EFRAIN VARILLAS, CHEF DE CUISINE
GREGORY HERMANCE, GENERAL MANAGER

Lunch Prix Fixe 35PP

CHOICE OF TWO MEZZA, ONE ENTRÉE

MEZZA: HUMMUS, BABA GHANNOUJ, MOUHAMARA. FALAFEL, RKAYKAT BIL JIBNEH , FRIED KIBBEH
MAIN PLATES: CORAL BEACH CLUB SANDWICH, MUSHROOM GRAPE LEAVES
THE AMERICAN LEBANESE BURGER
DESSERT: MOUHALABIYEH, BAKLAVA BITE **SUPP +7**

Dips & Mezza

HUMMUS 8
chickpea purée with tahini, lemon and olive oil
PINE NUTS +3 | JALAPEÑO +2 | LAMB +3 | SHRIMP +5 | BASTERMA +3

BABA GHANNOUJ 9
fire roasted eggplant blended with tahini and olive oil

LABNEH 8
strained yogurt, zaatar, fresh mint, olive oil

MOUHAMARA 7
toasted walnuts, roasted peppers, pomegranate molasses

TABBOULEH 10
parsley, mint, tomato, onion, bulgur, lemon vinaigrette

KIBBEH NAYYEH* 22
steak tartare, bulgur, onion, mint

BRUSSELS SPROUTS 18
grapes, walnuts, fig jam, mint yogurt

OCTOPUS 28
lemon herb salad, smoked paprika oil, romesco sauce

FALAFEL 14
chickpea and fava bean croquettes, tahini

BEEF FRIED KIBBEH 18
spiced beef, pine nuts, bulgur, side of mint yogurt

KEBAB KEREZ 19
lamb and beef meatballs, cherry sauce, kataifi, scallions

PUMPKIN KIBBEH 17
Swiss chard, raisins, onions, walnuts, minted yogurt

KIBBEH BIL LABAN 24
Lebanese beef dumplings in a yogurt sauce with kouzbara, Aleppo pepper, dried mint

Salads

CHICKEN +10 | SALMON +14 | SHRIMP+16 | FILET MIGNON +18

ENDIVE 18
whipped chankleesh, shiso leaves, walnuts, apple compote, citrus vinaigrette

AUTUMN FATTOUSH 18
mixed greens, roasted delicata squash, radish, pita chips, pomegranate, sumac lemon vinaigrette

Burgers & Sandwiches

SERVED WITH CHOICE OF SALAD OR FRIES

BURGERS

SERVED ON HOUSE-MADE BUN

THE AMERICAN LEBANESE BURGER 25
lamb, Lebanese pickled cucumber, American cheese, veal bacon sauce cocktail

FALAFEL BURGER 20
tomato, cucumber, parsley, mint, tahini, pickled beets

SANDWICHES

HOUSE-MADE BREAD

DUCK SHAWARMA 24
caramelized duck and chicken, fig toum, lettuce, scallions, pomegranate seeds

LAMB SHAWARMA 24
roasted lamb and beef, oven baked tomatoes, sumac parsley onion, side of tahini

SHISH TAOUK 24
chicken kebab, iceberg lettuce, toum, kabis

CORAL BEACH HOTEL CLUB 23
grilled chicken breast, crispy basterma, fried egg on brioche

Main Plates

KEBAB SKEWERS
Lebanese rice, hummus, grilled eggplant, cherry tomato salad
CHICKEN TAOUK 26
FILET MIGNON* 36
SHRIMP 27

MIXED GRILL FOR TWO* 86
chicken shish taouk, beef kebab, lamb kafta, lamb chops, seasonal grilled vegetables, served with a side of toum trio

CHICKEN TAOUK DUO 27
grilled chicken breast and thigh, seasonal grilled vegetables, side of toum

MUSHROOM GRAPE LEAVES 32
yakhne, heirloom cherry tomato, shishito pickles, afilla cress, yogurt foam

SALMON 34
braised leeks, glazed harissa carrots, carrot puree, beurre blanc

GLUTEN FREE VEGETARIAN VEGAN

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

Fall-Winter Cocktails

ARAK

THE LAST DANCE ANISE |HERBAL | REFRESHING | BRIGHT 23
Orange -Infused Arak, Green Chartreuse, Maraschino, Lemon

VODKA

ARTISTE MARTINI BRIGHT | FLORAL | PLAYFUL 21
Vodka, Passionfruit Liqueur, Velvet Falernum, Maraschino, Lemon, Vanilla-Orange Blossom Cordial

GIN

BEY BASIL HERBAL | CRISP | CITRUSY 21
Ginbey Gin, Basil Cordial, Lemongrass, Lime, Saffron Tinture

