

A Lebanese delight

JESSE GAGE

ADORNED with colourful photographs of Lebanese landmarks, it is easy for diners at Le Cedre to feel they may have arrived in the exotic surrounds of Beirut.

A closer look, however, reveals your true location: figures of the Buddha and friendly, attentive staff exude Cambodia.

Often, foreign restaurants lose some of their traditional flair in translocation, but Le Cedre manages to preserve its authentic ambiance while catering to a diversity of tastes.

Le Cedre's food is Halal, full of spicy flavour, but rarely too hot. Also, many vegetarian options are available.

Relaxing to the soft sounds of Lebanese music, it is easy to enjoy a full Lebanese set

meal, which kicks off with a cold mezze, a zesty tabouleh salad and smooth, creamy hummus just to whet your appetite.

Next, the hot mezze packs in some serious flavour.

A falafel plate provides the palate with wonderful textures to explore; while crispy on the outside, inside these fried patties were rich and soft.

Meanwhile, the flaky exterior of the rakakatt, complemented by tangy feta cheese, contrasts nicely with some of the spicier dishes.

For the main course, a mountainous mixed grill is presented, containing grilled meats (chicken, beef, and lamb) permeated with a rich, elegantly fiery flavour that never overwhelms.

Ihab, Le Cedre's manager, asserted that "Lebanese food is to be shared" – and indeed the meal is more than enough to completely fill two diners, in fact it could easily satisfy three or four.



Dig in: Lebanese food is designed to be shared tapas-style. JESSE GAGE

Le Cedre's concept is based around communal eating, tapas-style, in which everybody orders together and dishes are shared.

However, just because the full meal option is meant to be shared, solo diners have no reason to stay away.

Individual dishes and free delivery are readily available, allowing even more opportunities for culinary exploration.

Le Cedre has a small but well-stocked bar, offering

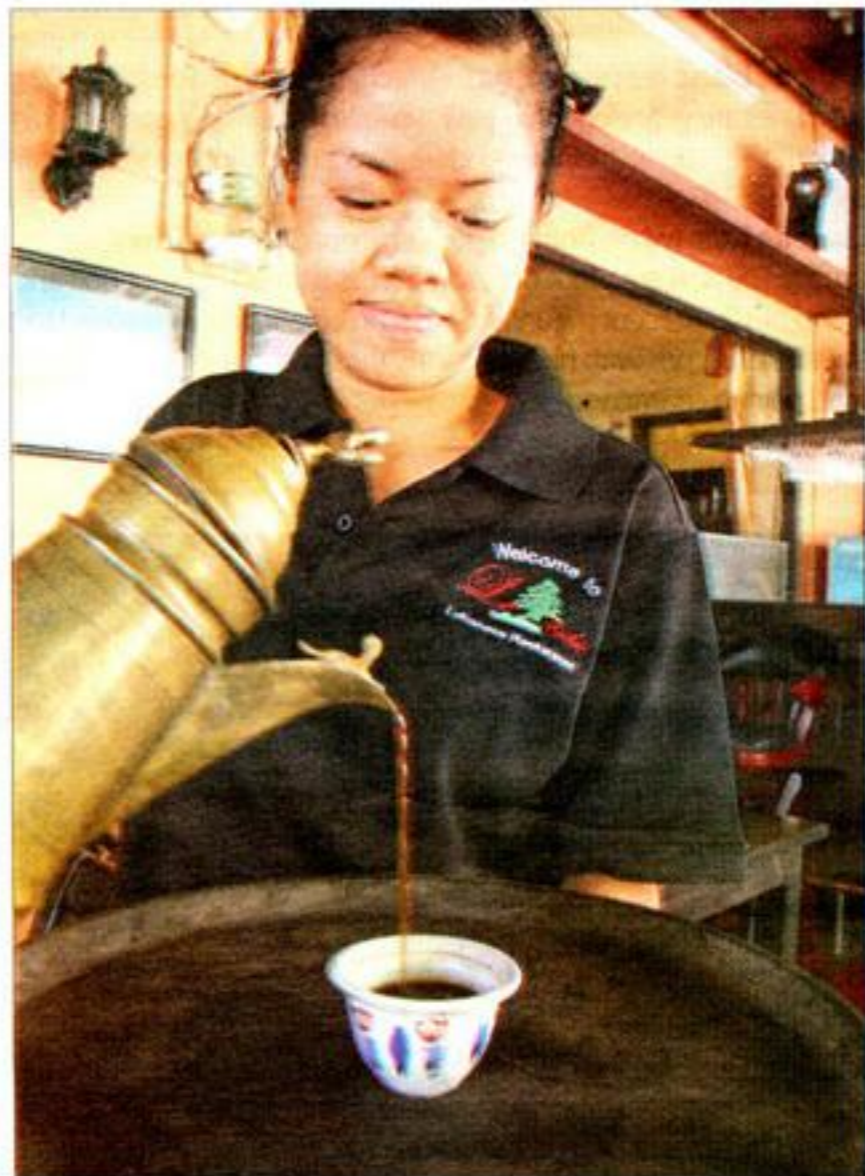
a cornucopia of cocktails, beers, wines, fresh fruit juices, Lebanese aperitifs, and even authentic Lebanese coffee and arak.

Its riverside location offers a great view while enjoying drinks, and perhaps a couple of puffs of shisha.

If you are looking for an appetite-obliterating meal for \$13 per head, look no further than Le Cedre.



Hookah, line and sinker: A traditional Lebanese display. JESSE GAGE



Strong and black: Imported Lebanese coffee. JESSE GAGE



We are delighted to update you that we now have added 2 more VIP private dining rooms and 1 additional chinese Chef to serve your needs.



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