















APPETIZERS	AED
<b>Edamame</b>  <i>Choice of salted or spicy wok fried</i>	40
<b>Smoked Palm heart and pear salad</b>  <i>Coffee soil and mesclun</i>	60
<b>Burrata and Tomato</b>   <i>Hand pulled Burrata with aged balsamic, cold pressed olive oil, heirloom tomatoes from Al Ain and pesto</i>	70
<b>Prawn and scallop salad</b> <i>Avocado, dragon fruit, mango and yuzu dressing</i>	70
<b>Chef's Garden Salad</b>  <i>Organic vegetables, avocado, seasonal berries and greens</i>	55
<b>Seared Tuna</b> <i>With dried pomegranate crust, avocado, caramelized pineapple, tamarillo and granadilla</i>	65
<b>Foie gras</b> <i>Pan seared foie gras on brioche bread with carrot relish, seasonal berry compote and duck jus</i>	65
<b>Quinoa Salad</b>   <i>Quinoa, apricots, nuts, compressed fruits, yoghurt and arugula</i>	60
<b>Caesar Salad with Chicken Tikka</b> <i>Romaine lettuce, garlic aioli, anchovies, turkey bacon and chicken tikka</i>	60
<b>Cold Mezzeh Platter</b>  <i>Selection of cold mezzeh served with Arabic bread</i>	65
<b>Hot Mezzeh Platter</b>  <i>Selection of lamb kibbeh, lamb sambousek, spinach fattayer and cheese roll, served with garlic dip and Arabic bread</i>	65
<b>Tandoori Chicken tikka</b> <i>Succulent chicken morsels cooked with yoghurt and fenugreek</i>	65
<b>Lamb seekh kebab</b> <i>Minced lamb kebabs flavoured with Indian herbs and spices</i>	65
<b>Tandoori Paneer tikka</b> <i>Cottage cheese cooked in clay oven \</i>	55
<b>SOUPS</b>	AED
<b>Butternut Squash Soup</b>   <i>With raspberry vinegar reduction, spun honey and toasted seeds</i>	55
<b>Portuguese Seafood Broth</b> <i>Lobster broth, calamari, prawn, scallops, mussels and fish served in a crusty bread</i>	60
<b>Tomato Consomme</b>  <i>With feta cheese tortellini and warm focaccia bread</i>	55
<b>Egyptian Chicken Riso Soup</b> <i>Chicken broth with root vegetables, coriander, tomato and orzo pasta</i>	60
<b>Arabic Lentil Soup</b>  <i>With crisp bread and lemon</i>	55
<b>Granny Smith Apple and English cucumber soup</b> <i>cold pressed olive oil</i>	50

 - Vegetarian,  - Nuts,

MAIN COURSES	AED
<b>75 °C Sous-vide cooked chicken</b> <i>Black winter truffles, butternut squash and mascarpone</i>	120
<b>Line caught Sea bass</b> <i>Dill potatoes, sweet pea puree and corn salsa</i>	140
<b>Lamb Chops</b> <i>Sous-vide lamb chops, herb barley, fig jus and labneh</i>	140
<b>Pan seared Norwegian Salmon</b> <i>Cauliflower and dill cream, breaded mash potato and pickled onions</i>	150
<b>Angus Beef Tenderloin Steak</b> <i>Peruvian asparagus, truffle mash and maître d'hotel butter</i>	170
<b>Wagyu Beef Short Ribs</b> <i>48 hours braised short ribs with tangy glaze, potato and pomegranate salsa</i>	190
<b>Canadian lobster</b> <i>Polenta, apple fennel puree, petite vegetables</i>	190
<b>Seafood seyadiyah</b> 🥜 <i>Fried prawn, calamari and cream dory, with cumin scented rice, tahini sauce and caramelized shallots</i>	130
<b>Arabic Grilled Platter</b> 🥜 <i><b>Meat:</b> Lamb chop, shish tawook, lamb kofta and kebab, served with barbeque sauce and oriental rice</i>	140
<i><b>Seafood:</b> Prawn, calamari, crème dory and scallops, served with garlic sauce and cumin scented rice</i>	150
<b>Arabic Roast chicken</b> <i>Seven spice fries, fattoush and garlic dip</i>	120
<b>Awadhi Dum Biryani</b> 🥜 <i>Basmati rice cooked on "Dum" in a dough sealed pot with aromatic spices and herbs</i>	
<i><b>with vegetable</b> ✓</i>	120
<i><b>with chicken or lamb</b></i>	160
<i><b>with shrimp</b></i>	170
<b>Kerala Fish curry</b> <i>Sea bass simmered in tangy coconut curry</i>	150
<b>Butter Chicken</b> <i>Chicken tikka simmered in tomato and fenugreek gravy</i>	130
<b>Roganjosh</b> <i>Traditional lamb curry from Kashmir, flavoured with dried ginger and fennel</i>	130
<b>Choice of Paneer</b> ✓ <i>Cottage cheese served with your choice of masalas Kadhai/ Tikka masala/ makhni</i>	110
<b>Add on :</b>	
<i>Crushed ratte potatoes with parsley / Mashed potatoes</i> ✓	35
<i>Seasonal vegetables / Sautéed spinach / Asparagus</i> ✓	35
<i>Tawa paratha/ Phulka</i> ✓	30
<i>Steamed rice</i> ✓	35

