



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

Black Angus beef tagliata

Firewood-grilled black angus beef, tender and succulent, kissed with a goma sesame glaze, nested in a toss of tagliatelle vegetables.

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 *D*

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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