

AN ARABIC DINNER EXPERIENCE ON THE BEACH

DINING BY

Deftian



FIRST COURSE

Assortment of Mezze

Avocado hummus, spicy labneh with makdous, Smoked baba ghanouj with fresh pomegranate seeds and vine leaves with mint yoghurt

Baked kibbeh sajejah & cheese samosa

SECOND COURSE

Lentil soup with vermicelli

served with crispy Arabic bread & fresh lemon

--- Chef's sorbet ---

MAIN COURSE

Served on our tabletop grill

Mashawi Moushakal

Australian lamb chops, Angus beef kebab, shish tawouk and lamb kofta

or

Omani lobster tail, tiger prawns and Norwegian salmon fillet

Sides: Seasonal roasted vegetables, Harra baked potato, sumac scented corn on the cob
Lemon – dill butter sauce & zaatar salsa

DESSERTS

Keshta rice pudding

with mango, island dates, and pistachio

A bottle of selected house wine (red, white, rosé or sparkling) and soft beverages are included.

Indulge in true Arabic tradition with a variety of shisha flavours for your enjoyment.

AED 1199 PER PERSON



ANANTARA

SIR BANI YAS ISLAND
ABU DHABI • RESORTS

A CANDLELIT ROMANTIC MEAL OUT IN THE SAVANNAH

DINING BY

Design



FIRST COURSE

Nigerian Suya

Crispy battered soft-shell crab, chili plantain

or

Angus Beef Carpaccio

Marinated Angus beef tenderloin, black truffle, micro cress, green asparagus, parmesan shavings

SECOND COURSE

Savannah Green Pea Soup

Clay pot simmered African green peas, leeks, celery, shallots, potato

--- Chef's sorbet ---

MAIN COURSE

Spicy Garlic King Prawns Skewers

or

Marinated Venison Loin Espetada

Sides: Nigerian Jollof rice, sweet potato fries, creamed spinach
Sauces: Chakalaka, peri peri, wild mushroom, spicy BBQ

DESSERTS

Chocolate tart

with salted caramel custard

A bottle of selected house wine (red, white, rosé or sparkling) and soft beverages are included.

Let the natural beauty of Al Sahel enthrall you as you enjoy the company of free roaming wildlife.

AED 1199 PER PERSON



ANANTARA

SIR BANI YAS ISLAND
ABU DHABI • RESORTS

A MEDITERRANEAN SIGNATURE DINNER UNDER THE STARS

DINING BY

Design



FIRST COURSE

Burrata & Peach

Burrata cheese, grilled peach, green apple
Calabrian chili - mint oil

Homemade Cured Salmon

Lime labneh, cucumber, pomegranate

SECOND COURSE

Asparagus Veloute

Roasted mushrooms, focaccia crumble

--- Chef's sorbet ---

MAIN COURSE

Lobster Risotto

Carnaroli rice , Omani lobster

Filetto di Manzo

Angus beef tenderloin, truffled
potato puree, natural jus

Seabass

Grilled seabass fillet, Sicilian vegetable
"caponata" bisque emulsion

DESSERTS

Affogato Al Caffè Con Crema E Cioccolato

Chocolate espresso cream, vanilla ice cream

A bottle of selected house wine (red, white, rosé or sparkling) and soft beverages are included.

Cease the night overlooking the endless ocean and enjoy the canopy of stars above you.

AED 1199 PER PERSON



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