



APPETIZERS

Handpicked Organic Crudités
Creamy Guacamole with Tortilla Chips
Scottish Smoked Salmon on a Blinis

STARTERS

Beef Tacos marinated in Dak Bulgogi
Corn-fed Chicken Shawarma in a Cone
Hummus served with Meat or Vegetarian
Fusion style Fattoush–Niçoise Salad

FISH

L'Amour on the Grill, Citrus Virgo Sauce
Wild Caught Oman Lobster Tail to share, Coconut Bisque Sauce

MEAT

Heart of Flavor Grass-fed Angus Beef Oyster Blade Steak
Lamb Chops marinated with Kaffir, Sweet Spices & Mint

VEGETARIAN

Sonara's Homemade roasted Organic Potatoes
Mediterranean Ratatouille

DESSERTS

Sonara Lemon & Mint Pie
Cocoa Ganache served with Avocado Emulsion & Cumin Chocolate Tuile
Pomme d'Amour in a Crispy Puff, Rose and Strawberries Coulis