

Main inspiration for this menu is the Bedouin culture and food, which was always cooked in an open fire with a lot of spices due to close ties with India. With Hoi An flair and Vietnamese flavors in mind, chef has twisted traditional Arabic dishes with herbs, soy, chili, and South East Asian cooking methods. Adding an Arabic element to some of the restaurant's most popular and authentic Vietnamese dishes.

From Dunes To Oceans

5-course set menu at AED350

15 September – 15 October 2020

Arabic Spiced Beef Rice Paper Rolls (N)
Muhammara, Spinach Leaf, Mint

Or

Camel Milk Panna Cotta (D) "Haleeb Bosh"
Truffle infused Babaganush

Arabic Lentil Soup "Shorba Addas" (V, D)
Wild Arugula, Hoi An Spring Roll

Or

Caramelised Watermelon (V, D)
Tabouleh, Mint Jelly, Olive Herb Labneh

Hanoi Style Marinated Omani Lobster (S, D)
Halummi Cheese, Dill, Babaganush Ravioli, Falafel

Or

Mozzarella, Lancashire Red Cheddar Cheese Egg Roll Paratha (V, D)
Marinated Olives and Cherry Tomatoes

Lamb Shank "Thareed"
Rogag Bread, Soy Glazed Baby Kailan and Confit Baby Marrow

Or

Seven-Spice Grilled Seabass "Samak Al Tanoor" (S, D)
Lemon, Mesclun Lettuce

Or

Seasonal Baby Vegetable Saloona (V)
Roasted Tomato and Lentil Stew

Prune, Pistachio Mahalabia (N, D)
Mango Sticky rice, Lemon Sorbet

Or

"Fire and Ice" Luqaimat (N, D)
Nutella, Lemon Sorbet