



## **Middle East**

*Inspired by Global Classics & Progressive Food Trends with a strong influence of local culture and bold Emirati Ingredients*

### **Bread & Butter Service**

Freshly baked Corn bread / Crispy Arabic Bread Sticks / Fried Onion Bread

Harrisa Butter / Tahini & Eggplant Dip / Smoked Paprika Butter / Emirati Ghee

### **Amuse Bouche**

Daily Special

### **First flavours**

#### **Vitello TOMATO (D) (N)**

Slow cooked Veal Tenderloin / Big eye Tuna / Sumac / Tomato Variations / Thyme / Caper Berries

#### **Desert Sand Baked Fennel (V) (D)**

Tender Baby Fennel / Local Burrata cheese / Orange / Garden herbs

#### **Kingfish Ceviche (D)**

Ginger Ale Granita / Cucumber / Avocado / Shiso leaves / Laban

#### **Crispy Camel Lettuce cups (G)**

Crispy fried Camel Tenderloin strips / Napa Cabbage / Bean sprouts / Mesclun leaves / Peanuts / Lime dressing

#### **Kibbeh Hamees (G) (D)**

Fritters / Miso Tahini / Mint / Hamees dip / Rocket leaves / Cherry tomatoes / Radish / Pomegranate



## **First flavours**

### **Venison Pastilla (G)**

Pastilla bites / Porcini powder / Cherry / Marron glace

### **Boston Lobster Tokyo style (S)**

Lobster salad / Edamame / Yuzu Ponzu Dressing / Daikon / Nashi Pear / Togarashi / Wakame

### **Oriental Caesar Salad (V)**

Baby gem / Spiced Caesar dressing / Parmesan / Arabic bread croutons / Bacon

Add grilled Gulf Prawns

Add grilled Corn fed Chicken Breast

## **Soups**

### **Lobster Bisque (S) (D)**

Lobster & Chami Springroll / Citrus

### **Oriental Red Lentil Soup (VN) (G)**

Cumin / Australian Butternut Squash / Yuzu / Cilantro oil / Corn Croutons

### **Truffled Cauliflower Black & White (S) (D)**

Light Cauliflower Cream soup / Perigord truffle / Scottish King Scallops / Black lemon



## **From The Land**

### **Australian Free Range Salt Bush Lamb (D) (G) (N)**

Rack of Lamb Zatar & Feta crusted / Crispy Moroccan Cous Cous / Organic carrots / Ras el hanout

### **Korean Style Wagyu Beef Short Ribs (N)**

BBQ / Soya & Honey glazed / Sweet & Sour pickles / Gochujang / Nashi / Jasmin rice

### **“Machsotto” (D)**

French organic Chicken Breast / Carnaroli Risotto / Machboos spices / Semi dried Heirloom Tomatoes

### **Swiss Veal “1947” (G) (D)**

Zurich style Veal tenderloin / traditional Potato Rösti / Cream of Morel mushrooms / Chives

### **Delhi Chicken Makhani**

Corn fed butter Chicken / Raita / Tomato & Masala / Basmati rice

## **From The Sea**

### **Loch fyne Salmon (D)**

Seared in Emirati ghee / Salmon roe / Green peas / Sugar snaps / Spinach / Lemon / Mint / Bacon

### **Emirati Mussel Pot (D) (S)**

Coriander / Spiced Ghee / Herb & Garlic Baguette

### **King Scallop Spaghetti**

Extra virgin olive oil / Chili / Fried Garlic / Parsley / Fresh Lemon / Scottish King Scallops

### **Black Cod White (D)**

Cod fillet slow cooked in Camel milk / Celeriac & Coconut / Spiced Beluga Lentils / Chives

### **Grilled Jumbo Gulf Prawns (D) (S)**

Garden fresh Greens / Cherry Tomatoes / Cucumber / Avocado / Grilled lemon dressing

Chimichurri / 5 Herb & Garlic Butter / Lemon Butter / Your choice of Cilantro & Lime Rice OR Brown Rice



## **Vegetarian & Vegan Delights**

### **Quinoa risotto (V) (D) (N)**

Baby beets & radishes / Organic Kale / Caramelized Goat cheese / Citrus / Hazel nut

### **Ricotta Tortelloni (V) (D) (N)**

Emirati Ricotta & Watercress Filling / Pine Nuts / Tomato Cream / Shaved smoked Scamorza cheese

### **Charred Broccolini & Barley (VN)**

Fried Tofu / Shitake broth / Puffed Barley / Local Watercress

## **For Two or More**

### **Lamb Shanks "Ouzi style" (D) (N)**

Slow braised Local Lamb / Your choice of 2 Sides:

Aish wo roob, Emirati style Rice & Yoghurt

Confit Garlic Mash

Arabic 7 Spice Carrots & Orange

Sautéed Kale with Figs, Pine nuts & Fried Onions



## **Sweet Ending**

### **Baked Alaska (D)**

Camel milk Sorbet / Pineapple Sorbet / Coconut / Meringue

### **Signature Chocolate Fondant (D) (G) (N)**

"Gahwa" Coffee ice cream / Peanut & Chocolate brittle

### **The New York Cheesecake (D) (G) (N)**

Baked Cheesecake / Sour Cream / Strawberry Variations

### **Dates & Toffee Pudding (D) (G) (N)**

Banana & Vanilla Sorbet

### **Shattered Orange Blossom Macaron (D) (G)**

Giant Macaron / Orange & Candied Ginger Ganache / San Pellegrino Aranciata Sorbet

### **Pomelo Delight (VN)**

White compressed Pomelo / Fresh Pomegranate / Iced Orange & Orange Blossom

### **Mont Blanc**

Chestnuts & Cherry granita

### **Selection of homemade Ice cream & Sorbets (VN)**

Please ask Your Server for Our Seasonal Selection

## **Petit Fours**

### **Seasonal Selection**

Coconut & Lime Ice pralines