

a little farm on the hill

## ramadan special - la la lamb

### **lamb saddle roll**

*premium australian lamb saddle deboned  
stuffed with kerukub dates and pine nuts and rolled up  
vacuum packed and ready for your oven*

### **honey and zaatar spiced nuts and seeds**

*yummy savoury sweet spiced nuts and seeds with dried figs to break your fast  
or nibble on while you put the rest of the meal together*

### **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*

### **pumpkin sumac and cumin dip**

*smooth and creamy roast pumpkin  
with garlic sumac cumin and a spritz of calamansi to bring it all together  
perfect for dipping our flat bread*

### **aubergine with cinalok dressing**

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

### **12 leaf and herb ulam salad**

*our signature salad of 12 different leaves and herbs from the farm  
with an emphasis on local ulam herbs  
and the option of sambal belacan and tangy dressing*

### **nasi tomato-ish**

*tomato infused basmati rice  
cooked the way persians do to get a crispy buttery tahdig  
which we break up and mix through the rice*

### **farm made kueh lapis**

*rich Indonesian layer cake flavoured with Bentong ginger nutmeg and vanilla  
lovingly and painstakingly baked layer by layer*

