



Two, by Nature

NOTHING EXISTS ALONE

WELCOME CANAPÉS

Smoked salmon blinis G D

Topped with sour cream, sumac, and fresh herbs.

Potato mille-feuille with caviar F

Crisp layered potato bite finished with a touch of caviar.

Sun-dried tomato tart with basil pesto G

Mini tart filled with slow-roasted tomato and fresh basil pesto.

Truffle artichoke pani puri G

Crisp puri shell filled with creamy truffle artichoke purée.

FIRST FLAVOURS

CHOOSE ONE

Cured beef carpaccio D

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

Artichoke & baby marrow carpaccio with stracciatella 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 and mustard vinaigrette.

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

THE MASTERPIECE

Served with Middle Eastern saffron rice

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

CHOOSE ONE

"Black cod" banadurah harra F SS D

Slow-simmered with capers, Taggiasca olives, oregano, and warm Mediterranean spices. Served with zaatar-roasted cauliflower and tahini and pomegranate purée.

Braised beef short ribs G SS

Slow-braised beef short ribs finished with harissa breadcrumbs, garam masala, and demi-glace. Served with zaatar-roasted cauliflower and tahini and pomegranate purée.

Honey-charred roasted cauliflower N SS D

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

TRIO OF DESSERTS

Warm chocolate fondant D G E

Classic crème brûlée D E

Mango sorbet with fresh berries

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