



À la Carte Menu

A culinary journey through Lebanon

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For more information & reservation
Please call +62 21 251 3131 or WhatsApp +62 21 571 1577



ESSENTIAL INGREDIENTS

SUMAC

This wine-coloured ground spice is one of the most useful but least known and most underappreciated. Made from dried berries, it has an appealing lemon-lime tartness that can be widely used.

CINNAMON

Cinnamon powder comes from the bark of tropical, evergreen trees. In order to harvest cinnamon, it's peeled off of the inside of the bark of the tree.

ZAATAR

Za'atar (zaatar) is a mixture of sesame seed, thyme, salt and cumin. Our's is imported from Lebanon. In the Levant (Eastern Mediterranean), there is a belief that za'atar makes the mind alert and the body strong. Za'atar also serves as a seasoning to sprinkle on vegetables, salads or kebabs.

CARDAMOM

Cardamom powder is used for many dishes in day to day cooking. Making cardamom powder at home is a very easy process and better than store bought ones.

SAFFRON

Saffron is a spice derived from the flower of *Crocus sativus*, commonly known as the "saffron crocus". The vivid crimson stigma and styles, called threads, are collected and dried for use mainly as a seasoning and colouring agent in food.

DRY MINT

Dried mint has a cooling menthol-like aroma and tastes sweet and woody with hints of eucalyptus. It adds a depth and earthiness to dishes that you simply don't get with fresh mint and, as such, should be seen as a completely different ingredient.

ALEPPO CHILI FLAKES

The Aleppo pepper, is a variety of *Capsicum annuum* used as a spice, particularly in Turkish, Middle Eastern and Mediterranean cuisine. Also known as the Halaby pepper, its pods are ripened to a burgundy color, then semi-dried, de-seeded, and crushed or coarsely ground.





Cold Mezza

AL NAFOURA COLD MEZZA TASTING PLATTER | 180

Hummus, moutabel, tabouleh, labneh, babaganoush and fatoush salad

HUMMUS | 70

Puree of chickpeas with sesame paste, lemon juice and olive oil

MOUTABEL | 70

Puree of grilled eggplants with sesame paste, lemon juice and olive oil

TABOULEH | 70

Salad of fresh parsley, tomato, cracked wheat, lemon juice and olive oil

BABAGANOUSH | 70

Grilled eggplant salad with tomato, capsicum and onion, tossed with lemon juice, pomegranate syrup and olive oil

FATTOUSH SALAD | 70

Tomato, cucumber, capsicum, fresh mint leaves, and toasted pita bread, tossed with pomegranate syrup, lemon juice and olive oil dressing

LABNEH BI TOOM | 70

Drained yoghurt with garlic, dry mint and olive oil

BEETROOT SALAD | 70

Fresh boiled beetroot cubes serve with feta cheese, fresh rocket leaves, marinated with lemon juice and olive oil

HUMUS BEIRUT | 75

Velvety puree of freshly boiled chickpeas, tahini sauce with garlic, parsley and paprika powder

HUMUS AL NAFOURA | 75

Puree of chickpeas with sesame paste, lemon juice and olive oil topped with French lentil salad



Vegetarian



Recommended

All prices are in thousand of Rupiah ('000), Subject to government tax and service charge



Hot Mezza

AL NAFOURA HOT MEZZEH TASTING PLATTER | 190

Kebbeh laham, samboussek laham, samboussek jebnah, sambousse sabaneq and falafel

KEBBEH LAHAM | 72

Minced lamb balls with pine nuts, cracked wheat, sumac and cinnamon spices

SAMBOUSSEK LAHAM | 75

Fried pastry filled with minced lamb, onion and pine nuts

SAMBOUSSEK JEBNAH | 72

Fried pastry filled with feta, halloumi cheese and parsley

SAMBOUSSEK SABANEK | 75

Fried pastry filled with spinach, onion and pine nuts, tossed with sumac and olive oil

BATATA HARRA | 65

Crispy potato cubes sautéed with garlic, coriander, lemon juice and chili

HOMMOUS BIL LAHAM | 75

Puree of chickpeas with sesame paste, topped with diced lamb, pine nuts and olive oil

GRILLED HALLOUMI CHEESE | 120

Grilled halloumi cheese served with green leaves

FALAFEL | 80

Deep fried chickpeas patties with onion, garlic, coriander, parsley and cumin powder, served with pickles and tahini sauce

ARAYES | 95

Grilled Arabic bread stuffed with minced lamb served with mixed onion, tomato, mint, parsley, chili, garlic and pine nuts accompanied with plain yoghurt

MOTAFI CHICKEN WINGS | 75

Crispy chicken wings with lemon garlic sauce and coriander



Vegetarian



Recommended

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Soup

SHORBET MA AKOULATE BAHRIEH | 95

Seafood fish soup with tiger prawns, sea scallops, fish, tomato sauce and black pepper served with parsley and lemon wedge

SOUP "ADAS" | 80

Red lentil soup with cumin powder, served with crispy pita bread and lemon wedges

