresso | 16

Cappuccino / Cafe Latte / Mochaccino / Hot Chocolate | 18

FLAVOURED ICED TEAS | 22

Coconut Lime Iced Tea
Lemon Basil Iced Tea
Blackberry Mint Iced Tea
Spiced Iced Tea

TEA SELECTION JING TEA | 18

Assam Breakfast
Green Tea
Jasmine Tea
Earl Grey Tea
Chamomile Tea
Peppermint Tea

FRESH JUICES | 26

Orange
Pineapple
Watermelon
Apple
Mix Fruit

WATER

Aquafina Cans | 10
Sparkling Aquafina | 10
Sparkling Aquafina (750ml) | 28

SOFT DRINKS | 12

Pepsi / Diet Pepsi / Mountain Dew / Miranda / 7up / Diet 7up

ORGANIC TEA KOMBUCHA | 24

Peppermint / Mango / Ginger & Turmeric / Raspberry

NON-ALCOHOLIC BEER | 30

Heineken