



SUNSET APPETIZERS

CANAPÉS

Mini Éclair with Mandarin- Infused Lemon Chicken *D G E SS*

A delicate éclair filled with lemon-marinated chicken and a hint of mandarin.

Panipuri Stuffed with Guacamole and Pico de Gallo Salsa *V G*

Crispy puris filled with creamy guacamole and refreshing pico de gallo salsa.

Mini Wagyu Burger *G D*

Mini kofta-style Wagyu burger in a brioche bun with piperade-style bell peppers.

Tuna Melt Escabeche Mini Tacos *G D F*

Mini toast topped with tuna melt, escabeche vegetables, and pink peppercorn.

Watermelon with herbal ricotta and balsamic reduction

Dehydrated olive, sage, basil, marjoram, chive

PIZZA

Margherita Classico *Veg G D*

Classic basil pesto, tomato sauce, and mozzarella cheese.

Cacio e Pepe with Zucchini and Burrata *Veg G D*

Roman-style cheese and black pepper pizza topped with shaved zucchini and burrata.

Pepperoni Diavola *G D*

Topped with beef pepperoni, chili-infused oil, and caramelized onion.

*Veg - Vegetarian G - Gluten D - Dairy N - Nuts
E - Egg F - Fish SS - Sesame Seeds*



SUNSET APPETIZERS

(Vegetarian Version)

Guacamole & pico de gallo panipuri *G*

Crispy pani puris filled with creamy guacamole topped with refreshing pico de gallo

Tomato tart pissaladière *G D*

A delicate tart topped with caramelized onions, ripe tomatoes, and black olives

Margherita pizza *G D*

Mini pizzas adorned with fresh tomatoes, mozzarella cheese, and basil

Cacio e Pepe zucchini pizza *G D*

Mini pizza featuring a classic Roman combination of cheese and black pepper and shaved zucchini slices

G - Gluten *D* - Dairy



STARTERS

Pumpkin Soup

A creamy velouté of roasted pumpkin, gently spiced with nutmeg and cinnamon

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 F*

Char-grilled chicken served on baby romaine lettuce with parmesan-yogurt dressing, capers, and charcoal brioche croutons

Local fish salad *F SS*

Fresh daily catch red snapper 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 *SS*

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

Kataifi-crisped Fujairah shrimp *SF G*

Crispy kataifi-wrapped shrimp infused with mandarin oil and smoked paprika.

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 *Veg 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 *Veg D*

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

Herbed crushed potatoes *Veg*

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.

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



THE VEGETARIAN

STARTERS

Pumpkin Soup

A creamy velouté of roasted pumpkin, gently spiced with nutmeg and cinnamon

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.

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



CHILDREN'S MENU

MAINS

Grilled mini chicken sausages

Juicy, tender sausages served warm and golden.

Crispy chicken tenders

Crunchy on the outside, tender on the inside — a classic favorite.

Beef wagyu sliders **G**

Mini gourmet burgers in soft buns, topped with cheese and a dash of ketchup.

Potato croquettes **Veg**

Crispy bites of creamy mashed potato, lightly breaded and golden-fried.

Sweet potato wedges **Veg**

Oven-roasted sweet potato wedges, naturally sweet and lightly seasoned.

Margherita pizzetta **Veg G D**

Mini pizzas topped with tomato sauce, melted mozzarella, and fresh basil.

Corn on the cob **Veg**

Steamed and buttered — sweet, simple, and fun to eat.

Pomodoro Napolitana pasta **Veg GF**

Gluten-free pasta in a sweet tomato and basil sauce.

Hummus, veggie sticks & cherry tomatoes **Veg**

Creamy hummus with colorful crunchy veggies and juicy cherry tomatoes.

Turkey & cheese toasties **G D**

Toasted golden sandwich filled with turkey slices and melted cheese.

DESSERTS

Soft-serve ice cream

Classic vanilla or chocolate — creamy, smooth, and served in a cup or cone.

Assorted mini cakes **G**

A fun mix of bite-sized sponge cakes in kid-friendly flavors.