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PASTA, RISOTTO & PIZZA		AED
<b>Spinach and Ricotta Ravioli</b>  	<i>Pomodoro, pine nuts and pecorino cheese</i>	80
<b>Spaghetti with Clams</b>	<i>Spaghetti tossed with clams, tomatoes, prawns and parmesan cheese</i>	100
<b>Cheese tortellin</b>  	<i>Cherry tomato butter emulsion</i>	85
<b>Create your own Pasta</b>	<i>With your choice of homemade fettuccine, penne or spaghetti With your choice of sauce:</i>	85
<b>Pomodoro</b> 	<i>: tomato ragout with sweet basil</i>	
<b>Pesto</b>  	<i>: creamy basil, pinenut, garlic, parmesan</i>	
<b>Aglio olio</b> 	<i>: emulsion of olive oil, butter, garlic</i>	
<b>Arrabiata</b> 	<i>: tomato sauce with chili flakes, basil</i>	
<b>Alfredo</b> 	<i>: parmesan, butter, green peas</i>	
<b>Frutti di mare</b>	<i>: tomato, squid, blue mussels, shrimp and dill</i>	
<b>Bolognese</b>	<i>: beef and tomato ragout</i>	
<b>Carbonara</b>	<i>: egg yolk, turkey bacon and parmesan cheese</i>	
<b>Saffron Risotto</b> 	<i>Green and black olive tapenade, baby spinach, shaved button mushrooms and pecorino cheese</i>	85
<b>Seafood Risotto</b>	<i>Squid ink risotto with lobster, mussels, calamari, prawns and green peas</i>	100
<b>Forest Mushroom Risotto</b> 	<i>Morels, black trumpet, shitake mushrooms, truffle oil and arugula</i>	85
<b>Stone Baked Pizza</b>	<i>Choose your toppings : roast chicken, turkey ham, beef salami, seafood, vegetables, pineapple</i>	85
DESSERTS & AFTERTHOUGHTS		AED
<b>Cheese Platter</b>	<i>Combination of seasonal artisan cheese with apple pear chutney, condiment and fruit bread</i>	75
<b>Yuzu crème brulee</b>	<i>Almond biscotti and berry whipped ganache</i>	60
<b>Warm Manjari Chocolate Fondant</b>	<i>With Vanilla bean ice cream (please allow 20 minutes for preparation)</i>	60
<b>Granny smith apple pie</b>	<i>With Vanilla bean ice cream (please allow 20 minutes for preparation)</i>	60
<b>Aerated Classical Tiramisu (Alcohol free)</b>	<i>Mascarpone, double espresso and savoiardi biscuits</i>	60
<b>Strawberry Cheesecake</b>	<i>Smooth strawberry cheesecake, vanilla ice cream and raspberry crumble</i>	60
<b>Selection of Ice Creams and sorbets</b>	<i>One scoop per serving</i>	20