

a little farm on the hill

count your chickens

roast organic chicken with medjoul dates olives and capers

*jointed organic chicken marinated in garlic olive oil and vinegar
with dates green olives and capers
ready to go in the oven*

farm-made flat bread

*inspired by the flat breads of the middle east
how amazing are those few simple ingredients - flour water oil and yeast*

radish

farm fresh and pickled radishes perfect for dipping

creamy chickpea hummus dip

*smooth and creamy hummus topped with
a sprinkle of zaatar and paprika and a drizzle of olive oil
perfect for dipping our flat bread and radishes*

beetroot yoghurt dip

*delicious roast beetroot and yoghurt dip
topped with chooped hazelnuts and goat cheese
perfect for dipping our flat bread and radishes*

aubergine with cincalok dressing

*a refreshing cold dish of steamed aubergine
with spicy cincalok dressing topped with bunga kantan and spring onion*

12 leaf and herb salad

*our signature salad of 12 different leaves and herbs from the farm
with thinly sliced radish and tangy dressing*

battered tricolour rice and kerukub caramelised onions and cumin

*inspired by persian rice dishes with their crispy tahdig
a combination of basmati, heirloom red and black rice and kerukub
from Sarawak with caramelised onions and cumin*

lemon coconut and mulberry cake

*a deliciously moist lemon and fresh coconut cake
with a layer of farm mulberries in the centre*

**not all dishes included in pictures*