SOUP "HARIRA BIL LAHAM" | 95

Soup of lamb, chickpeas, green lentil, onion, celery and fresh coriander

Baked in traditional Wood Fire Oven

MANKOUCHET LAHAM BIL AJEN | 130

Lebanese pizza topped with lamb, tomato, onion and pomegranate syrup

MANKOUCHET JEBNAH | 110

Lebanese pizza with mozzarella and feta cheese

MANKOUCHET ZAATAR | 105

Lebanese pizza flavored with thyme, sesame seeds and olive

MANKOUCHET MUHAMMARA MA JEBNEH | 105

Lebanese pizza with mozzarella, feta cheese and muhamara

LAMB FATAYER | 125

Minced seasoned lamb baked in a pastry topped with an egg and cheese



Vegetarian



Recommended

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Off The Coals

MECHAWOUI MSHAKALA | 295

Kofta kebab, shish kebab, shish tawouk, arayes and lamb chop served with garlic sauce and a choice of oriental rice or homemade fried potato sticks

SHISH KEBAB | 210

Charcoal grilled marinated beef skewer served with garlic sauce and your choice of oriental rice or homemade fried potato sticks

SHISH TAWOUK | 190

Charcoal grilled marinated chicken skewer served with garlic sauce and your choice of oriental rice or homemade fried potato sticks

KOFTA KEBAB | 210

Charcoal grilled minced lamb skewer with onion, garlic and parsley served with garlic sauce and your choice of oriental rice or homemade fried potato sticks

DAJAJ MASHWI | 200

Grilled baby chicken marinated with fresh garlic, lemon juice and olive oil served with garlic sauce and your choice of oriental rice or French fries

LAMB CHOPS | 425

Grilled marinated lamb chops with oriental spices served with sautéed vegetables



Vegetarian



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Al Nafoura Vegetarian Dishes

MOUSAKAA | 140

Onion, garlic, capsicum with deep fried eggplant, Tomato and chickpeas baked in the oven with béchamel sauce

FATTET HUMMUS | 135

Layers of chick peas, toasted bread and crushed garlic, topped with yogurt and pine nuts

FATTET BATENJEN | 135

Layers of eggplant, toasted bread and crushed garlic, topped with a yogurt and pine nuts

HUDAR MAHSI | 150

Seasonal vegetable stew cooked in a spicy cashew nut gravy, served with steamed rice

From The Sea

SALAMUN MA ZATOUN | 250

Charcoal grilled salmon marinated with olive oil, cumin, fresh coriander and lemon juice served with green olive sauce and mash potato

KING PRAWNS MASHWI | 280

Charcoal grilled king prawns with garlic and lemon

SAMKEH HARRA | 225

Grilled white snapper fish with harra sauce served with steamed vegetable or steamed white rice

MA AKOULATE BAHRIEH | 350

Platter of charcoal grilled tiger prawns, lobster, calamari and scallops, served with garlic sauce and basmati rice



Vegetarian



Recommended

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Al Nafoura Signature Dish

HARUF OUZI | 290 ₪

Braised lamb shank "ouzi style" with oriental rice, assorted nuts and yoghurt coriander sauce

DAJAJ SHAWARMA | 200 ₪

Roasted chicken roll marinated with yoghurt, mustard, chili paste, cumin and lemon juice, served with Arabic pickles, garlic sauce and French fries

CHICKEN MACHBOUS RICE | 210 ₪

Chicken cooked with tomato, ginger, garlic, onion, oriental spices, saffron rice and pine nuts

LAMB KABSAH | 220 ₪

Lamb with Basmati rice cooked with tomato, onion, carrots, capsicum and assorted oriental Spices



Vegetarian



Recommended

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Sweet Endings

OM - ALI | 63

Baked pudding of puff pastry, nuts, raisins, sugar and fresh cream

BAKLAWA | 75

selection of Arabic traditional pastries filled with nuts and syrup

PLATTER OF FAWAKIH | 62

sliced assorted tropical fruits and dates

OSMALIEH | 85

Traditional Middle Eastern homemade fresh cream served on rich filo pastry with fresh pistachio nuts and honey

MUHALABIYAH WARD | 75

milk pudding with rose syrup

KUNAFI BIL JIBNEH | 85

Middle Eastern dessert made with a layer of shredded kunafa dough, a layer of sweet cheese with pistachio and sugar syrup

PAVLOVA | 85

Flower petal Pavlova, honeyed labneh, pine nut praline



Vegetarian



Recommended



Tripoli Set Menu

345⁺⁺/PERSON

COLD MEZZA

HOMMOUS

Puree of chickpeas with sesame paste, lemon juice and olive oil

TABOULEH

Flat parsley salad with tomatoes, cracked wheat, lemon juice and olive oil

MUHAMARA

A combination of bread crumbs, walnuts, olive oil, pomegranate syrup and sesame seeds

