

Sonara restaurant

Starters

Curried cream of mushroom soup, with smoked veal bacon, hazelnut oil
Chicken fajita in tacos shell
Burrata salad
Multicolor Tomato Ceviche, Garlic Croutons and Fresh Basil

Main course

Niel perch slow cooked in Syrian olive oil fennel & savoy cabbage, meuniere sauce
Roasted chicken thigh, peri peri dressing
Black angus strip loin from the grill, sauted broccolini
Char-grilled lamb chops, dried herbs dash and all spice
Sauted green Beans, smoked Veal bacon
Roasted local potatoes, thyme & salt
Leek gratin

Upon request

Black angus thomahawk on the grill, black pepper, truffle, and chimichurri sauce
AED 490 PER KG

Desserts

Sacher tart
Pistachio raspberry rose
Tiramisu pie
Mango & passion fruit tart with coriander gel
Compressed pineapple with coconut mousse chilli flakes lime zest
Hazelnut streusel
Earl grey truffles