

Picnic Menu
EUROPEAN

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Appetisers

**WALNUTS, GREEN APPLES,
CARAMELISED GOAT CHEESE SALAD (N) (V)**

Cherry tomatoes, frisee, pine seeds, goat cheese, glaze white balsamic

SEA BREAM CEVICHE (G)

Sea bream, passion fruit, coriander, lime, onions,
corn crisps, chili, passion fruit dressing

CECINA DE LEÓN, BOCCONCINI (G)

Bocconcini, asparagus shavings, confit cherry tomatoes,
tomato petals, focaccia croutons, olive oil

**HEALTHY GRAIN SALAD,
MARINATED POACHED SHRIMPS (G) (N) (S)**

Red quinoa, pearl barley, broad beans, watermelon, avocado, grapefruit
segments, cherry tomatoes, arugula leaves, poached egg, citrus dressing

MARINATED OCTOPUS PROVENÇAL STYLE (S)

Herb marinated octopus, dill, olives, gherkins,
cocktail onions, parsley, braised peppers

FARM HOUSE SALAD (V)

Tomatoes, cucumbers, bell pepper, parsley, coriander,
scallions, Romaine leaves, lemon dressing

Main Courses

**MARINATED RIB EYE WITH ROSEMARY,
FREE RANGE CHICKEN BREAST,
BANGER BEEF SAUSAGE, LAMB CHOPS**

Garnished with: roasted baby potatoes, grilled vegetable skewers,
steam vegetables, blackened sweet corn

Served with: BBQ and mushroom sauce

Desserts

OPERA (G) (N)

Chocolate ganache, coffee butter cream, almond joconde, chocolate glaze

APPLE CINNAMON BAVARIAN (G) (N)

Apple cinnamon compote, vanilla bavarois, vanilla sponge cake

CREAM BRULÉE

Vanilla infused cream baked base with fresh berries

VANILLA PASSION PANNA COTTA

Vanilla panna cotta, passion jelly

FRUIT PLATTER

Selection of seasonal fruits

Alcohol, G - Gluten, N - Nuts, S - Shellfish, V - Vegetarian

All dishes on the menu are prepared in strict compliance with Halal requirements

All prices are in UAE Dirhams inclusive of 7% municipality fee, 10% service charge and 5% value added tax
Subject to change and market availability

Picnic Menu

ARABIC

Appetisers

HUMMUS BERUTI (G) (N)

Chick peas purée with tahini, mint, garlic, dukkah

SAMBOUSEK BIL LAHEM (G) (N)

Minced lamb, onions, Arabic spices

STUFFED VINE LEAVES (V)

Vine leaves, tomatoes, onions, chopped parsley, rice

COUSCOUS TABOULEH (G) (V)

Couscous, parsley, tomatoes, onions, lemon juice, olive oil, bell pepper, mint leaves

MOUTABEL (G)(N)

Smoked eggplant, tahini, garlic, basil

FARMHOUSE SALAD (N) (V)

Mixed lettuce, vine tomatoes, asparagus, pickled onions, lemon mustard dressing

Main Courses

LAMB KOFTA, IRANIAN GRILLED CHICKEN, LAMB SUCUK, BEEF SKEWERS

Garnished with: Harra potatoes, grilled vegetable skewers,
Arabic rice, cajun butter sweet corn

Served with: tahini and garlic sauce

Desserts

ASSORTED ARABIC SWEETS PLATTER (N)

Baklava, ma'amoul, basbousa, dates

KANAFEH (G) (N)

Kanafeh dough, melted cheese, sweet syrup

CREAM BRULÉE

Vanilla infused cream baked base with fresh berries

FRUIT PLATTER (V)

Watermelon, honey dew and cantaloupe melon, passion fruit

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