AL BARAKAT

FOUR SEASONS RESORT MALDIVES AT LANDAA GIRAAVARU

MENUS

DINNER

Discover a soulful collaboration between Al Barakat and Lebanese chef Aline Kamakian, founder of Beirut's renowned Mayrig restaurant. Inspired by a shared passion for traditional cuisine and the bond of a friendship that spans continents, our chefs travel deep into the heart of Eastern Mediterranean cuisine, with Chef Kamakian bringing the authentic ingredients, aromas and beauty of Lebanon to Al Barakat.

COLD MEZZE

◎ Tabbouleh
Parsley and Mint Salad, Crushed Wheat

◎ Fattoush
Levantine Bread Salad, Sumac

⊙ "Must" Lentil Salad
Kulhafila, Heirloom Tomato, Garlic Yoghurt

⊙ Hummus
Chickpea Dip, Tahini, Sea Almonds

⊙ Moutabal
Grilled Aubergine, Sesame Paste

Hummus Soujuk
Chickpea Dip, Armenian Sausage

Octopus Carpaccio
Coriander, Garlic, Citrus, Red Onion

Eraïdis
Red Prawn Carpaccio, Pink Peppercorn, Viola Olive Oil

WARM MEZZE

◎ Mini Lahmajun
Armenian Pizza, Spiced Vegetables

⊙ VEGETARIAN ◎ VEGAN

DINNER

WARM MEZZE · CONTINUED

Brique
Filo Pastry, Feta and Akawi Cheeses

Falafel
Chickpea Patties, Pickles, Tahini

Jawaniih
Chicken Wings, Garlic, Coriander, Lemon

Snapper And Prawn Kibbeh
with Orange Tahini

Remman Sawda
Chicken Livers, Pomegranate Treacle

Beiruti Kibbeh
Minced Beef and Lamb, Bulgur, Cucumber Labneh

Fatayer
Spinach, Feta Cheese

Fatayer Sabaneh
Spinach, Sumac

ENTRÉES

Dolma
Stuffed Capsicum, Herbed Rice, Mushrooms

Shawarma & Fries
Beef Sirloin, Lebanese Pickles, Our Favourite Sauce

Barakat's Catch
Grilled Reef Fish, Green Beans, Smoked Courgette, Landaa Herbs

Shish Tawouk
Chicken, Lebanese Bread

VEGETARIAN VEGAN

DINNER

ENTRÉES · CONTINUED

Kharouf Sizzler
Lamb Loin, Red Capsicum Sauce, Saffron Rice
— For two

Seafood Fokhara
Levantine Cassoulet, Lobster, Scallop, Prawns, Calamari, Mussel, Fennel, Sourdough Bread
— For two

[•] Halloumi Kebab
Baroud Halloumi, Courgette, Tomato, Capsicum, Lebanese Bread

Mayrig Mante
Armenian Meat Dumplings, Tomato Relish, Yoghurt

Kastaleta
Mayrig's Rubbed Grass-Fed Lamb Chops, Couscous

Lebanese-Style Baked Lobster
with Couscous

Phoenician Feast For two
Beef, Lamb, Chicken and Prawn Skewers

Al Barakat's Famous Braised Lamb Shank For two
with Saffron Rice

[•] Spinach Mante
Armenian Spinach Dumplings, Tomato Relish, Yoghurt

[○] Tfaya
Vegetable Couscous, Courgette, Carrots Capsicum, Chickpeas

SIDES

[○] Al Barakat Couscous

[•] Batata Harra

[•] VEGETARIAN [○] VEGAN

DINNER

SIDES · CONTINUED

- Saffron Rice
- Roasted Laamu Atoll Pumpkin

DESSERT

Lamouni
Citrus Salad, Blood Orange Sorbet

Dhoni
Candied Orange, Almonds, Phyllo

Lebanese Nights
Orange Blossom Semolina, White Chocolate

Rose Osmeliye
Kunafa Pastry, Askar Rose, Petal Jam, Pistachios

Date Tart
Vanilla Gelato, Toffee Sauce

Rose Loukoum
with Mayrig's Signature Rose Loukoum Gelato

Gelato
Vanilla, Chocolate 70%, Mastic, Almond Orange Blossom

Sorbet
Rose & Pomegranate, Strawberry, Coconut, Apricot

TEA

Moroccan Mint

Darjeeling
Jungpana Estate First Flush 2025

VEGETARIAN VEGAN

DINNER

TEA · CONTINUED

Assam
Halmari Estate 2nd Flush 2025

Green
Uji Mizumiyamashiro, Sencha, Kyoto, Japan

Oolong
Tie Guan Yin, Anxi, China

Landaa Garden Tisanes
Mint, Ginger, Lemongrass, Chamomile

COFFEE

Espresso
Single or Double

Turkish Coffee

Cappuccino

Latte

Hot Or Iced Coffee

(V) VEGETARIAN, (VE) VEGAN

VEGETARIAN VEGAN