



Set Menu

Non-Vegetarian
Aed 299 Al

Amuse bouche

Dark rye bread with guacamole

Soup of the day

We make our soups fresh (Ask your server)

Small plates (chose any two)

Caesar salad

Baby gem, herbs croutons & black garlic Caesar dressing, Parmigiana regiano

Beef carpaccio

Sprouts, ponzu dressing & brioche croutons

Gambas al ajillo

Prawns, garlic, olive oil &, garlic toast

Thai Chicken Skewers

Curry spice, coconuts peanuts chutney, kimchi

Sorbet

Raspberry & passion fruit

Big plates (chose any one)

Curry dusted pan-seared Salmon

Pok choy, petit vegetables & Coconut cardamom beurre blanc

Tandoor roasted lemon pepper chicken

Scallion mash potato, broccoli & tamarind soy glaze

Barbeque short ribs

Slow for over 24 hrs. short ribs, horseradish mash, snow peas

Optional Add-on:

- Lamb chops 40 AED (1 pcs)
- Chicken dim sum 35 AED (2pcs)
- Grilled vegetables 30 AED

Desserts

Dulce de leche tart

mango gelato, coconut cremeux

Petit four



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Soup of the day

We make our soups fresh (Ask your server)

Small plates (chose any two)

Butternut tabbouleh

Sumac vinaigrette, endive & pumpkin seeds

Beetroot & spinach salad

Spiced yoghurt tazaski, beetroot chips & honey lemon dressing

Cottage cheese Skewers

Curry spice, coconuts peanuts chutney, kimchi

Truffle cauliflower rice pudding

Edamame, & wilted spinach

Sorbet

Raspberry & passion fruit

Big plates (chose any one)

Udon noodles with Burmese curry

Asian greens & water chestnuts

Spinach & ricotta cannelloni

Cherry tomato stew, rustic basil pesto

Portobello florentine

Berry couscous pulao, brie & smoked pepper coulis

Optional Add-on:

- Truffle fries 30 AED
- Beetroot dim sum 35 AED (2pcs)
- Grilled vegetables 30 AED

Desserts

Dulce de leche tart

mango gelato, coconut cremeux

Petit four