



STARTERS

Green pea soup *Veg*

A chilled velouté of green peas, bell pepper, and cucumber, garnished with pannis chickpeas served with gram crackers infused with cumin seeds and sea salt.

Pink hummus *N*

A vibrant medley of chickpeas, tahini, beetroot, lemon juice, and olive oil—fresh, bright, and evocative of summer.

Tomato flatbread *Veg D G*

Crispy flatbread layered with tomato coulis, fresh and confit tomatoes, caramelized shallots, pine nuts, and Emirati Chamee cheese.

Chicken Caesar salad *D G*

Chargrilled chicken served on baby sucrine lettuce with parmesan-yogurt dressing, capers, and charcoal brioche croutons

Local fish salad *F SS*

Fresh daily catch delicately marinated and served with lemon tahini tarator sauce, green sea asparagus, and smoked eggplant caviar.

Veg - Vegetarian G - Gluten D - Dairy N - Nuts
SF - Shellfish F - Fish SS - Sesame Seeds

MAIN COURSE

Black Angus beef tagliata

Firewood-grilled Black Angus beef, tender and flavorful, served with a rich jus for depth and balance.

Kataifi-crisped Fujairah shrimp *SF*

Crispy kataifi-wrapped shrimp infused with mandarin oil and smoked paprika, finished with a touch of wasabi emulsion.

Firewood-grilled chicken skewer *D*

Juicy chicken marinated in lemon yogurt, grilled over firewood for a smoky, succulent finish.

SIDES

Orzo pasta cacio e pepe *D G*

Orzo pasta tossed with braised baby marrow and caramelized shallots, finished with pecorino Romano, sumac, and wild za'atar crumble.

Middle Eastern saffron rice *D*

Fragrant basmati rice infused with cardamom and star anise, topped with dried cranberries and blueberry petals.

Herbed crushed potatoes *D*

Rustic crushed potatoes blended with olive oil and delicately seasoned with chervil, chive, and coriander.

DESSERT

Red berry mille-feuille *D N G*

Delicate puff pastry layered with vanilla cream and fresh red berries, accompanied by a refreshing raspberry sorbet.

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