KERAZ NEGRONI BITTER-SWEET | LUSCIOUS | ELEGANT 22
Gin, Campari, Cynar, Cherry Gastrique, Sweet Vermouth

AGAVE

SUMAC MARGARITA HERBACEOUS | CRUSHABLE | TANGY 21
Chile-Infused Tequila, Lime, Pomegranate, Cilantro & Mint Cordial

ALEPPO & SMOKE SMOKY | REFRESHING | LIVELY 21
Mezcal, Xila, Cocchi Americano, Ginger-Thyme Cordial, Lemon, Pomegranate

BOURBON

MAGIG MUSHROOM VELVETY | EARTHY | UMAMI-LACED 22
Brown Buttered Bourbon, Porcini Mushrooms, Old Fashioned Bitters

HALAWE SOUR COMPLEX | BOLD | AROMATIC 22
Tahini-Infused Bourbon, Amontillado Sherry, Allspice Dram, Honey, Lemon, Walnut Bitter Mist

RUM

CAFÉ DAMOUR RICH | SPICED | ROASTED COFFEE 21
Dark Rum, Tempus Fugit Banana, Licor 43, Espresso, Spice Fig Foam

Beer & Hard Seltzer

BOTTLE

ALMAZA PILSNER *Lebanon* 14

DUVEL *Belgium* 11.2OZ 18

CAN

THREES 'VLIET' PILSNER *Brooklyn, New York* 16

TALEA 'SUN UP' HAZY IPA 14
Brooklyn, New York

KCBC 'VENOMOUS VILLAINS' WEST COAST IPA 18
Brooklyn, New York 16OZ

BACK HOME BEER *Sumac Gose, New York* 14

GREENPORT HARBOR BREWING 'HARBOR ALE' 12
Greenport, NY 12OZ

Wine by the Glass

SPARKLING

LALLIER REFLEXION R.021 BRUT *Champagne, France* 28

MONGARDA PROSECCO SUPERIORE 2025 20
Conegliano Valdobbiadene DOCG, Veneto, Italy

RENÉ BRIAND BRUT WHITE/ROSÉ NV *France* 18

WHITE

GRANBAZAN *ALBARINO* 2024 *Galicia, Spain* 20

CHÂTEAU KSARA BLANC DE BLANCS 18
***SAUVIGNON BLEND* 2024** *Bekaa, Lebanon*

MASSAYA BLANC *Sauvignon & Obeideh 2023* 21
Mount Lebanon

PAUMANOK *CHENIN BLANC* 2025 19
North Fork, New York, USA

NIKOLAIHOF GRUNER VELTLINER 2023 *Wachau, Aus* 21

HARPER'S REST *CHARDONNAY* 2023 *Sonoma, CA* 28

ROSÉ & ORANGE

MASSAYA ROSÉ 2024 *Bekaa Valley, Lebanon* 18

DOMAINE DES TOURELLES 'SKIN' *MERWAH* 2023 21
Bcharre, North Lebanon

RED

MERSEL 'LEBNANI AHMAR' 19
CINSAULT 2023 *Bekaa Valley, Lebanon*

ALBERT BICHOT 'ORIGINES' PINOT NOIR 22
Burgundy, France

CHÂTEAU HERITAGE 'ST ELIE' 21
***CABERNET BLEND* 2019** *Bekaa Valley, Lebanon*

CHÂTEAU KEFRAYA 'LES COTEAUX' 19
***SYRAH-CABERNET BLEND* 2019** *Bekaa Valley, Lebanon*

DOMAINE DU PAS DE L'ESCALETTE 20
***GRENACHE BLEND* 2024** *Languedoc, France*

CHÂTEAU MUSAR 'HOCHAR' CINSAULT 2021 24
Bekaa Valley, Lebanon

CHÂTEAU BIAC 'FELIX' *MERLOT* 2019 *Bordeaux, FR* 23

Spirit Free

SOFT COCKTAILS

SUNSTONE CLEAN | VIBRANT | NA APERITIVO 15
Opius NA, Apricot Cordial, Passionfruit, Lemon, Fever Tree Soda

ST. IVES PALOMA SEASIDE-INSPIRED | ELEGANT | BRIGHT 15
Pentire Seaward, Mandarin Cordial, Lemon, Grapefruit Soda

NEGRONI BIL FARAWLA CRISP | BITTERSWEET | TANGY 16
Pentire Adrift, Aperitivo, Roots Divino NA Vermouth, Strawberry-Sumac Cordial

ILILI LEMONADE CLEAN | LIGHT | MINTY 12
Cucumber, Ginger, Mint

NON-ALCOHOLIC BEERS

ATHLETIC 'RUN WILD' - NA IPA *Connecticut, USA* 12

ATHLETIC 'LITE' - NA PILSNER *Connecticut, USA* 12

LEBANESE AFFILIATED WINERIES