



INDIAN MENU

Sharing Style

AMUSE BOUCHE

Chef Surprise

STARTERS

Samosa Chat (G, N)

Potato | Chickpeas | Carom seeds | Cashewnuts

Tandoori Prawn (S, D)

Yoghurt | Indian Spices | Mustard | Mint Chutney | Masala Papad

Chapli kebab (D)

Lamb | Cheese | Indian spices

SOUP

Tomato Dhaniya Ka Shorba (V)

MAINS

Lobster (S)

Lobster Masala | Beetroot Poriyal | Biryani Rice

Lamb Nihari (D)

Lamb Shank | Biryani Rice

Banana leaf wrap whole baked sea bass (S)

Lemon | Indian spiced | Onion & Tomato Salsa

All Dishes Served With - Naan and Roti

DESSERT

I Love coconut (D)

Coconut Diplomat cream | Whipped Coconut Ganache | Coconut Marshmallow | Coconut Snow | Coconut Cubes

Mango & Saffron (N, D, G)

Mango Saffron Sorbet | Mango Cream | Mango Saffron Macaroon | Mango Chutney | Saffron Sable | Rasmalai Sponge

Chocolate Box as Departure Gift

Please inquire with senior management if you have any dietary restrictions, allergies or special consideration

(D) Dairy, (N) Nuts, (V) Vegetarian, (G) Gluten, (S) Seafood





WESTERN MENU

Sharing Style

AMUSE BOUCHE

Chef Surprise

STARTERS

Lobster (S, D)

Poached | Avocado Lobster Timble | Shaved Fennel and Orange

Organic Burgundy Beet Salad (N, D, V)

Goat Cheese Nuggets | Orange Segments | Honey Comb | Pistachio And Herb Dressing

Poached Scallop (S)

Crushed Purple Potato | Mango Chili Salsa | Caviar | Dukkha

SOUP

Middle Eastern lentil soup with crispy pita bread (G, V)

MAINS

Braised Beef Short Ribs

Paprika Scented Broccoli | Potato Fondant | Truffle Jus

Salt Baked Whole Sea bass (S, D)

Cauliflower Couscous | Confit Tomato | Asparagus| Saffron Butter Sauce

Lamb Shoulder & Rack (G, D)

Carrot Purée | Zesty Spinach | Goat Cheese Puff

DESSERT

Chocolate Sensation (D)

Warm chocolate cake with milk chocolate ice-cream

Yoghurt Panna Cotta Rhubarb Jelly (D)

With Marinated Mix Berries

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OCEAN MENU

Sharing Style

AMUSE BOUCHE

Chef Surprise

STARTERS

Crab Tartar (S, D)

Crème Fraiche | Green Apple | Avocado Cream | Salmon Roe and Pomegranate

Prawns (S, D)

Quinoa and Feta Roll | Mango and Chili Dressing

Californian Maki (S)

Selection of Californian Maki Roll with Condiments

SOUP

Seafood Soup (S)

Saffron Aioli | Crispy Garlic Bread

MAINS

Lobster Thermidor (S)

French Mustard | Gruyere Cheese | Cream

Tasmanian salmon steak (S)

Grilled king prawn (S, D)

Grilled Vegetables | Corn on the Cob | Baby Potatoes (V)
Saffron Lemon Butter Sauce (V, D)

DESSERT

Qatari Crème Brulee (D)

Rich Custard with Layer of Crunchy Caramel

Seasonal Tropical Fruit Skewers

Caramel and White Chocolate Sauce

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ARABIC MENU

Sharing Style

STARTERS

Cold Mezzeh Platter (D)

Mutable | Tabouleh | Avocado Hummus

Platter of smoked salmon (S, D)

Platter of Cold Cuts

Hot Mezzeh Platter (G, D, N)

Cheese Fatayer | Kibbeh | Spinach Fatayer

SOUP

Middle Eastern lentil soup with crispy pita bread (G)

MAINS

Hammour | Tiger Prawn (S, D, N)

Baby Hammour with Machbous Rice | Grilled Vegetable |CucumberYoghurt

Οı

Lamb chop | Shish Taouk | Kofta (G)

Moroccan couscous | Stuffed baked eggplant Pomegranate jus

Or

Beef Ribs | Lobster (S)

Olives & Artichoke Ragout | Hara Batata | Jus (S, D)

DESSERT

Oriental Delight (N, D)

Pistachio Crunch | Orange and Date Compote | Arabic Coffee Cream

Kunafa (N. D. G)

Ashta Cheese | Warm Sugar Syrup | Crushed Pistachios

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