

## DINING BY DESIGN

### LEVANTINE MENU

#### APPETISER

##### **Qasr Al Sarab mezzeh platter (D) (G) (N)**

Mouthwatering array of hummus, tabbouleh, fattoush, babaganoush, manakeesh with cheese and zaatar

#### MAIN COURSE

##### **Oriental mixed grill platter**

Char-grilled lamb kofta, shish tawook, king prawns, barramundi, garlic sauce and harissa sauce

or

##### **Eggplant moussaka**

Panfried eggplant layers, lightly spiced oriental tomato sauce, chick peas and a hint of garlic

#### DESSERT

##### **Homemade Middle Eastern pastry selection (D)**

AED 750 per person including soft beverages  
AED 850 per person including selected alcoholic beverages

Other food and beverages outside the package will be charged as per consumption.  
Please let us know if you have any allergies or special dietary requirements.

(D) Dairy (E) Egg (F) Fish (G) Gluten (N) Nuts (S) Shellfish (V) Vegetarian

All prices are quoted in UAE dirham and are inclusive of all applicable service charges, local fees and taxes.

## DINING BY DESIGN MEDITERRANEAN MENU

### APPETISER

#### Caprese salad (D)

With fresh basil pesto and rucola leaves

### SOUP

#### Bean and pasta soup (D) (V)

Tuscan style bean soup with fresh herbs, cannellini beans and orecchiette pasta

### MAIN COURSE

#### Ossobucco Milanese (G)

Milanese style braised veal shanks, saffron risotto and a sprinkle of gremolata

or

#### Spinach and feta cheese spanakopita (D)

Buttery phyllo pastry layered with savory spinach and feta cheese

### DESSERT

#### Oven baked figs (D) (N)

Warm baked figs topped with walnut Labneh and drizzled with honey

AED 750 per person including soft beverages  
AED 850 per person including selected alcoholic beverages

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## DINING BY DESIGN HEALTHY MENU

### APPETISER

#### Falafel salad (V)

Crispy chick pea falafel, broad beans, sprouts, harissa dressing, avocado and fresh lime

### SOUP

#### Chilled cucumber (D) (V)

Fresh greenhouse cucumbers, strained Greek yoghurt, fresh mint and fragrant lime zest

### MAIN COURSE

#### Zucchini spaghetti (V)

Jumbo green asparagus, sun ripe cherry tomatoes, herb marinated artichokes and fresh basil leaves

or

#### Steamed salmon

Lemongrass infused steamed salmon fillet, warm quinoa and herb salad and citrus dressing

### DESSERT

#### Açaí sorbet

Placed on a fresh berry and mint fruit salad

AED 750 per person including soft beverages  
AED 850 per person including selected alcoholic beverages

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