



## WINTER

### STARTERS

#### **Pumpkin soup** *Veg D G N*

Velvety soup made from roasted pumpkin, spiced with nutmeg and hazelnut oil, served with baguette cheese crouton

#### **Tomato tatin** *D G*

A tart of juicy heirloom local tomatoes and caramelized shallots on golden shortcrust pastry, topped with balsamic cream

#### **Salmon gravlax** *D F*

Light beetroot cured salmon served with citrus supreme and lemon emulsion

#### **Lentil and celery root salad** *V Veg*

A hearty salad combining tender lentils with crunchy celery root, dressed in a light jerez truffle vinaigrette

#### **Mushroom Quiche** *D G*

Crispy pastry shell filled with local mushrooms duxelle

V - Vegan Veg - Vegetarian D - Dairy G - Gluten  
F - Fish SF - Shellfish N - Nuts

## MAIN COURSE

#### **Black Angus beef tagliata**

Tender firewood-grilled black angus beef oyster blade with rosemary, confit garlic, nested in a bed of vegetable tagliatelle

#### **Herb crusted lamb rack** *G N*

Slow cooked Roast rack of lamb with rosemary, thyme and mustard crust served with jus

#### **Baked seafood seashell** *D SF*

An indulgent seafood bake of shrimp, clams, and mussels topped with golden pastry crust

## SIDES

#### **White Risotto** *D Veg*

Classic creamy risotto made with parmesan and pecorino cheese, topped with chopped chives and parmesan

**\*Black Truffle** Fresh topping of black shaved truffle to be added to your white risotto  
*Veg (AED 150 per 5g)*

#### **Mashed potatoes** *D*

Velvety mashed potatoes with cream, butter and nutmeg

#### **Roasted winter vegetables** *V Veg*

Delicately seasoned, perfectly roasted root vegetables

## DESSERT

#### **Sticky toffee pudding** *D G N*

Warm and moist sponge cake made with regional dates, served with toffee sauce and vanilla whipped chantilly

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