



Selera Ayu

11.03 - 14.04.2024 | 6PM-10.30PM

NASI ARAB DULANG | 299

(Sharing for 5-6 pax)

LAMB SHANK | 62

(slow cooked to tender lamb shank)

OXTAIL STEW | 58

(local's favourite sup ekor with middle eastern twist)

CHARCOAL GRILLED TILAPIA | 55

(charcoal grilled tilapia marinated with house-made tomato and cumin paste)

LEBANESE BAKED CHICKEN | 42

(whole chicken leg marinated with yogurt, spices)

Sauces / Dips:

RAITA | 8

(cucumber, shallots, yogurt, cumin)

SALATA HARA (ARABIC SALSA) | 8

(blend of tomatoes, coriander, garlic, cumin, chilli)

Add on:

KABSA RICE | 12

Sides

FRESH CHOPPED SALAD | 12

(tomatoes, cucumber, shallots, lemon, coriander)

LEMON TAHINI GRILLED VEGETABLES | 25

(eggplant, zucchini, onions, carrots)

Desserts

BALAH EL SHAM | 22

(Fried Choux pastry dough soaked in syrup, topped with pistachios)

AISH EL SARAYA | 22

(Syrup soaked breadcrumbs topped with clotted cream & pistachios)



RESERVATION :
019-390 3738

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