### **APPETISERS**

Choice of one

### Kale and Quinoa Salad with Truffle Dressing (D, N, V)

Pomegranate, hazelnut, pine seed, apple, grapes, Parmesan cheese

Burrata with Blood Orange and Fig (D, V) Blood orange marmalade, endive, candied tomato, orange zest

# SOUP

Vichyssoise Soup (D, V) Crispy fried leek, butter glazed potato, brioche crouton

## **MAIN COURSES**

Choice of one

**Braised Oxtail Cannelloni (D, G)** Black truffle, foie gras, Parmesan fondue, salted ricotta, beef jus

Roasted Chilean Seabass with Fennel & Tarragon Salad (D) © Yellow pepper sauce, tobiko, dill oil

**Risotto Cime di Rapa (D)** Olive dust, stracciatella, pecorino cheese

# DESSERTS

Choice of one

**Tiramisu (D, E, G)** Mascarpone cream, ladyfinger biscuit, coffee

**Sticky Toffee Pudding (D, E, G)** Medjool date sponge, toffee sauce, vanilla ice cream

#### AED195 per person

D: Dairy E: Eggs 🐵: Sustainable Fish G: Gluten N: Peanuts & Tree Nuts S: Soybeans SE: Sesame Seeds SH: Shellfish V: Vegetarian 🕹:Vegan

All dishes on the menu are prepared in strict compliance with Haliel requirements All prices are in UAE Dirhams inclusive of 10% service charge, 7% municipality fee and 5% value added tax, Subject to change and market availability



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