

# Habibi Cafe

SERVING HOURS: MON-SUN 11:30AM – 11:00PM

## COLD MEZZE 冷盤

|               |   |             |
|---------------|---|-------------|
| <b>KC2701</b> | <b>BABAGANOUGH</b> 芝麻醬烤茄子<br>Roasted eggplant with tahina and lemon juice | <b>\$30</b> |
| <b>KC2702</b> | <b>HUMMOS</b> 鷹咀豆蓉醬<br>Chickpeas pureed with tahina and lemon juice       | <b>\$25</b> |
| <b>KC2703</b> | <b>TABBOULEH</b> 麥米拌蕃茜<br>Bulghar wheat, parsley, tomato, and mint        | <b>\$25</b> |
| <b>KC2706</b> | <b>LABNA</b> 香蒜酸乳酪<br>Luscious yoghurt and olive oil                      | <b>\$25</b> |
| <b>KC2707</b> | <b>ZABADI</b> 薄荷乳酪醬<br>Minted yoghurt mixed with cucumber                 | <b>\$25</b> |
| <b>KC2708</b> | <b>FATOUSH</b> 甘草粉拌雜菜<br>Fresh greens tossed with sumac and crispy bread  | <b>\$34</b> |
| <b>KC2709</b> | <b>HABIBI FETA</b> 橄欖油拌羊奶芝士<br>Fresh greens and feta cheese               | <b>\$45</b> |
| <b>KC2710</b> | <b>ZATOUN</b> 橄欖<br>Olives: green & black                                 | <b>\$25</b> |

## HOT MEZZE 熱前菜

|               |  |             |
|---------------|--|-------------|
| <b>KC2711</b> | <b>SOUP: SHURBIT CAFÉ</b> 雜菜意粉湯<br>Homemade soup of fresh vegetables & pasta                       | <b>\$30</b> |
| <b>KC2712</b> | <b>SOUP: SHURBIT ADS</b> 小扁豆蓉湯<br>Pureed lentil soup with vermicelli                               | <b>\$30</b> |
| <b>KC2713</b> | <b>WARA INAB</b> 葡萄葉香草飯<br>Vine leaves stuffed with an aromatic mix of rice                        | <b>\$40</b> |
| <b>KC2714</b> | <b>DELTA</b> 羊奶芝士沙律<br>Halloumi cheese with fresh greens   | <b>\$50</b> |
| <b>KC2715</b> | <b>DAWUD BASHA</b> 蕃茄烘牛肉丸<br>Minced beef balls baked in a tomato and dill sauce                    | <b>\$40</b> |
| <b>KC2716</b> | <b>GULLASH AL SABANKH BIL JIBNA</b> 菠菜芝士批<br>Baked phyllo dough stuffed with spinach & feta cheese | <b>\$40</b> |
| <b>KC2717</b> | <b>GULLASH BAKARI</b> 酥皮烘碎牛肉<br>Aromatic minced beef baked in phyllo dough                         | <b>\$40</b> |
| <b>KC2718</b> | <b>KOFTA AL GABAL</b> 蕃茄醬羊肉丸<br>Minced lamb balls in tomato sauce                                  | <b>\$40</b> |

- Minced lamb sausages, braised in seasoned tomato sauce
- KC2719 FALAFEL (TAMIYA) 香草蠶豆脆餅 \$40**  
Crispy fried cakes of broad beans & herbs
- KC2720 FUL MIDAMMAIS 香蒜燜蠶豆 \$40**  
Stewed broad beans, with tomato and olive oil

**MEZZE PLATTER 前菜拼盤 (AVAILABILITY:6PM – 11PM)**

- KC2721 COLD MEZZE 冷前菜拼盤 \$85**  
A sampling of the café's cold mezze including bossara, babaganough, hummos, labna, mjadra, fatoush and zabadi
- KC2722 HOT MEZZE 熱前菜拼盤 \$95**  
A sampling of the café's hot mezze including falafel(tamiya), wara inab, foul midammais, dawud basha, kofta al gabal and fatoush
- KC2723 MEDITERRANEAN MAGIC 精選前菜拼盤 \$105**  
A selection of the café's cold & hot mezze

