



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 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



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.