

Seated Dinner

The following is a sample of our culinary offering. Our menus can be tailored to suit your event, guests and individual requirements.

ARRIVAL & BREAD RITUAL

The Bread Basket

Multigrain sourdough, potato brioche, sundried tomato olive focaccia and burnt garlic chili crisp lavash.

Allergens: GL, D, V

Dips & Butters

Rosemary garlic butter, caramelised onion labneh, smoked olive tapenade and fig-hot honey baked brie.

Allergens: D, V

AMUSE-BOUCHE

Pearl of the Gulf

Edible oyster shell with yuzu fizz, sea herb oil, chili mist and a delicate oyster mousse.

Allergens: GL, D, F, MOL

STARTER - CHOICE OF ONE

Lobster Bouillabaisse Royale

Butter-poached lobster, grilled seabass, miso mussel, samphire ginger broth and saffron foam.

Allergens: D, F, MOL, SOY

Quail & Quince

Roasted quail, foie gras parfait, celeriac remoulade, chicory leaves and quince jam.

Allergens: D, E

Taste of the Levant

Smoked labneh, zaatar pearls, muhammara lamb, heirloom carrots, maple beetroot glaze and sourdough crostini.

Allergens: GL, D, N, SS

Green Asparagus & White Truffle

Asparagus textures, white asparagus cream, pickled mustard seeds, dill oil and toasted pine nuts.

Allergens: D, M, N, V

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MAIN COURSE - CHOICE OF ONE

Wagyu Beef Two Ways

18-hour smoked short rib, wagyu tenderloin, charred shallot petals, beetroot-preserved lemon puree, celeriac and bordelaise.

Allergens: D, GL

Miso Chilean Seabass

Miso glazed seabass, pickled buttermilk onion puree, prawn dumpling, fried potato threads, peanut crumble and green oil.

Allergens: GL, D, E, F, SOY, N

Arabic Spiced Lamb Shoulder

Slow braised lamb, garlic tahini yogurt, cumin potato gratin, heirloom carrots, pomegranate jus and mustard powder.

Allergens: GL, D, SS, MU

BBQ Organic Chicken & Wild Garlic

Organic chicken with wild garlic puree, shiitake mushroom, dashi glaze, braised leek and chicken emulsion.

Allergens: GL, D, SOY

Vegan Pumpkin Ravioli

Grilled pumpkin ravioli, wild garlic spinach, soy milk emulsion, vegan feta, chili oil and fresh herbs.

Allergens: GL, SOY, VG

DESSERT - CHOICE OF ONE

White Chocolate, Raspberry Dome

White chocolate mousse, raspberry coulis, yogurt sorbet, wafer crisp and hand-painted chocolate leaves.

Allergens: GL, D, E, V

Mandarin Meringue Cloud

Lemon curd, mandarin gel, Italian meringue, orange candy, sable and citrus blossom.

Allergens: GL, D, E, V

Pistachio Baklava Mille-Feuille

Crisp filo, pistachio praline, orange blossom cream, honey syrup and rose petals.

Allergens: GL, D, E, N, V

Chocolate Tonka & Date Caramel

Dark chocolate cremeux, date caramel, tonka ice cream, cocoa nib tuile and Maldon salt.

Allergens: GL, D, E, V

PETIT FOURS

Exclusive Mignardise Selection

Mini rose macaron salted caramel truffle, pistachio nougat, orange blossom pate de fruit and chocolate date pearl.

Allergens: GL, D, E, N, V