YOUR CHOICE OF MAIN COURSE

LAMB KOFTA

Skewer of charcoal grilled minced lamb, onion, garlic, parsley, mint leave served with garlic sauce and your choice of oriental rice or homemade fried potato sticks

or

DAJAJ MASHWI

Grilled baby chicken marinated with fresh garlic, lemon juice and olive oil served with garlic sauce and your choice of oriental rice or French fries

DESSERT

UMM ALI

Baked milk pudding with pastry, pistachio nuts and raisins





Saida Set Menu

395⁺⁺/PERSON

COLD MEZZA

HOMMOUS

Puree of chickpeas with sesame paste, lemon juice and olive oil

TABOULEH

Flat parsley salad with tomatoes, cracked wheat, lemon juice and olive oil

MOUTABEL

Puree of grilled eggplants with sesame paste, lemon juice and olive oil

FATTOUSH SALAD

Tomato, cucumber, capsicum, fresh mint leaves, and toasted pita bread, tossed with pomegranate syrup, lemon juice and olive oil dressing

YOUR CHOICE OF MAIN COURSE

KING PRAWNS MASHWI

Charcoal grilled king prawns with garlic and lemon

or

SAMKEH HARRA

Grilled white snapper fish with harra sauce served with steamed vegetable or steamed white rice

DESSERT

MUHALABIYAH WARD

Milk pudding with rose syrup





Beirut Set Menu

450⁺⁺/PERSON

HOT & COLD MEZZA TASTING PLATTER

HOMMOUS

Puree of chickpeas with sesame paste, lemon juice and olive oil

MOUTABEL

Puree of grilled eggplants with sesame paste, lemon juice and olive oil

BABAGHANOUSH

Roasted eggplant with onion, tomato, parsley, green pepper, garlic topped with pomegranate

SAMBOUSSEK JEBNAH

Fried pastry filled with feta-, halloumi cheese and parsley

SAMBOUSSEK SABANEK

Fried pastry filled with spinach, onion and pine nuts tossed with sumac spices and olive oil

SAMBOUSSEK LAHAM

Fried pastry filled with minced lamb, onion and pine nuts

SOUP

SOUP "HARIRA BIL LAHAM"

Soup of lamb, chickpeas, green lentil, onion, celery and fresh coriander

YOUR CHOICE OF MAIN COURSE

MECHAWOUI

Mixed grill with shish kebab, kofta kebab, shish tawouk, arayes and lamb chop served with garlic sauce and oriental rice

or

MA AKOULATE BAHRIEH

Charcoal grilled mixed seafood with vegetables served with garlic sauce and steamed rice

DESSERT

OSMALIEH

Traditional version of homemade fresh cream served on rich filo pastry





Arabian Night Buffet

EVERY SATURDAY

IDR 695,000_{NET}

Per person, food only

IDR 750,000_{NET}

Per person, include non-alcoholic drink

IDR 950,000_{NET}

Per person, include cocktail, beer or house wine

Reservation is required (limited seat)

Please call +62 21 251 3131 or WhatsApp +62 21 571 1577

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MEET OUR TEAM



Ahmad Moussa

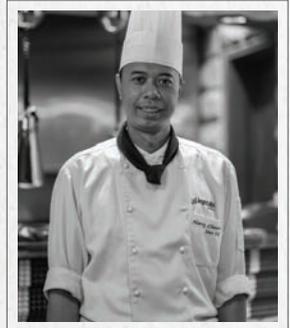
Al Nafoura Restaurant **Chef de Cuisine**

Meet our Chef de Cuisine, Ahmad Moussa. He has been working at Le Méridien since October 2018. Chef Ahmad grew up in Lebanon and has worked in various countries to include Dubai, Bahrain and Qatar over the past 15 years. For him, building his own restaurant is always been his dream.

Harry Chandra

Al Nafoura Restaurant **Sous Chef**

One of our culinary team from Al Nafoura Restaurant. Started his career in 2003 as trainee in Le Meridien Jakarta, he then continued his culinary journey by joining Le Meridien Jakarta as Commis. After 19 years working in Le Meridien Jakarta, now he is in charge as Sous Chef in Al Nafoura Restaurant



Slamet Ario Febriansyah

Al Nafoura Restaurant **Assistant Manager**

Meet Slamet Ario Febriansyah . He joined Le Meridien in January 2020 as Supervisor La Brasserie and In Room Dining. Before landing in Le Meridien Jakarta, he worked for Ritz Carlton Oman. Now Slamet is in charge as Asst. Manager Al Nafoura Restaurant.





AWARDS & RECOGNITIONS



- Best of The Best Awards 2019 •
- Winner of Best Mediterranean Restaurant 2019 •
- Winner of Best Mediterranean Restaurant 2018 •
- 1st Runner Up of Best Mediterranean & Middle Eastern Restaurant 2016 •
 - Winner of Best Mediterranean & Middle Eastern Restaurant 2015 •
- 2nd Runner Up of Best Mediterranean/Spanish/Middle Eastern Restaurant 2013 •



