



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



SUNSET APPETIZERS

CANAPÉS

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 Guacamole and Pico de Gallo Salsa *V G*

Crispy puris filled with creamy guacamole and refreshing pico de gallo salsa.

Mini Wagyu Burger *G D*

Mini kofta-style Wagyu burger in a brioche bun with piperade-style bell peppers.

Tuna Melt Escabeche Mini Tacos *G D F*

Mini toast topped with tuna melt, escabeche vegetables, and pink peppercorn.

Watermelon with herbal ricotta and balsamic reduction

Dehydrated olive, sage, basil, marjoram, chive

PIZZA

Margherita Classico *Veg G D*

Classic basil pesto, tomato sauce, and mozzarella cheese.

Cacio e Pepe with Zucchini and Burrata *Veg G D*

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

Pepperoni Diavola *G D*

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

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



STARTERS

Pumpkin soup *D N*

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 G*

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 *D*

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

Seafood vol-au-vent *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 N*

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



THE VEGAN

STARTERS

Pumpkin soup N

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

Vegan meatballs on a bed of mushroom

Plant-based meatballs served on a bed of sautéed mushrooms.

Lentil & celery root salad

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

Tomato tart tatin G

A tart of juicy heirloom local tomatoes and caramelized shallots on golden shortcrust pastry, topped with balsamic cream

Olive dip

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

G - Gluten

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 G

Orzo pasta with baby marrow and caramelized shallots tossed with activated yeast and chervil herbs.

Crushed potatoes

Potato with olive oil and coriander.

Winter roasted root vegetables

Roasted carrots, onions, parsnips and sweet potatoes.

Creamed spinach

Rich creamed spinach with artichoke.

DESSERT

Rose chia pudding

Rose-scented chia pudding with raspberry and almond milk.

G - Gluten



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.