

THEARTOFHOSTING.ME



SIT-DOWN DINNER

FOR BOOKINGS

(971) 50 100 4860 | (971) 52 154 7355
Info@theartofhosting.me | sale@theartofhosting.me

A CONTEMPORARY MEDITERRANEAN EXPERIENCE

Our sit-down dining collection brings together elegant Riviera flavours, premium ingredients and modern Mediterranean cooking in a refined, individually plated format.

APPETIZERS

La Pissaladière [G, F]

Caramelised onion tart, smoked anchovies, Niçoise olives and thyme.

AED 18

La Tapenade [G, F]

Crushed Mediterranean olives, capers, smoked anchovy and olive oil with thinly sliced toasted baguette.

AED 10

STARTERS

Yellowtail Crudo [F, S, G]

Yellowtail with ponzu, shaved fennel and tobiko

AED 48

Beef Carpaccio [D, M]

Salt-cured Black Angus striploin with caper and cornichon dressing, rocket and Parmesan.

AED 40

Octopus Carpaccio [Molluscs]

Octopus with lemon confit and green jalapeño dressing, pickled shallots, candy radish and Aitsina cress.

AED 40

Tuna Tart [F, G, E, D]

Tuna on a crisp pancake with truffle dashi, Oscietra caviar and truffle tarama.

AED 75

Seabream Carpaccio [F, S, G]

Thinly sliced Kefalonia seabream with truffle dashi and a lemon and olive oil dressing.

AED 35

SALADS

Salade Niçoise [F, S, G]

Confit yellowfin tuna, baby gem lettuce, smoked anchovies, pickled peppers and heirloom tomato with tuna demi-glacé and yuzu dressing.

AED 60

Lina Salad

Baby spinach, frisée, romaine, pomegranate, spring onion and walnuts

AED 20

Greek Salad [D]

Cucumber, red and yellow peppers, heirloom tomato, oregano, krytamo leaves, Kalamata olives and grilled feta.

AED 30

Endive Salad [D, N, M]

Green and red endive, Pink Lady apple, candied walnuts and Gorgonzola with grain mustard dressing

AED 30

Shaved Cauliflower [M]

Thinly shaved cauliflower, avocado, pomegranate and chives with honey-mustard dressing.

AED 50

Caesar Salad [E, D, F, M]

Grilled chicken, romaine lettuce, egg, Parmesan tuile and smoked anchovy Caesar dressing.

AED 35

[CONTINUE >](#)

HOT STARTERS

Warm Prawns [Crustaceans]

Confit prawns in roasted garlic oil with Amalfi lemon and basil.

AED 35

Les Escargots Riviera [D, N, C, Molluscs]

Burgundy snails with Parmesan, almonds, beurre de baratte, chicken demi-glace and parsley.

AED 55

Petits Farcis Niçois [G, E, D]

Tomato and courgette filled with minced veal rump, Parmesan and panko, with roasted pepper, courgette and marinara sauce.

AED 45

Grilled Aubergine [D, N, C, Crustaceans]

Charcoal-grilled aubergine with tomato confit, pesto, mozzarella, seared prawns and rocket.

AED 50

MAIN COURSES

L'Entrecôte [M]

200g Black Angus ribeye with tarragon mustard, caper and shallot relish and Sakura leaves.

AED 125

Bavette à l'Échalote

Grilled Australian flank steak with chicken demi-glace, Amalfi lemon and shallots.

AED 80

Beef Short Rib

Slow-cooked beef short rib served with demi-glace sauce.

AED 100

Dover Sole [F, E, M]

Pan-seared Dover sole with sole aioli, Sakura leaves and grilled lemon.

AED 240

Veal Chop [D]

Grilled veal chop with sage and maple marinade, Greek yoghurt and confit garlic.

AED 135

Lamb Cutlets

Australian Frenched lamb cutlets with Kalamata olive and honey marinade, confit tomato and shaved shallot relish.

AED 80

Le Coquelet

Grilled baby chicken marinated with confit lemon, green jalapeño, garlic, honey, thyme and olive oil.

AED 90

Green Pea Risotto [D]

Green peas, feta, sun-dried tomato and Parmesan.

AED 70

SIDES

Gratin Dauphinois [D]

Thinly sliced Maris Piper potatoes baked with whipping cream and nutmeg.

AED 25

Ratatouille [D]

Courgette, aubergine, red and yellow peppers, roasted white onion and tomato reduction with basil, mint and Persian feta.

AED 25

Grilled Asparagus

Josper-grilled asparagus with shallot confit dressing and chives.

AED 30

Frites Allumettes Maison

Fine, crisp Maris Piper potato fries.

AED 20

Grilled Broccolini [G]

Charred broccolini with crisp garlic, fine chilli and bright lemon zest

AED 30

[CONTINUE >](#)



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ALLERGENS

Celery (C), Mollusks (MC), Dairy (D), Egg (E), Fish (F), Gluten (G), Mustard (M), Nuts (N), Peanuts (P), Sesame (SM), Shellfish (SF), Soya (S), Vegetarian (V), Vegan (VEGAN), Served Raw (RW)

DESSERTS

La Tarte au Citron Meringuée [G, E, D]

Bergamot lemon tart with crisp pastry and torched meringue.

AED 30

Signature Cheesecake [G, E, D, N]

Homemade cheesecake with almond and hazelnut base and red berry coulis.

AED 40

Crème Brûlée [E, D]

Classic French crème brûlée with vanilla and popcorn ice cream.

AED 30

Baba au Rhum [G, E, D]

Rum-soaked brioche with vanilla Chantilly and citrus syrup.

AED 45

Chocolat Fondant [G, E, D, N]

Warm molten chocolate cake with pistachio ice cream.

AED 40

Minimum of 10 people for the sit-down meal option, with a minimum of 5 portions per selected item.



Chef is excluded, AED 400 per chef for the event



Plating is chargeable at AED 30 per person per setting



Set up and delivery charges AED 400



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