



Starter

Sautéed King Prawn and Scallop

Warm fennel, Pok Choi and Dill Salad with Saffron foam

Wild Mushrooms filled Deboned Quail

Spinach Puree and served on a pumpkin and confit quail risotto with parmesan foam

Asparagus & Sweet Peas Espuma

With Wild Mushroom Fricassee & Poached Egg ✓

Duck Confit Salad

With Cranberries Compote, Grapefruit & Orange Segments and Sweet Citrus Dressing

Tandoori Kingfish on Avocado & Cucumber

With Yoghurt Dressing

Contemporary Arabian Mezzeh

Beetroot Hommous, Avocado Mutable, Smoked Eggplant Babaghanous, Lamb Kibbeh, Cheese Samboussek & Crispy Arabic Bread N

Basil Marinated Grilled Vegetables with Soft Goat's Cheese

Sun-dried Tomatoes, Kalamata Olives & Balsamic ✓ N

Creamy Vegetable & Tarragon Chowder

Medley of Vegetables, Gruyere Gratin Focaccia ✓

✓ - Vegetarian

N- Contains Nuts



Main Courses

Corn Fed Chicken Breast with smoked Bell Pepper
Young Vegetable Mille Feuille and Coriander and Spinach Jus

Lamb Canon with Tagine Vegetable
Green Bean Casserole & Creamy Chick Peas

Chateaubriand with Wild Mushrooms & Endives
Dauphinois fondant and Thyme Jus

Grilled Salmon with Citrus Vegetable Slaw
Lemon and Dill Emulsion

Baked Sea Bass Tenderloin
Celeriac Puree, Green Asparagus, Gratinated Mussels & Morels Sauce

Home Made Basil & Potato Gnocchi
Fresh Tomato Sauce, Slow braised Shredded Beef and Smoked Bone Marrow Jus

Seasonal Grilled Baby Vegetable Tart with Celeriac Puree
Roasted Walnuts and Smokey Red Pepper Coulis **V** **N**

Tandoori Paneer Tikka with Bell-peppers, Red Onions
On Creamy Tomato Cashew-nut Sauce **V** **N**

V - Vegetarian

N- Contains Nuts



Desserts

Hazelnut & Chocolate Coated Profiterole

*With Cognac and Date Ice Cream **N***

Coffee and Cardamom Pot de Crème

*Almond Biscotti and Peanut Butter Ice Cream **N***

Amarula Bread and Butter Pudding

*Vanilla Mascarpone and Almond and Apricot Jam Tuille **N***

Bitter Chocolate Fondant

*Roasted Almond Ice Cream & Caramel Espuma **N***

Fresh Baked Ricotta Cheese Cake

Mixed Berries Salad and Brandy Vanilla Custard

Sorbet Selection of the day

Daily Chef's Selection

Selection of Freshly Cut Fruit

Dark Chocolate Pouring Sauce

Gourmet Cheese Selection

Seasonal Fruit chutney, Raisins and Homemade Biscuits

V - Vegetarian

N - Contains Nuts