



THE VEGETARIAN

STARTERS

Tomato gazpacho *G*

A chilled soup of tomato, bell pepper and cucumber, crowned with delicate Indian papad crackers.

Pink hummus *N*

A vibrant blend of chickpeas, tahini, olive oil, beet and lemon juice, capturing the essence of summer in every bite.

Tomato pissaladière tart *D G*

Flaky puff pastry topped with candied heirloom tomatoes, olives, balsamic caramelized shallots, pine nuts, and Emirati Chamee cheese.

Signature Caesar salad *D G*

Baby sucrine lettuce, draped in a velvety parmesan-yogurt dressing, garnished with capers, charcoal brioche croutons.

Watermelon & feta "mille-feuille" *D N*

A refreshing medley of watermelon layers, dehydrated olives, pickled onions, oregano, feta cheese, balsamic glaze and pine seeds.

G - Gluten *D* - Dairy *N* - Nuts

MAIN COURSE

Firewood-grilled seasonal vegetable skewer

A selection of locally sourced seasonal vegetables, grilled over an open fire for a smoky, sweet flavour.

Moroccan artichoke & spring pea tajine with lemon-Mandarin essence

A fragrant tajine featuring artichokes, mandarin oranges, lemon confit, green olives, baby potatoes and green peas.

SIDES

Orzo pasta cacio e pepe *D G*

Orzo pasta with baby marrow and caramelized shallots tossed with pecorino Romano cheese, topped with sumac and wild za'atar crumble.

Middle Eastern saffron rice

Aromatic basmati rice infused with cardamom and star anise, cooked in olive oil, and topped with dried cranberries and blueberry flowers.

Roasted heirloom carrots *D*

Golden-roasted carrots, baked in olive oil, infused with cumin and paprika, and served on a bed of creamy labneh.

DESSERT

Cloudy cheesecake *D N G*

An elegantly baked cheesecake, served with mango yuzu coulis and fruit sorbet.

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