

Menu

APPETIZER

BREAD BASKET

Multigrain Sourdough, Potato Brioche, Chia Bread Sticks, Sundried Tomato And Kalamatta Olive Focaccia, Burnt Garlic Chilli Crisp Lavash

DIPS

Rosemary And Garlic Butter, Caramelized Onion Labneh, Olive Tapenade, Fig And Hot Honey Baked Brie, Bacon And Cranberry Jam

STARTER

a choice of

· LOBSTER BOUILLABAISSE

Butter Poached Lobster, Grilled Sea Bass, Miso Glazed Mussel in a Samphire & Ginger Broth and a Creamy Saffron Foam

QUAIL AND QUINCE

Roasted Quail & Foie Gras Pate with Celeriac Remoulade with Moutarde a la Ancienne, fresh Chicory leaves and Quince Jam

TASTE OF THE LEVANT

Smoked Labneh, zaatar pearls, Muhammara Lamb with forgotten heirloom carrots, a maple beetroot glaze with Sourdough crostini

PISTACHIO STRACCIATELLA PLATTER

Premium Italian Burrata, A Zesty Dressing of Roasted Pistachios, Preserved Lemon, Castelvetrano Olives, Fresh and Dried Thyme, Olive Oil, Basil Leaves and Maldon Salt

Menu

STARTERS

a choice of

GOLDEN SUNSET SCALLOPS

Un Ovo Raviolo with Seared u 10 Diver Scallop and Pesto Cream Sauce

SAFFRON LAMB WITH A CHILI KICK DOLMA

*Saffron Lamb and Apricot and Chilli Compote stuffed into vine leaves
with garlic and pine nut infused yoghurt Sauce*

SAMBAL SIZZLE GOAT CUTLETS WITH ROCKET RAVE

*Tomato and Goat cheese Cutlet with Basil Pesto served with a Rocket
Nest Salad with Kalamatta olives and Feta Sambal .*

POACHED PERFECTION: SALMON, SPINACH & EGG FUSION

*Smoked Salmon and Creamed Spinach on a sour dough Croute with
Poached Quail Eggs and a Red curry Hollandaise*

TASTE OF INDIA

*Tandoori Chicken Thigh Confit with Saffron Foam, Pineapple Chutney,
and Cumin-Scented Crisps*

JAPANESE INSPIRED DYNAMITE OCTOPUS

*Octopus Tempura with Pickled Mango, Smoked Yuzu Gel, and Black
Sesame Onigiri bites*

Menu

MAIN COURSE

a choice of

DUCK BREAST EN PÂTÉ WITH CARROT PURÉE AND SICHUAN BOURGUIGNON

Duck breast stuffed with mushroom and spinach crème pate, Burnt Carrot Purée, Cranberry and Sichuan Peppercorn Bourguignon sauce with grilled Leeks.

BRAISED LAMB SHANK

4 Hour Braised Lamb Shank sits on a bed of Quattro Fromaggio Polenta, with a sweet and acidic Pan Con Tomate to dress the plate.

VEGAN WELLINGTON

Wild Oyster Mushrooms, Wood Ear Fungus, Enoki mushrooms, Champignon, Portobello and Seitan make up this Welly served with Celeriac Crème and Cavallo Nero with fragrant herbs and Fresh Truffle slices

HONEY LEMON SALMON AND ASPARAGUS

Salmon, roasted in the oven with Thyme on Honey Lemon Sauce, comes with a Creamy and Peppery Pomme Puree, Asparagus Au gratin

JAPANESE STYLE CHICKEN VELOUTE

Creamy Veloute seasoned with Thyme, served with a Veal Bacon Dauphinoise, With Crispy nori and Togarashi dust and Salmon Caviar spheres

Menu

MAIN COURSE

a choice of

SEVEN-SPICED WAGYU PERFECTION WITH
FONDANT POTATOES & CRISPY BRUSSELS

*Grilled MS7 Wagyu Seasoned with Seven Spice and Fleur de Sel, served
with Pommes Fondant and Crispy Parmesan Brussel sprouts*

MISO-GLAZED CHILEAN SEABASS WITH PAPAYA
SOM TAM AND GRILLED BOK CHOY

*Miso Glazed Chilean Seabass with Papaya Som tam, Served over Asian
Inspired risotto and Grilled Bok choy*

WAGYU MEDALLION WITH SHRIMP & TRUFFLE
GORGONZOLA RAVIOLI

*WS7 Wagyu medallion and Peri Peri Shrimp, Served with Spinach Ravioli
and Truffle Gorgonzola Sauce*

PISTACHIO ENCRUSTED VEAL SALTIMBOCCA

*Tender Veal Chops Encrusted in Crunchy Pistachios served With Sage Lemon
Butter Sauce and Arugula and Feta with a parmesan Tuille.*

SAFFRON SUNCHOKES WITH ASPARAGUS
MOUSSE AND PINE NUT CRUMBLE

*Saffron Poached Sunchokes with Asparagus Mousse, Pine Nut Crumble,
Baharat Freekeh and Fermented Chilli*

Menu

AMUSE BOUCHE

a choice of

ORANGE LIMONCELLO SORBET PALETA.
GRILLED PINEAPPLE WITH A GREEN CHILLI JAM
LAPSANG SOUCHANG CAVIAR
BRIE AND RHUBARB BUTTER BRULEE
DATE STUFFED WITH MATCHA AND FETA MOUSSE

DESSERT

a choice of

LEMON MOUSSE

*Caramelised Almonds, White Chocolate Ganache and Mousse
and Hazelnut Brittle*

MINI LUQAIMAT CROQUEMBOUCHE

*Modern Twist on an Emirati Favorite, Served with saffron cream
and Date Syrup*

PISTACHIO TART

Pistachio Ganache, Vahlrona Ariaga Lactee 38% and Coffee Cream

TROPICAL PARADISE CHEESECAKE

Lychee and Coconut cheesecake , Served with passion fruit Coulis

DEATH BY CHOCOLATE

*Godiva chocolate Lava Brownie with Salt Caramel Pecans and
Cappucino Caviar*