



## 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.

## 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.



## 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 ladneh, crispy onion

G - Gluten   D - Dairy   N - Nuts

### MAIN COURSE

#### Moroccan artichoke & spring pea tajine with lemon-Mandarin essence D G

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.

V - Vegan    Veg - Vegetarian

D - Dairy    G - Gluten    GF - Gluten-Free



## 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 succine lettuce, hummus-mustard dressing, capers.

#### Smoked eggplant caviar SS G

Tahini, pomegranate, crispy onion.

### 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.