



# **DINING BY DESIGN**

# **COUNTRYSIDE GETAWAY**

## **Appetizer**

### Tomato Bruschetta (V) (N) (G)

Toasted bread, buffalo mozzarella, cherry tomato with basil pesto

### Soup

## Tuscan Vegetable (v) (G)

A hearty broth of carrot, onion, celery, zucchini and pasta served with parmesan cheese

### **Main Course**

# Mediterranean Sea Bream en Papilotte

Tomato coulis, mix garden herbs, fragatta olives, roma tomato and oregano

#### Dessert

### Crostata (G)

Crostata is an Italian baked tart made with ricotta and Fresh fruit

AED 599\* per person including soft beverage AED 725\* per person including selected alcoholic beverage \*Price is inclusive of all applicable service charges, local fees and taxes

Please let us know if you have any food allergies or any special dietary requirements (V) Vegetarian Dish, (N) Dish contains Nuts, (S) Dish contains Shellfish, (G) Dish contains Gluten

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## THE RAHMA

## **Appetizer**

### Mezzeh (V) (N) (G)

Selection of hummus, moutabel, muhamarah, tabouleh, fattoush Spinach fatayer, lamb sambousek, cheese sambousek

### Soup

### Lamb Harira (G)

Traditional Moroccan soup with dates and lemon

#### Main Course

### **Arabic Mix Grill (S)**

Lamb kofta, chicken shish tawook, king fish, tiger prawns Cucumber raita, harissa sauce, tomato onion salad, oriental rice

#### Dessert

## **Arabic Sweets**

Selection of oriental sweets and dates

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# SOUL FOOD

## **Appetizer**

## Wild Mushroom Ravioli (V) (G)

Burnt sage butter, sautéed wild mushroom, truffle

## Soup

## Chilled Tomato Gazpacho (V) (G)

Chilled Spanish cold soup served with croutons

### **Main Course**

# Tuscan Style Veal Piccata (G)

Dutch milk fed veal coated in parmesan, egg and herbs, shallow fried, served with chimichurri caper salsa and fresh mesclun leaves

#### **Dessert**

## Chocolate (N)

Chocolate, Walnut and olive oil cake with vanilla ice cream

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# TO THE ROOTS

## **Appetizer**

# Kale (N) (V)

Kale salad with goji berries, toasted almonds, radish and goat cheese

### Soup

## Roasted Pimento Soup (N)

Red pepper with crumbled feta cheese and toasted pine kernels

#### **Main Course**

# Tagliatelle (G) (V)

A mix of seasonal spring ribbon vegetables tossed with olive oil, garlic and fresh garden herbs

#### **Dessert**

# Apple Pie (N) (G)

With vanilla ice cream and pistachio

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