

CARGO RESTAURANT

Welcome to CARGO.

Celebrate an extraordinary evening of exquisite Arabian cuisine passed on for many generations...

It was in 1912 when John Jacob Astor IV, the founder of St. Regis, went down in the Titanic.

All was not lost.

A shipping container that originated from the Middle East was also on the ship and was cast adrift.

Many years later it washed ashore on the uninhabited island of Vommuli.

By day, Cargo resumes its original state of a battered old container, but by night, it transforms into a magical restaurant set in the tropical forest.

Here, Chef Ayyoub Salameh will take you on a culinary journey through the Middle East, replicating his mother's traditional recipes which have been passed on for generations, whilst giving them his modern and signature twist.

Prepare yourself to savor an evocative cuisine rich in flavor and delight all your senses.

Indulge Menu

\$250

Chilled Mezze

Hummus

Purée of Chickpeas with Sesame Paste, Lemon Juice, Olive Oil, Fresh Mint

Tabbouleh

Chopped Parsley, Crushed Wheat, Tomato, Onion, Lemon Juice, Olive Oil

Mutabal

Purée of Grilled Aubergine with Sesame Paste, Lemon Juice, Pomegranate

Muhammarah

Crushed Walnuts, Bread Crumbs, Chili Paste, Olive Oil

Warak Enab Bel Zeit

Vine Leaves Stuffed with Rice, Tomato, Parsley, Olive Oil, Lemon Juice

Kheyar Bel Laban

Diced Cucumber, Yoghurt, Garlic, Dry Mint

Hot Mezze

Falafel Ala Minute

Deep Fried Chickpeas Ball, Tahina, Cucumber Salsa, Pita Bread

Kibbeh

Finely Ground Lean Beef, Wheat, Minced Onions, Lime

Main Course

Sharhat Motaffayeh

Oven Baked Beef Medallion with Potato, Garlic, Lemon Juice, Olive Oil

Kastaleta Motaffayeh

Oven Baked Lamb Chops with Potato, Garlic, Lemon, Olive Oil

Shawerma

Marinated Chicken, Tartare Sauce, Pickled Cucumber, Red Onion, Garlic Mayo

Sweet

Um Ali

Baked Pastry, Rose Water, Milk, Raisin, Pistachio

Bassboosa

Semolina, Yogurt, Almond and Ghee

Please inform one of our service talents, should you have any food allergies or intolerance.
All prices are subject to 10% service charge and prevailing government taxes

Refined Menu

\$ 250

Chilled Mezze

Hummus

Purée of Chickpeas with Sesame Paste, Lemon Juice, Olive Oil, Fresh Mint

Tabbouleh

Chopped Parsley, Crushed Wheat, Tomato, Onion, Lemon Juice, Olive Oil

Mutabal

Purée of Grilled Aubergine with Sesame Paste, Lemon Juice, Pomegranate

Muhammarah

Crushed Walnuts, Bread Crumbs, Chili Paste, Olive Oil

Warak Enab Bel Zeit

Vine Leaves Stuffed with Rice, Tomato, Parsley, Olive Oil, Lemon Juice

Kheyar Bel Laban

Diced Cucumber, Yoghurt, Garlic, Dry Mint

Hot Mezze

Falafel Ala Minute

Deep Fried Chickpeas Ball, Tahina, Cucumber Salsa, Pita Bread

Kibbeh

Finely Ground Lean Beef, Wheat, Minced Onions, Lime

Main Course

Samakeh Mashweyyeh

Oven Baked Sea Bass with Tomato, Parsley, Lime Salsa

Qraides

Charcoalated Marinated Jumbo Prawns

Quraides Bel Khudar

Grilled Tiger Prawns with Tomato Salsa, Mushroom, Capsicum

Sweet

Um Ali

Baked Pastry, Rose Water, Milk, Raisin, Pistachio

Bassboosa

Semolina, Yoghurt, Almond and Ghee

Please inform one of our service talents, should you have any food allergies or intolerance.

All prices are subject to 10% service charge and prevailing government taxes

Garden Menu

\$ 250

Chilled Mezze

Hummus

Purée of Chickpeas with Sesame Paste, Lemon Juice, Olive Oil, Fresh Mint

Tabbouleh

Chopped Parsley, Crushed Wheat, Tomato, Onion, Lemon Juice, Olive Oil

Mutabal

Purée of Grilled Aubergine with Sesame Paste, Lemon Juice, Pomegranate

Muhammarah

Crushed Walnuts, Bread Crumbs, Chili Paste, Olive Oil

Warak Enab Bel Zeit

Vine Leaves Stuffed with Rice, Tomato, Parsley, Olive Oil, Lemon Juice

Kheyar Bel Laban

Diced Cucumber, Yoghurt, Garlic, Dry Mint

Hot Mezze

Falafel Ala Minute

Deep Fried Chickpeas Ball, Tahina, Cucumber Salsa, Pita Bread

Okra with Olive Oil

Braised Baby Okra with Tomato Pomegranate Salsa

Main Course

Foul

Fava beans, Fresh Tomato, Garlic, Green Chili, Lemon Juice, Olive Oil

Vegetable Shawerma

Sautéed Vegetable, Tartare Sauce, Pickled Cucumber, Red Onion, Garlic Mayo.

Vegetable Kebab

Charcoaled Grilled Vegetable Kabab with Cherry Garlic Salsa

Sweet

Um Ali

Baked Pastry, Rose Water, Milk, Raisin, Pistachio

Bassboosa

Semolina, Yogurt, Almond and Ghee

Signature Menu

\$ 250

Chilled Mezze

Hummus

Purée of Chickpeas with Sesame Paste, Lemon Juice, Olive Oil, Fresh Mint

Tabbouleh

Chopped Parsley, Crushed Wheat, Tomato, Onion, Lemon Juice, Olive Oil

Mutabal

Purée of Grilled Aubergine with Sesame Paste, Lemon Juice, Pomegranate

Muhammarah

Crushed Walnuts, Bread Crumbs, Chili Paste, Olive Oil

Warak Enab Bel Zeit

Vine Leaves Stuffed with Rice, Tomato, Parsley, Olive Oil, Lemon Juice

Kheyar Bel Laban

Diced Cucumber, Yoghurt, Garlic, Dry Mint

Hot Mezze

Falafel Ala Minute

Deep Fried Chickpeas Ball, Tahina, Cucumber Salsa, Pita Bread

Kibbeh

Finely Ground Lean Beef, Wheat, Minced Onions, Lime

Main Course

Samakeh Mashweyyeh

Oven Baked Sea Bass with Tomato, Parsley, Lime Salsa

Kufta Bel Tahina

Oven Baked Minced Lamb with Potato, Tomato, Tahina Sauce

Shish Tawouk

Charcoaled Chicken Cubes Marinated with Red Salsa

Sweet

Um Ali

Baked Pastry, Rose Water, Milk, Raisin, Pistachio

Bassboosa

Semolina, Yoghurt, Almond and Ghee