**HEARTY SELECTIONS / MAIN DISHES 廚師誠意推介**

- KC2724 KOSHARY 招牌埃及式通粉 \$60**  
Mixed pasta and rice with lentils and chickpeas
- KOSHARY WITH DAWUD BASHA 埃及式牛肉丸通粉 \$75**  
Koshary with beef balls
- KOSHARY WITH KOFTA AL GABAL 埃及式羊肉丸通粉 \$75**  
Koshary with minced lamb sausages
- KC2725 EGYPTIAN MUSSAKA 香料烘薯塊茄子 LUNCH \$60 / DINNER \$80**  
Layered slices of eggplant and vegetables baked with tomato sauce
- EGYPTIAN MUSSAKA WITH SEASONED MINCED LAMB**  
香料烘碎羊肉薯塊茄子 LUNCH \$80 / DINNER \$90
- KC2726 COUS COUS BIL KIDAR 中東米配雜菜 \$85**  
**(AVAILABILITY:6PM – 11PM)**  
Cous cous with mixed vegetables braised in saffron broth
- KC2727 SAMAK BIL DAKKA 特製烘海鱸 \$110**  
**(AVAILABILITY:6PM – 11PM)**  
Fresh seabass marinated in dakka dressing and baked in the oven

**KEBAB / SHAWARMA ROLLED SANDWICH OR PLATTER 中東式三文治**

- KC2728 SHAWARMA DANI 羊肉配芝麻醬 LUNCH \$55 / DINNER \$95**  
Shaved marinated lamb with tahina sauce
- KC2729 SHAWARMA FIRAHK 雞肉配芝麻醬 LUNCH \$50 / DINNER \$85**  
Shaved marinated chicken with yoghurt sauce

**FROM THE GRILL 美味燒烤食品 (AVAILABILITY: 6PM – 11:00PM)**

**HOT PLATES SERVED WITH THE CAFÉ'S GRILLED MIXED VEGETABLE AND**

**TOMATO COUSCOUS 所有熱盤均配以特製扒雜菜及蕃茄粗麥粉**

|               |  |              |
|---------------|--|--------------|
| <b>KC2730</b> | <b>MASHWIAAT 雜扒包括雞, 羊及牛</b>                                      | <b>\$130</b> |
|               | Mixed grilled of shish tawouk chicken, kofta lamb and beef kebab |              |
| <b>KC2731</b> | <b>SHISH TAWOUK 香燒奶酪雞肉</b>                                       | <b>\$95</b>  |
|               | Grilled chicken marinated in yoghurt sauce                       |              |
| <b>KC2732</b> | <b>BAKARI MASHWI 燒埃及香料嫩肉眼扒</b>                                   | <b>\$120</b> |
|               | Grilled tender beef in Egyptian seasoning                        |              |
| <b>KC2733</b> | <b>KOFTA 埃及香料燒碎羊肉丸</b>   | <b>\$110</b> |
|               | Grilled seasoned minced lamb                                     |              |

**SIDE ORDER 配菜**

|               |  |             |
|---------------|--|-------------|
| <b>KC2734</b> | <b>PITA BREAD (PER PIECE) 埃及麵包</b>                           | <b>\$3</b>  |
| <b>KC2735</b> | <b>DAKKA DRESSING 香料辣椒醬</b>                                  | <b>\$15</b> |
|               | Parsley, chili, coriander, lemon juice, mixed with olive oil |             |
| <b>KC2736</b> | <b>HARISSA 蒜蓉辣椒醬</b>   | <b>\$15</b> |
|               | Chilli, coriander and garlic, mixed with olive oil           |             |

**DESSERT 甜品**

|               |  |             |
|---------------|--|-------------|
| <b>KC2737</b> | <b>HABIBI DELIGHTS 中東啫喱糖拼盤</b>                           | <b>\$35</b> |
|               | Halavah, flavored jellies and fresh dates                |             |
| <b>KC2738</b> | <b>HELLUE AL SHAM 雜錦中東甜品碟</b>                            | <b>\$35</b> |
|               | Assorted homemade Habibi sweets                          |             |
| <b>KC2739</b> | <b>SHOUKOLATA 玉桂朱古力</b>                                  | <b>\$35</b> |
|               | Dark chocolate mousse flavored with cinnamon and honey   |             |
| <b>KC2745</b> | <b>OM ALI 甜奶烘酥皮</b>                                      | <b>\$35</b> |
|               | Warm sweetened milk with mixed nuts & puff pastry flakes |             |

