



THE VEGETARIAN

STARTERS

Green pea soup *D*

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

Pink hummus *N*

A vibrant blend of chickpeas, tahini, olive oil, beet and lemon juice, capturing the essence of summer in every bite.

Tomato flatbread *D G*

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

Signature Caesar salad *D G*

Baby sucrine lettuce, draped in a velvety parmesan-yogurt dressing, garnished with capers, charcoal brioche croutons.

Smoked eggplant caviar

Marinated with tahini, pomegrade and crispy onion.

G - Gluten *D* - Dairy *N* - Nuts

MAIN COURSE

Firewood-grilled seasonal vegetable skewer

A selection of locally sourced seasonal vegetables, grilled over an open fire for a smoky, sweet flavour.

Moroccan artichoke & spring pea tajine with lemon-Mandarin essence

A fragrant tajine featuring artichokes, mandarin oranges, lemon confit, green olives, baby potatoes and green peas.

SIDES

Orzo pasta cacio e pepe *D G*

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

Middle Eastern saffron rice

Aromatic basmati rice infused with cardamom and star anise, cooked in olive oil, and topped with dried cranberries and blueberry flowers.

Herbed crushed potatoes *D*

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

DESSERT

Red berries 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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