



STARTERS

Tomato gazpacho *Veg 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 *Veg D G*

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

Chicken Caesar salad *D G*

Grilled chicken served on baby sucrine lettuce, draped in a velvety parmesan-yogurt dressing, garnished with capers, charcoal brioche croutons.

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

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

Veg - Vegetarian *G* - Gluten *D* - Dairy *N* - Nuts *SF* - Shellfish

MAIN COURSE

"Signature Madfoon" lamb

7-hour slow-cooked lamb with yemeni spices.

Fire-grilled shrimp *SF*

Fire-cooked shrimp, marinated with sriracha sambal, accompanied by grilled lime.

Firewood-grilled chicken skewer *D*

Tender and succulent chicken marinated with lemon yogurt, grilled over firewood for a perfect smoky finish.

SIDES

Orzo pasta cacio e pepe *D G*

Orzo pasta with braised 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.

Veg - Vegetarian *G* - Gluten *D* - Dairy *N* - Nuts *SF* - Shellfish