



THE ART OF HOSTING

3 Course Dinner

Tuna Tahini Ceviche

Heirloom Carrots with Smoked
Labneh and Pecans

Heirloom Tomato Salad with
Burratini

Steak Tartare with Pickled Shemiji
Mushrooms

Carpaccio de Garmbero Rosso

Secondo

Pan Seared Scallops with Lobster
Butter, Celery Root Puree and
Bacon Bits

Wagyu Beef Cheeks with
Pomegranate Demi Glace and
Moroccan Dukka on Parsnip Puree

Miso Blacked Cod with Brocolini
and Pickled Ginger Root

Cauliflower Steak with Walnut Caper
Salsa

Rustic Lamb Roast with Date Gravy
on Saffron Risotto

Dolce

White Chocolate Cheesecake

Pain Perdu with Maple Caramel and
Dulce De Leche Ice Cream

Mama's Famous Tiramisu

Lazy Cake

Grilled Pineapple with Coconut Lime
Sorbet

5 Course Dinner

Tuna Tahini Ceviche

Heirloom Carrots with Smoked
Labneh and Pecans

Heirloom Tomato Salad with
Burratini

Steak Tartare with Pickled Shemiji
Mushrooms

Carpaccio de Garmbero Rosso

Primo

Mushroom Truffle Ravioli

Risotto Verde with Baby Asparagus
and Lemon Zest

Cream of Cauliflower Soup with
Veal Bacon Bits and Chili

Lobster Taglioni with Roasted
Cherry Tomato and Basil Oil

Chilled Tomato Gazpacho with Basil
Granita

Secondo

Pan Seared Scallops with Lobster Butter, Celery Root Puree and Bacon Bits

Wagyu Beef Cheeks with Pomegranate Demi Glace and Moroccan Dukka on Parsnip Puree

Miso Blacked Cod with Brocolini and Pickled Ginger Root

Cauliflower Steak with Walnut Caper Salsa

Rustic Lamb Roast with Date Gravy on Saffron Risotto

Contorno

Roasted Maple Brussel Sprouts

Roasted Rosemary Potatoes

Marinated Bok Choy

Honey Roasted Sweet Potato

Grilled White Asparagus with Lemon and Garlic

Dolce

White Chocolate Cheesecake

Pain Perdu with Maple Caramel and Dulce De Leche Ice Cream

Mama's Famous Tiramisu

Lazy Cake

Grilled Pineapple with Coconut Lime Sorbet

Information

Desserts

Bread Basket and Table Nibbles
Available in Package

3 Course Dinner

265 AED

5 Course Dinner

440 AED

Prices are for Food only.
Staffing and equipment hire at additional cost

