

DESIGNER
dining
BY ANANTARA

Mediterranean menu

• from the land •

AED 2500 per couple including food & soft beverages

BREAD & DIPS

Focaccia, Grissini, Fresh Pitta
Black Olive Tapenade, Red Bell Pepper Biscayne, Tzatziki (D) (G)

APPETIZERS - TO SHARE

Aegean Salad (D) (G)
freshly curated salad with hazelnut vinaigrette and toasted pecan nuts

INTERMEDIATE

Greek Heritage Tomato Soup (D) (G)
combination of heirloom, batabata & beef heart tomatoes slowly roasted,
blended & served with homemade focaccia bread

MAIN COURSE

Mayura Wagyu Steak (G) (D) (S) (C)
180 days grain fed full blood 6-7 wagyu tomahawk cooked and served alongside truffle mash,
grilled asparagus, sautéed wild mushrooms and trio sauce (*Peppercorn, Bearnaise, Shiraz Jus*)

DESSERT

Lemon Globe Flambé (G) (D) (A)
fresh sicily lemon globe coated with Italian meringue and flambéed with Jack Daniels
Seasonal Sliced Fruits
Tea and coffee
Petit Fours

ADD ONS

The caviar ceremony
30g caviar on ice
lemon sorbet, Kaffir lime rind
+AED 1099
U5 Gulf prawns
char grilled the classic way with lemon, garlic and butter
+AED 400
Celebration Cake
+AED 450

DESIGNER
dining
BY ANANTARA

Mediterranean menu

• from the sea •

AED 2500 per couple including food & soft beverages

BREAD & DIPS

Focaccia, Grissini, Fresh Pitta
Black Olive Tapenade, Red Bell Pepper Biscayne, Tzatziki (D) (G)

APPETIZERS - TO SHARE

Aegean Salad (D) (G)
freshly curated salad with hazelnut vinaigrette and toasted pecan nuts

INTERMEDIATE

Greek Heritage Tomato Soup (D) (G)
combination of heirloom, batata & beef heart tomatoes slowly roasted,
blended & served with homemade focaccia bread

MAIN COURSE

Charred Seafood Platter (G) (D) (S) (C)
choices of seabass, octopus, calamari, tiger shrimps grilled to perfection served with
homemade freshly baked pita bread, grilled lemon & sumac salad

DESSERT

Lemon Globe Flambé (G) (D) (A)
fresh sicily lemon globe coated with Italian meringue and flambéed with Jack Daniels
Seasonal Sliced Fruits

ADD ONS

The caviar ceremony

30g caviar on ice
lemon sorbet, Kaffir lime rind
+AED 1099

Carvery

full blood wagyu steak
char grilled with herbs and garlic
+AED 500

Celebration cake

+AED 450

C - Crustaceans D - Dairy E - Eggs G - Gluten M - Molluscs
N - Nuts S - Seafood SS - Sesame Seeds

DESIGNER
dining
BY ANANTARA

Middle eastern menu

AED 2500 per couple including food & soft beverages

ORIENTAL MEZZA

Tabouleh, Hummus (SS), Fattoush (G), Vine Leaves
Olive Salad , Labneh with Mint (D) , Eggplant mutable (SS)

SPECIALTY FROM MOROCCO

Zaalouk – Egg plant and tomato delicacy
Moroccan Tomato salad with local cress
Charmoula Baby Marrow
Potato Onion Salad

HOT MEZZEH

Lamb Kebbeh (G), Cheese Sambousek (D) (G), Falafel (SS)

SOUP

Arabic Lentil Soup (V) (G),
Lemon, Pita Croutons

MAIN

From our live Charcoal Grill

Shish Taouk with Garlic sauce (E)
Grilled Beef Kebbab
Harissa Marinated Lamb Cutlet
Gulf King Prawns, Lemon Zaatar Sauce (D) (C)

Our Moorish specialties

Revisited Barkook Tagine (D) (G)
Cinnamon & Almond Flavored Couscous (N)
Eggplant Moussaka (V), Oriental Rice (N)

DESSERT

Umm Ali (D) (E) (G) (N)
Assorted Arabic Sweets (N) (G)
Seasonal Sliced Fresh Fruits

ADD ONS

The Caviar Ceremony

30g caviar on ice
lemon sorbet, Kaffir lime rind
+AED 1099

Celebration Cake

specialty Santorini themed real chocolate cake
+AED 450

C - Crustaceans D - Dairy E - Eggs G - Gluten M - Molluscs
N - Nuts S - Seafood SS - Sesame Seeds