

A JOURNEY THROUGH THE SENSES

Course One

Scallop Kebbeh, red pepper harissa, coriander and garlic butter, puffed burghul
Created by Chef Bethany Kehdy

Course Two

Giant yeast sambusak stuffed with kashkaval cheese and porcini mushrooms, saffron labneh
Created by Greg Malouf

Course Three

Pumpkin soup, cumin brioche, local cheese, tomato pearls, mint & arugula salad, turmeric tapioca sable
Created by Chef Khaled Alsaadi

Course Four

Venison and quince Manti Maamoul, cucumber slaw, rose butter, hazelnut
Created by Chef Bethany Kehdy

Course Five

Quail in kataifi, feta sauce whipped with Dijon mustard
Created by Greg Malouf

Course Six

Ox cheek, shallot and rhubarb tagine
Created by Chef Bethany Kehdy

Course Seven

Hamour, dried lime curry, root veg crisps, preserved lemon gel
Created by Chef Khaled Alsaadi

Course Eight

Saffron and cardamom curd with orange blossom granite
Created by Chef Khaled Alsaadi

Course Nine

Hand of Abu Dhabi, halawa ice cream, pistachio, honey wafer, plum caramel
Created by Greg Malouf

AED 350 PP