

Starters

Dibbay Bay oysters (per piece)

Seared tuna with spring onion, lime, jalapeno and coriander

Chicken liver and foie gras parfait, Madjoul dates and caramelized walnuts (A)

Burrata, mache salad, truffle and lemon thyme pesto (V)

Salad of seasonal beans, basil, dill, feta cheese and aged balsamic vinegar (V)

Beef carpaccio with parmesan, pine nut and rocket

Paprika smoked salmon, cucumber and mint yoghurt

Dressed crab claw meat with avocado and lime

Lemon and garlic butter grilled Omani shrimps

Soup of watercress with pickled baby potatoes and crispy hen's egg (V)

Salad of quinoa, pumpkin, pomegranate, mustard and marjoram (V)

Main courses

Beef wellington, creamed potatoes, spinach and red wine sauce (for two) (A)

Sea bream, peas, gem lettuce, dried tomato and basil broth

7oz fillet of beef, creamed mushroom ragout (A)

5 spiced confit duck leg, pancetta, white beans and chorizo sausage

Fricassee of seasonal mushrooms, potato dumplings and tarragon (V)

Truffle chicken breast, black peppered cabbage and braised shallots

24 hour braised lamb shoulder, barbecued leeks and mint pesto

Crispy pumpkin and sage tortellini, aged parmesan velouté (V)

Poached and roasted salmon fillet, curly kale and lemon butter sauce

Sides

Garlic butter sautéed spinach

French fried jacket potatoes

Creamed potatoes

Caramelized cauliflower and gruyere cheese gratin

Grilled broccoli with lemon

Desserts

Strawberry and basil meringue

Vanilla cheesecake with blood orange

Hot chocolate and hazelnut fondant with malt ice cream

Raspberry and mascarpone crème brulee

Rhubarb crumble and custard

Sorbet and ice cream selection

Apple tart tatin with vanilla bean ice cream

Business Lunch

Two courses 95 AED

Three courses 120 AED

Choice of one starter

Salad of beetroot, pine nuts, rocket and goat cheese

Cauliflower velouté with crispy cauliflower

Choice of one main course

Poached and roasted chicken, gem lettuce and mustard cream

Sea bream, pickled potato and green pea salsa

Mushroom risotto and truffle

Choice of one dessert

Strawberry cheesecake

Lemon panna cotta

Your choice of tea or coffee and water is included

Please inform us of any food allergies at the time of order. Our dishes may contain traces of nuts. All prices are in AED and are inclusive of 10% service charge , 7% municipalty fees and 5% VAT.

Once upon a brunch...

AED 495 per couple | House beverages and sparkling

AED 250 per person | Soft beverages

Live entertainment from 7pm

Our journey starts with...

A sparkling drink on arrival

Enjoy our signature smokey Bloody Mary

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Dibba bay oysters selected by Nick & Scott

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Charcuterie and pickles (P)

From our trolleys...

Selection of seasonal cheese and chutney

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Classic beef tartare

Going to our larder counter station...

Smoked salmon, white radish, crème fraîche and wholegrain mustard

Seared tuna with avocado, green chili salsa, pickled ginger and sesame

Beef carpaccio with truffle emulsion, pine nuts and shimeji mushroom

Chicken liver and foie gras parfait, madjoul dates and toasted brioche (A)

Spiced chick pea, parsley, tomato and goat cheese

Quinoa, asparagus, feta and basil

Bell pepper, cucumber, mint and pomegranate

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Stepping in the kitchen...

Traditional roast beef with Yorkshire pudding and red wine gravy (A)

(Served with seasonal vegetables and roasted potatoes)

Sea bream, "en papillote style" lemon, cumin and coriander seed

Winter truffle risotto in the parmesan wheel

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The final treat...

Selection of our signature desserts served at your table

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