

FIRST COURSE

FOIE GRAS GANACHE (D,E,N)

Grilled brioche bread, caramelized hazelnuts, berries &
balsamic vinegar reduction

or

SEAFOOD UTOPIA (S,D)

King fish gravlax, burnt tiger prawns, pickled mussels,
marinated scallop, tzatziki gazpacho

SECOND COURSE

SAFFRON ARANCINI (V,G,E)

Orange scented pumpkin velouté, pickled pumpkin,
organic baby spinach, red onion, shimeji

or

OMANI LOBSTER (RIN,S,D)

Sturgeon caviar, cauliflower foam & lobster bisque

THIRD COURSE

ROASTED TURBOT FISH (S,D)

Green pea puree, asparagus, salmon roe & lemon butter sauce

or

SULTANAH'S BEEF ROSSINI (D,G,E,N)

Black Angus beef tenderloin, brioche bread, pan seared foie gras,
fondant potato, celeriac puree, hazelnut gremolata & truffle

DESSERT

FLEXI CHOCOLATE (D)

Pear, saffron & cinnamon parmesan cheese ganache

or

A DIFFERENT PROFITEROLE (RIN,D,G,E)

Croque en bouche, mascarpone mousse, pomegranate,
mastic from "Chios" island

(RIN) Rooted in Nature (V) Vegetarian (N) Nuts (D) Dairy (G) Gluten (S) Seafood (E) Egg

Our culinary team will be happy to cater to any of your special dietary needs or considerations.