**SET MENU 套餐系列**

|               |   |              |
|---------------|---|--------------|
| <b>KC2741</b> | <b>MEZZE PLATTER SET MENU FOR 2-4 PERSONS</b>   | <b>\$300</b> |
|               | Cold mezze: Babaganough – eggplant dip (4 oz.)<br>Hummos – chickpeas with tahina and lemon juice (4 oz.)<br>Bossara – broad beans pureed with fresh herbs (4 oz.)                                       |              |
|               | Hot mezze: Falafel – crispy fried cakes of broad beans and herbs (4 pcs)<br>Dawud Basha – minced beef balls in tomato & dill sauce (4 pcs)<br>Wara Inab – vine leaves with aromatic mix of rice (4 pcs) |              |
|               | Includes 12 pieces of pita bread  |              |
| <b>KC2742</b> | <b>MEZZE PLATTER SET MENU FOR 6-8 PERSONS</b>   | <b>\$500</b> |
|               | Cold mezze: Babaganough – eggplant dip (4 oz.)<br>Hummos – chickpeas with tahina and lemon juice (4 oz.)<br>Bossara – broad beans pureed with fresh herbs (4 oz.)<br>Mjadra – lentils sauteed with rice |              |

Hot mezze: Falafel – crispy fried cakes of broad beans and herbs (4 pcs)  
Dawud Basha – minced beef balls in tomato & dill sauce (4 pcs)  
Wara Inab – vine leaves with aromatic mix of rice (4 pcs)  
Kofta Al Gabal – minced lamb sausages braised in seasoned tomato sauce (8 pcs)  
Includes 16 pieces of pita bread

**KC2743 WEEKLY SET LUNCH MENU (11:30-2:30PM) \$70**

**ENJOY OUR DAILY SET LUNCH, INCLUDES BREAD AND A COKE**

是日午市套餐：包括彼得麵包和一杯可樂

MONDAY: SOUP, FATOUSH, ZABADI, KOSHARY

雜菜意粉湯, 甘草粉拌雜菜, 薄荷乳酪醬, 招牌埃及式通粉

Choice of : GULLASH AL SABANKH or DAWUD BASHA

配以：菠菜芝士批或蕃茄醬烘牛肉丸

TUESDAY: SOUP, HUMMOS, FATOUSH, KOSHARY

雜菜意粉湯, 芝麻鷹咀豆蓉醬, 甘草粉拌雜菜, 招牌埃及式通粉

Choice of : EGYPTIAN MUSSAKA or KOFTA AL GABAL

配以：香料烘薯塊茄子或蕃茄醬羊肉丸

WEDNESDAY: SOUP, BOSSARA, FATOUSH, KOSHARY

雜菜意粉湯, 香草蠶豆蓉, 甘草粉拌雜菜, 招牌埃及式通粉

Choice of : FALAFEL (TAMIYA) or KEBAB/SHAWARMA FIRAHK

配以：香草蠶豆脆餅或雞肉配芝麻醬

THURSDAY: SOUP, LABNA, FATOUSH, KOSHARY

雜菜意粉湯, 香蒜酸乳酪, 甘草粉拌雜菜, 招牌埃及式通粉

Choice of : GULLASH AL SABANKH or GULLASH BAKARI

配以：菠菜芝士批或酥皮烘碎牛肉

FRIDAY: SOUP, MJADRA, FATOUSH, KOSHARY

雜菜意粉湯, 小扁豆洋蔥飯, 甘草粉拌雜菜, 招牌埃及式通粉

Choice of : EGYPTIAN MUSSAKA or KEBAB/SHAWARMA DANI

配以：香料烘薯塊茄子或羊肉配芝麻醬

**KC2744 SET DINNER \$125**

Start with the soup of the day, choose one cold or hot mezze, select one Hearty Selection / main dish or kebab / shawarma includes dessert of the day

是日晚市套餐：包括是日餐湯, 冷或熱頭盤, 主菜及是日甜品