



## CHILDREN'S MENU

### MAINS

Bento box

Vegetable crudities with hummus V

Corn on the cob V

Mini chicken popcorn G

Sweet potato wedges V

Penne pasta with tomato marinara sauce V GF

### DESSERTS

Mini cupcakes V  
*Vanilla, chocolate*



## THE FLAGSHIP DINNER MENU

*Vegan*

### PRELUDE

**Crudités platter with pink hummus and labneh olive dip** G SS

### FIRST FLAVOURS

#### **Heirloom beetroot carpaccio**

Served with mustard bergamot dressing and candied pecan.

#### **Artichoke & baby marrow carpaccio** N

Delicately prepared with white balsamic lemon dressing and pine seeds.

#### **Mediterranean fattoush salad**

A refreshing heirloom tomatoes, pickled radish, confit bell peppers and chervil herbs in a lemon-mustard vinaigrette.

#### **Smoked eggplant caviar**

Marinated with tahini, pomegranate and crispy onion

G - Gluten N - Nuts SS - Sesame Seeds

### THE MASTERPIECE

#### **Vegan meatball banadurah harra**

Simmered with capers, olive taggiasche, oregano and aromatic spices

#### **Honey-charred roasted cauliflower** N SS

Zaatar-infused and served over a creamy tahini-pomegranate purée.

#### **Middle Eastern saffron rice**

Fragrant saffron rice with dill, cardamom, cranberries, and blueberry petals.

### DESSERT

#### **Rose chia pudding**

With raspberry and almond milk

G - Gluten N - Nuts SS - Sesame Seeds



## THE FLAGSHIP DINNER MENU

### *Vegetarian*

#### PRELUDE

**Crudités platter with pink hummus and labneh olive dip** G SS

#### FIRST FLAVOURS

##### **Heirloom beetroot carpaccio**

Served with mustard bergamot dressing and candied pecan.

##### **Artichoke & baby marrow carpaccio** N

Delicately prepared with white balsamic lemon dressing and pine seeds.

##### **Mediterranean fattoush salad**

A refreshing heirloom tomatoes, pickled radish, confit bell peppers and chervil herbs in a lemon-mustard vinaigrette.

##### **Smoked eggplant caviar**

Marinated with tahini, pomegranate and crispy onion

V - Vegan N - Nuts G - Gluten SS - Sesame Seeds

## THE MASTERPIECE

##### **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.

##### **Honey-charred roasted cauliflower** N SS

Zaatar-infused and served over a creamy tahini-pomegranate purée.

##### **Middle Eastern saffron rice**

Fragrant saffron rice with dill, cardamom, cranberries, and blueberry petals.

## DESSERT

##### **Pistachio dacquoise** D N G

Layered with kadaifi crisps, pistachio praline, and a refreshing raspberry sorbet.

V - Vegan N - Nuts G - Gluten SS - Sesame Seeds



## THE FLAGSHIP DINNER MENU

### PRELUDE

**Artichoke tart** *G D*

### FIRST FLAVOURS

**Cured beef carpaccio** *D*

Confit tomato, date balsamic glaze, and shaved shanklish cheese.

**Artichoke & baby marrow carpaccio** *D N*

White balsamic lemon dressing, pine seeds, and parmesan shavings.

**Mediterranean fattoush salad**

Heirloom tomatoes, pickled radish, confit bell peppers, and chervil herbs in a lemon-mustard vinaigrette.

**Oven baked salt crusted fish** *F SS*

UAE water red snapper, lemon tahini tarator, green sea asparagus, and smoked eggplant caviar.

**Bread basket** *D N G*

A selection of freshly baked breads served with regional accompaniments.

*G* - Gluten   *N* - Nuts   *D* - Dairy   *F* - Fish   *SS* - Sesame Seeds

## THE MASTERPIECE

**"Black cod" banadurah harra** *F*

Slow-simmered with capers, Taggiasca olives, oregano, and warm Mediterranean spices.

**Braised beef short ribs** *G*

Tender and slow-cooked, topped with harissa breadcrumbs infused with garam masala and dry mint, finished with a rich demi-glace jus.

**Honey-charred roasted cauliflower** *N SS D*

Zaatar-infused and served over a creamy tahini-pomegranate purée.

**Middle Eastern saffron rice**

Fragrant saffron rice with dill, cardamom, cranberries, and blueberry petals.

## DESSERT

**Pistachio dacquoise** *D N G*

Layered with kadaifi crisps, pistachio praline, and a refreshing raspberry sorbet.

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## THE HERITAGE BREAKFAST MENU

### BAKERY BASKET

#### **Bread & Viennoiseries** *D G*

Freshly baked zaatar croissants, pain au chocolat, mini pita bread.

#### **Traditional Emirati chebab pancakes** *D G*

Warm, traditional pancakes delicately spiced with saffron and cardamom.

#### **Date molasses & tahini dip** *SS*

A rich, earthy date syrup served with creamy tahini.

### EGG DISHES

#### **Balaleet eggs Benedict** *D G*

Poached eggs on a chebab pancake, layered with sweet vermicelli infused with cardamom, cinnamon, and saffron.

#### **Batata wa bayd with sujuk**

Scrambled eggs with tomato, potato, beef sausage, and onion.

#### **Shakshouka** *D*

Eggs baked in tomato sauce infused with harra, paprika, Shanklish cheese, and topped with takbeleh green sauce.

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### MEZZE

#### **Mixed olives & crudités** *V*

A selection of Lebanese olives marinated in olive oil and herbs, served with fresh seasonal vegetables.

#### **Zaatar dip** *SS*

Traditional thyme, sesame, and sumac blend paired with rich olive oil.

#### **Hummus** *SS*

Classic chickpea purée with tahini, garlic, and lemon.

#### **Labneh** *D*

Creamy, tangy strained yogurt.

#### **Mini manakeesh** *D G*

Astha cheese & honey.

#### **Baked Beans** *V*

Slow-cooked haricot beans cooked in a rich tomato sauce with regional spices.

#### **Dango** *V*

Emirati-style chickpeas marinated in lemon juice and aromatic spices.

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## THE SKYLINE SUNSET MENU

**Crudités platter with pink hummus and labneh olive dip** SS G

**Mixed nuts** G N

**Smoked salmon toast with lemon cream cheese and sumac** D F G

Crispy toast topped with smoked salmon, lemon-infused cream cheese, and a hint of sumac.

**Mini Éclair with Mandarin-infused lemon chicken** D G E SS

A delicate éclair filled with lemon-marinated chicken and a hint of mandarin.

**Panipuri stuffed with artichoke and escabeche**

Crispy puris filled with creamy artichoke salsa.

**Shrimp shell harmony with dill and shaved fennel** SF D G E

Crispy shrimp with a tangy dill and fennel garnish.

**Olive tapenade cup with radish flower** G N

Savory olive tapenade served in a pastry cup, garnished with a fresh radish flower.

**Onion Tart** D

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

## À LA CARTE

Half dozen Fujairah local oysters N°3 AED 165

One dozen Fujairah local oysters N°3 AED 295

Local shrimp cocktail (Eight pieces) AED 160

Caviar AED 380

V - Vegan G - Gluten D - Dairy SF - Shellfish

F - Fish E - Egg SS - Sesame Seeds