



SUNSET APPETIZERS

CANAPÉS

Chicken blanquette bouchee *D G*

Puff pastry bite filled with creamy blanquette sauce.

Panipuri stuffed with artichoke and escabeche

Crispy puris filled with creamy artichoke salsa.

Kofta meat burger *D G*

Brioche bun, ajar sauce, and caramelized onion.

Tuna melt escabeche mini éclair *D G F*

Mini éclair filled with tuna melt, escabeche vegetables, and pink peppercorn.

Mille-feuille beef brisket *D G*

Slow-roasted beef brisket with homemade barbecue sauce, served in a puff pastry tart shell.

PIZZETTAS

Margherita classico *D G*

Classic basil pesto, tomato sauce, and mozzarella cheese.

Cacio e pepe with zucchini & burrata *D G*

Roman-style cheese and black pepper with shaved zucchini and burrata.

Flam's *D G*

Thin-crust flatbread topped with a creamy base, thinly sliced onions, and smoked veal bacon strips.

Pepperoni diavola *D G*

Topped with beef pepperoni, chilli-infused oil, and caramelized onion.



SUNSET APPETIZERS

(Vegetarian Version)

Guacamole & pico de gallo panipuri *G*

Crispy pani puris filled with creamy guacamole topped with refreshing pico de gallo

Tomato tart pissaladière *G D*

A delicate tart topped with caramelized onions, ripe tomatoes, and black olives

Margherita pizza *G D*

Mini pizzas adorned with fresh tomatoes, mozzarella cheese, and basil

Cacio e Pepe zucchini pizza *G D*

Mini pizza featuring a classic Roman combination of cheese and black pepper and shaved zucchini slices

G - Gluten *D* - Dairy



STARTERS

Pumpkin soup *D*

Creamy velouté of roasted pumpkin, gently spiced with nutmeg and cinnamon.

Levantine meatball *D G*

Beef and Lamb with pomegranate & cherry molasses, served on a bed of Labneh and parsley .

Lentil & celery root salad

Tender Puy lentils with julienned celery root and fine herbs, dressed in a fragrant black truffle vinaigrette.

Onion tart *D*

Caramelised onions with thyme and Emmental cheese, baked in a crisp, buttery tart shell.

Smoked salmon *D*

Finely sliced smoked salmon with dill, capers, red onion, and a touch of lemon labneh.

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

MAIN COURSE

Black Angus beef tagliatta *D*

Grilled prime Black Angus beef finished with garlic–parsley butter

Firewood corn fed chicken capon rotisserie

Succulent whole chicken infused with mandarin and rosemary, served with a rich jus.

Seafood tajine *D G SF*

Creamy crustacean blanquette of clams, shrimp, scallops, and Omani lobster, with puff pastry.

SIDES

Velvety mashed potatoes *D*

Smooth, buttery mashed potatoes infused with a hint of nutmeg.

Winter roasted root vegetables *D*

Roasted Carrots, Onions, Parsnips and Sweet potatoes

Creamed spinach *D*

Rich creamed spinach and cheese with artichoke

DESSERT

Chocolate fondant *D G N*

Warm molten chocolate cake served with crème anglaise cinnamon and ice cream vanilla.

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



THE VEGETARIAN

STARTERS

Pumpkin soup *D*

A creamy velouté of roasted pumpkin, gently spiced with nutmeg and cinnamon.

Truffle mushroom croquette *D G*

Crispy potato balls filled with mushroom duxelles and melted cheese, served on parmesan sauce.

Lentil & celery root salad

Tender Puy lentils with julienned celery root and fine herbs, dressed in a fragrant black truffle vinaigrette.

Onion tart *D G*

Caramelised onions with thyme and Emmental cheese, baked in a crisp, buttery tart shell.

Olive dip *D*

Tapenade of green olives, with dill capers, red onion and a touch of lemon juice, crispy onion

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

MAIN COURSE

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.

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.

Velvety mashed potatoes

Smooth, buttery mashed potatoes infused with a hint of nutmeg.

Winter roasted root vegetables *D*

Roasted carrots, onions, parsnips and sweet potatoes.

Creamed spinach *D*

Rich creamed spinach and cheese with artichoke.

DESSERT

Chocolate fondant *D N G*

Warm molten chocolate cake served with crème anglaise and cinnamon ice cream.

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



CHILDREN'S MENU

MAINS

Grilled mini chicken sausages

Juicy, tender sausages served warm and golden.

Crispy chicken tenders

Crunchy on the outside, tender on the inside — a classic favorite.

Beef wagyu sliders **G**

Mini gourmet burgers in soft buns, topped with cheese and a dash of ketchup.

Potato croquettes **Veg**

Crispy bites of creamy mashed potato, lightly breaded and golden-fried.

Sweet potato wedges **Veg**

Oven-roasted sweet potato wedges, naturally sweet and lightly seasoned.

Margherita pizzetta **Veg G D**

Mini pizzas topped with tomato sauce, melted mozzarella, and fresh basil.

Corn on the cob **Veg**

Steamed and buttered — sweet, simple, and fun to eat.

Pomodoro Napolitana pasta **Veg GF**

Gluten-free pasta in a sweet tomato and basil sauce.

Hummus, veggie sticks & cherry tomatoes **Veg**

Creamy hummus with colorful crunchy veggies and juicy cherry tomatoes.

Turkey & cheese toasties **G D**

Toasted golden sandwich filled with turkey slices and melted cheese.

DESSERTS

Soft-serve ice cream

Classic vanilla or chocolate — creamy, smooth, and served in a cup or cone.

Assorted mini cakes **G**

A fun mix of bite-sized sponge cakes in kid-friendly flavors.



THE VEGAN

STARTERS

Pumpkin Soup

A creamy velouté of roasted pumpkin, gently spiced with nutmeg and cinnamon.

Pink hummus *N SS*

Chickpeas, tahini, beetroot and lemon, extra virgin olive oil.

Tomato flatbread *G*

Crispy flatbread with tomato coulis, confit tomato, caramelized shallots, pine nuts.

Signature Caesar salad *SS*

Baby sucrine lettuce, hummus-mustard dressing, capers.

Smoked eggplant caviar *SS G*

Tahini, pomegranate, crispy onion.

G - Gluten *N* - Nuts *SS* - Sesame Seeds

MAIN COURSE

Firewood-grilled seasonal vegetable

Locally sourced vegetables, open-fire grilled, smoky finish.

Moroccan artichoke and spring pea tajine

Artichoke, lemon confit, mandarin, green olives, baby potatoes, green peas.

SIDES

Orzo cacio e pepe style *G*

Orzo, baby marrow, caramelized shallots, nutritional yeast, miso, sumac, lemon.

Middle Eastern saffron rice

Basmati rice with cardamom and star anise, dried cranberries, edible flowers.

Herbed crushed potatoes

Crushed potato with olive oil, chervil, chimichurri, chive and coriander.

DESSERT

Red berries mille-feuille *G N*

Filo pastry, plant-based vanilla cream, red berries, raspberry sorbet.

G - Gluten *N* - Nuts *SS* - Sesame Seeds