



The Levantine Table

Horiatiki Greek Salad  	marinated tomatoes, cucumber, red onion, peppers, aged feta cheese, Kalamata olives, greek olive oil	198
Dolmadakia  	vine leaves wrapped around rice, herbs and tomato, yoghurt foam	188
Mila Makdous  	stuffed eggplant, tarator, walnuts, pomegranate	198
Fattoush 	aromatic herbs, gem lettuce, bread, pomegranate dressing	188

Soup & Appetisers

Tyropita  	greek feta, filo pastry, chilli, watermelon, wild rocket, greek flower honey	198
Zucchini Wafers 	thinly sliced zucchini in crisp batter, mint, dill, feta cheese dip	168
Beef Croquettes	12-hour slow cooked beef cheeks, orzo, root vegetables, smoked paprika, chili sauce	188
Yellow Lentil Soup 	sourdough croutons, vegan labneh, parsley	168

Skewers

Chicken Tawouk	spices, lemon, yoghurt, garlic	298
Makanik Kebab 	charcoal grilled lamb, pine seeds, pomegranate lemon glaze	318
Tiger Prawn 	citrus salad, tahina, dill, peas, chermoula	338
Grain Fed Beef 	Harissa marinated beef tenderloin, butter	398
Portobello Mushroom  	fermented lavender honey	258

About Mila

Named after the Arabic word for “grace,” Mila is a Levantine restaurant that reflects the warmth and generosity of the region. Traditional dishes are reinterpreted through a contemporary lens - from roasted whole Zaatar chicken to vegan mezze - crafted with precision, care, and the freshest ingredients.

MezzeH

Moutabel  	smoked eggplant, labneh, pomegranate, sumac	148
Hummus  	chickpea purée, tahina, amalfi lemon, paprika	148
Mouhammara   	charred red pepper, caramelised pecan	158
Pistachio Labneh   	heirloom tomatoes, basil, olive oil	158
Pumpkin Kibbeh  	swiss chard, spinach, chickpeas, bulgur	148
Four Cheese Roll 	tomato gel, herbs, spring onion	168
Tzatziki 	cucumber & yogurt, garlic confit, dill leaves	148

Leave It To Chef Marc

Best of Mila

788 per person
minimum two persons
for the entire table

Main Courses

Celeriac Musakhan  	tarator, slow cooked onion, sumac spices	318
Baked Feta Cheese  	tomatoes, capers, roasted cashew	328
Grilled Sea Bass 	shallot purée, pomegranate dressing	528
Lamb Shank Kibbeh 	slow cooked lamb shank, yoghurt, mint	388
Zaatar Chicken	whole roasted chicken, sticky onions <i>for sharing prepared tableside</i>	698

Side Dishes

Agria Potato Fries  	zaatar seasoning	128
Charcoal Roasted Vegetables  	harissa, herbs	148
Oriental Rice  	basmati rice, caramelised onion, nuts, dried fruit	138
Mushroom  	za'atar gremolata, Amalfi lemon, parsley	128

Pide

Jebneh Cheese Pide 	mozzarella, kashkaval, feta, akawi	238
Sfeeha Pide 	minced lamb & beef, tomato, pine seeds	238
Sajuk Pide 	sajuk sausage, pickles, garlic aioli	238

- Contain Nuts 
- Gluten Free Option Available 
- Vegan 
- Vegetarian 



SIGNATURE MOJITOS

A curated mojito menu celebrating global flavors, local botanicals and shisha harmony , exclusively at The Shisha Terrace in Rosewood. Welcome to Mint Majlis -a curated selection of mojitos inspired by timeless tradition and botanical innovation. Each cocktail is crafted to complement signature shisha flavors.

Waha	Planteray 3 stars, kiwi, cucumber, ginger ale
Shams	Diplomatico Reserva Exclusiva, yuzu, honey, carbonated water
Dahab	Zapcapa 23, watermelon, chamomile, golden flakes soda

COCKTAIL 168 | VIRGIN 118

BEER

Draft Suntory Master's Dream (475 ml)	98
Bottle Estrella Damm (330 ml)	88
Bottle Young Master 0% Alcohol (330 ml)	88

SOFT DRINKS

Coca Cola Coca Cola Light Sprite	68
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FRESH JUICES

Orange Watermelon Apple	78
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WATER

Still Acqua Panna	88
Sparkling San Pellegrino	88

WINE BY GLASS

SPARKLING	GLS	BTL
Billecart-Salmon — Réserve Brut NV — Champagne, France	248	1,190
Recaredo Terrers — Corpinnat Brut Nature 2019 — Penedès, Spain	208	990

WHITE		
Sigalas — Assyrtiko 2025 — Santorini, Greece	198	930
Argiolas — Costamolino 2024 — Sardinia, Italy	118	540
Château Musar 2018 — Bekka Valley, Lebanon	238	1,180

ROSÉ		
Château Minuty Rose et Or 2024 — Côtes de Provence, France	148	650

RED		
Gaja —Ca'Marcanda Promis 2021 — Toscana, Italy	238	1,180
Edouard Delaunay — Septembre 2022 — Bourgogne, France	168	750
Château Musar 2019 — Bekka Valley, Lebanon	258	1,280

WINE BY BOTTLE

CHAMPAGNE	
Charles Heidsieck — Réserve Brut NV	1,190
Perrier-Jouët — Blanc de Blancs NV	1,490
Éric Rodez — Blanc de Noirs NV	2,180
Billecart-Salmon — Rosé NV	1,600
Dom Pérignon 2017	2,880
Krug — Grande Cuvée NV	3,520

SPARKLING	
Tasca d'Almerita — Tenuta Regaleali Brut 2022 — Sicily, Italy	1,080

WHITE	
Kir Yianni — Paranga 2023 — Northern Greece, Greece	480
Girolamo Russo — Nerina Etna Bianco 2024 — Sicily, Italy	895
Muga — Viura 2023 — Rioja, Spain	580
Domaine Pattes Loup — Chablis 2023 — Chablis, France	1,050
Far Niente — Chardonnay 2024 — Napa Valley, USA	1,980

RED	
Kir Yianni — Xinomavro Cuvée Village 2021 — Northern Greece, Greece	580
Castello Solicchiata — 2014 — Sicily, Italy	1,200
Attanasio — Primitivo Di Manduria 2017 —Puglia, Italy	650
Álvaro Palacios — Gratallops 2022 —Priorat, Spain	1,280
Château Musar 2001 — Bekka Valley, Lebanon	2,680

COFFEE

Espresso	68
Double Espresso	78
Regular Coffee	68
Café Latte	78
Cappucino	78
Macchiato	68

* All options can be served decaffeinated and with milk alternatives

TEA

Imperial English Breakfast	78
Imperial Earl Grey	78
Sencha	78
Floral Jasmine	78
Organic Chamomile	78
Organic Peppermint	78

SPECIALTY COFFEE & TEA

Arabic Coffee	168 per pot
Moroccan Tea	138 per pot
Sparkling Tea By Saicho jasmine darjeeling	128 per glass 558 per bottle