

AMUSE-BOUCHE

Mascarpone grape tart

Mascarpone cheese, grape jam, fresh herb, savoury tart



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

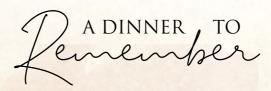
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G: Gluten N: Nuts V: Vegetarian

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.



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, chicknea, avocado, sey onion, tomato, coriander tamarind chutney

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

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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)

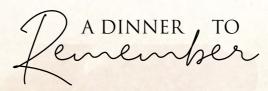
Charcoal smoked duck, roasted pumpkin purée, caramelised pears, pine seeds, truffle frisée salad

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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 sofrito, 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

The Company

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