

# FINE DINING MENUS



## M E N U 1

Butternut squash cappucino

~

Pan-fried hand dived scallops, cauliflower purée,  
sauce vierge

~

Roast rump of lamb, fondant potato, braised  
shallots, baby asparagus and red wine jus

~

Hot chocolate and macadamia nut fondant with  
fresh mango and vanilla ice cream

## M E N U 2

Minestrone consommé

~

Wagyu beef carpaccio with horseradish cream  
and micro-cress salad

~

Pan-fried seabass with fondant potato, green  
asparagus, braised pearl onions and caviar veloute

~

Vanilla bean pannacotta with macerated  
raspberries

## M E N U 3

Celeriac capuccino with truffle oil

~

Lobster and prawn salad with rock oyster and  
passion fruit dressing

~

Oven roasted lamb loin with aubergine boulangère,  
sundried tomato tapenade, black olive jus

~

"Yes Chef!" assiette of chocolate

## M E N U 4

Wild mushroom consomme

~

Confit tomato and rosary goats cheese tian,  
white asparagus, black olives, sauce vierge

~

Mixed wild mushroom fricassée with celeriac  
lasagne, shallot rosti and cepè veloute

~

**A** Grand Marnier panacotta with citrus dressing

**450dhs per person**

**A** = contains **A**lcohol / **P** = contains **P**ork