

FESTIVE MENU





CHRISTMAS EVE

5 Course Sharing Style

Cold Crudité Mezze & Bread (N, VG)

Roasted aubergine dip, house pickled local olives, pickles, dukkah

Bilfuego Tuna & Tomato (S, R)

Tomatoes from the region, tomato extraction, olive oil, salt & pepper

Mangrove Jack Fish & Local Spinach (F,D)

Swiss char, preserved lemon, chermoula & white beurre blanc

Wagyu T-bone (D,N,G)

Australian westholme mbs 4/5

Koal-baked potato, truffle crème fraiche, grilled greens, roasted almond

Smoked Chocolate (VG, N)

Hazelnut crumble, 70% chocolate mousse, chocolate ice cream

VEGETARIAN MENU

Cold Crudité Mezze & Bread (N, VG)

Roasted aubergine dip, house pickled local olives, pickles, dukkah

Roasted Heirloom Tomato & Burrata (G, V, LS)

Tomato relish, seasonal herbs, nori sourdough herb crumb

Pit-fired Red Bell Peppers (G,VG)

Fresh sourdough, house made tomato & pepper paste, olive oil

Oyster Mushroom & Maine Lions Rice (VG)

Atar'za, saffron, rosemary, sage, cardamom aioli

Smoked Chocolate (VG, N)

Hazelnut crumble, 70% chocolate mousse, chocolate ice cream

AED 550 PER PERSON

LS Locally Sourced D Dairy N Nuts S Seafood SF Shellfish R Raw SS Sesame G Gluten VG Vegan V Vegetarian VG Vegan

Offer is subject to change based on ingredient availability and may change without prior notice.

All prices are in UAE Dirham and are inclusive of all applicable service charges and VAT