



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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