

A DINNER TO Remember

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.

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AMUSE-BOUCHE

Wagyu Short Ribs Doughnut (G)

Homemade lemon mayonnaise, crispy onion

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

Crunchy stuffed paneer, roasted nuts, tangy chutney, pomegranate

Hokkaido Scallops Tiradito (S)

Rocoto sauce, salmon roe, beef bacon, avocado

Grilled King Mushroom (V)

Hoisin sauce, fried shallot

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

Lobster Ceviche (S)

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

Quinoa Chana Chaat Salad (G) (V)

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

Asparagus Gado-Gado (N) (V)

Charred green beans, quail egg, beans sprout, frisee lettuce, peanut sauce

Rainbow Tomato Burrata Salad (G) (S)

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



SECOND COURSE

Hot Mezze (G) (N)

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

Grilled Jumbo Squid (G) (S)

Sweet soya glaze, lemon grass chili sauce, mixed herbs

Shrimp Koliwada (G) (S)

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

Atlantis Scallop (G) (S)

Poached clams, truffle espuma, foam cheese

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 Lamb Chops (G) (N)

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

Grilled Sea Bass

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

Lebanese Mixed Grill (G)

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

Quinoa Risotto (V)

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

Cantonese Style Roasted Duck Breast

Hoisin sauce, butternut and ginger purée, duck fried rice



DESSERT

Exotic Fruit Pavlova (N)

Meringue, seasonal fresh fruits, mango coulis

Strawberry White Chocolate (G) (N)

White chocolate lemon mousse, strawberry compote, almond jaconde

Berry Sabayon (G) (N)

Marinated sabayon, white chocolate sabayon, tuile

Pistachio Cherry Dome (G) (N)

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

Kulfi Mango Falooda (N)

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

Black Sticky Rice (G)

24K gold leave, palm sugar sauce, glutinous rice, charcoal ice cream



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