

# A DINNER TO Remember

## AMUSE-BOUCHE

### Mascarpone grape tart

Mascarpone cheese, grape jam, fresh herb, savoury tart



## APPETISER

### Marinated Burrata with avocado purée (G) (N) (V)

Mesclun salad, avocado purée, pickled pearl onions, tomato confit, basil, extra virgin olive oil, pine seeds



## SECOND COURSE

### Avocado quinoa cake, mesclun salad (V)

Mixed quinoa, mint, coriander, avocado, heirloom tomatoes, red radish, silver skin onions, lime



## MAIN COURSE

### Grilled polenta steak, tomato béarnaise sauce (G) (V)

Herb infused polenta steak, glazed baby vegetables

or

### Gourmet mushrooms ravioli with truffle shavings (V)

Mixed mushrooms, Parmesan, sage butter emulsion, corn sauce



## DESSERT

### Fraises trocadero (G) (N)

Pistachio blondies, strawberry gel, fresh strawberry, pistachio whipped cream, slivered pistachio



G: Gluten N: Nuts V: Vegetarian

All dishes on the menu are prepared in strict compliance with Halal requirements.

All prices are in UAE Dirhams inclusive of 7% municipality fee, 10% service charge and 5% value added tax.

Subject to change and market availability.

# A DINNER TO Remember

## AMUSE-BOUCHE

### Wagyu Short Ribs Doughnut (G)

Homemade lemon mayonnaise, crispy onion

### Hokkaido Scallops Tiradito (S)

Rocoto sauce, salmon roe, beef bacon, avocado

### Fried Crispy Paneer (G) (N) (V)

Crunchy stuffed paneer, roasted nuts, tangy chutney, pomegranate

### Wasabi Cream & Smoked Salmon Roll (G) (N)

Line caught smoked salmon, chives, wasabi cream cheese, sesame seeds



## APPETISER

### Wagyu Steak Tartare (G)

Australian sanchoku wagyu filet mignon, royal caviar, shaved winter black truffle

### Quinoa Chana Chaat Salad (G) (V)

Red quinoa, chickpea, avocado, sev, onion, tomato, coriander, tamarind chutney

### Rainbow Tomato Burrata Salad (G) (S)

Sun-dried cherry tomato, heirloom tomatoes, red radish, micro greens, balsamic dressing, crispy bread

### Lobster Ceviche (S)

Leche de tigre, garlic mayonnaise, coriander oil, red onion, sweet potato



## SECOND COURSE

### Hot Mezze (G) (N)

Spinach fatayer, kibbeh, falafel, sambousek, rakakat, tahini sauce

### Atlantis Scallop (G) (S)

Poached clams, truffle espuma, foam cheese

### Shrimp Koliwada (G) (S)

Batter-fried shrimp with gram flour, ginger garlic paste, cilantro mango salsa

### Smoked Duck Breast, Fermented Beetroot Coulis (G) (N)

Charcoal smoked duck, roasted pumpkin purée, caramelised pears, pine seeds, truffle frisée salad

G: Gluten N: Nuts S: Shellfish V: Vegetarian

All dishes on the menu are prepared in strict compliance with Halal requirements.

All prices are in UAE Dirhams inclusive of 7% municipality fee, 10% service charge and 5% value added tax.

Subject to change and market availability.

# A DINNER TO Remember

## MAIN COURSE

### **Porterhouse Rossini (A) (G)**

Wagyu beef tenderloin, pan-seared foie gras, beef cheek croquette, potato fondant, morel jus

### **Grilled Sea Bass**

Red guajillo chili sauce, green peas purée, roasted baby carrots, rocoto salsa

### **Quinoa Risotto (V)**

Baby carrots, capsicum soffrito, saffron, green peas, asparagus

### **Grilled Lamb Chops (G) (N)**

Home smoked lamb chop, labneh, cashew nut paste, crispy naan

### **Lebanese Mixed Grill (G)**

Shish taouk, shish kebab, lamb kofta, lamb chop, grilled vegetable skewer, bewaz, tahini sauce, Arabic bread sauce



## DESSERT

### **Exotic Fruit Pavlova (N)**

Meringue, seasonal fresh fruits, mango coulis

### **Berry Sabayon (G) (N)**

Marinated sabayon, white chocolate sabayon, tuile

### **Kulfi Mango Falooda (N)**

Rose syrup, basil seeds, glass noodles, pistachio, almond flakes

### **Strawberry White Chocolate (G) (N)**

White chocolate lemon mousse, strawberry compote, almond jaconde

### **Pistachio Cherry Dome (G) (N)**

Pistachio mousse, cherry compote, vanilla sponge, warm chocolate sauce



G: Gluten N: Nuts S: Shellfish V: Vegetarian

All dishes on the menu are prepared in strict compliance with Halal requirements.

All prices are in UAE Dirhams inclusive of 7% municipality fee, 10% service charge and 5% value added tax.

Subject to change and market availability.