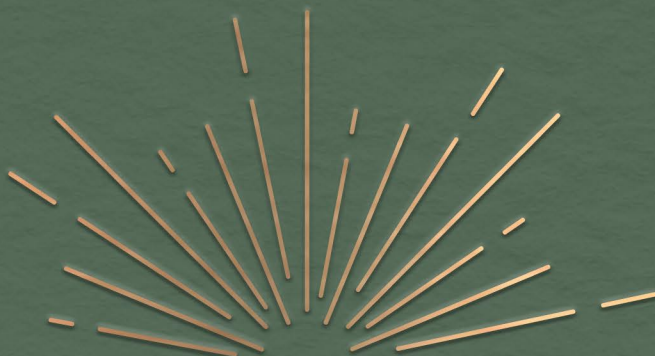


NOIA  
BY THE POOL



## *First Course*

Smoked Corn Soup (D, G, N)

Served with marinated langoustines and a hint of bergamot

Red Shrimp Ceviche (D, G, N, S)

Fresh red shrimp with orange, coriander, lemon, and a touch of spicy oil

Spiced Feta Spread (D, G, N)

Creamy feta with olive oil and crisped bread

Artichoke à la Grecque (D, G, N)

Artichoke hearts with lemon zest, roasted garlic oil, and fresh herbs

Wagyu Beef Tartare (D, G)

Hand-cut Wagyu beef with pickled cucumber, capers, shallots, parmesan, Dijon mustard, and truffle mayonnaise

## *Second Course*

Beetroot Salad (D, N, V)

Colorful baby beets with poached pears, Katiki cheese, caramelised pecans, and orange

Grilled Octopus (D, G, N)

Marinated octopus with oxymel, Greek fava purée, and crispy capers

Zucchini Balls (D, G, V)

Golden zucchini fritters with feta, manouri cheese, truffle mayonnaise, and honey from Greece

## *Third Course*

Veal Cheek Orzo (G)

Slow-braised veal cheeks with tomato compote, handmade orzo, truffle, and Mykonian graviera cheese

Grilled Seafood Platter (D, S)

Boston lobster, live langoustines, and scallops served with a rich lemon butter sauce

Flame-Grilled Dry-Aged Steak (D, N)

Charred steak with raw wild greens and garlic butter

## *Festive Dessert Platter*

Almond cake with salted caramel and roasted almonds (D, G, N)

Green pistachio ice cream with black salt and olive oil (D, G, N)

Crème brûlée with walnut pie crumble (D, G, N)

Seasonal fruits

AED 1,150 per person, inclusive of alcoholic beverages

AED 1,350 per person, inclusive of alcoholic beverages and Champagne

AED 575 per child aged 4 to 12

A - Alcohol | G - Gluten | D - Dairy | N - Nuts | S - Shellfish | V - Vegetarian | VG - Vegan

All prices are in UAE Dirhams inclusive of 10% service charge, 5% VAT and subject to 7% municipality fee.