

YOUR UNIQUE CULINARY EXPERIENCES

INNOVATIVE • MEMORABLE • CASUAL • PROVOCATIVE

MENU

AUTHENTIQUE



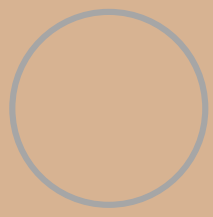
CULINARY MOMENTS BY SB



INSPIRED BY GLOBAL CLASSICS & PROGRESSIVE FOOD TRENDS WITH A STRONG INFLUENCE OF LOCAL CULTURE AND BOLD EMIRATI INGREDIENTS

FIRST FLAVOURS

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BREAD & BUTTER SERVICE

FRESHLY BAKED CORN BREAD / CRISPY ARABIC BREAD STICKS / FRIED ONION BREAD
HARRISA BUTTER / TAHINI & EGGPLANT DIP / SMOKED PAPRIKA BUTTER / EMIRATI GHEE

N

FIRST FLAVOURS

VITELLO TOMATO (D) (N)

SLOW COOKED VEAL TENDERLOIN / BIG EYE TUNA / SUMAC TOMATO VARIATIONS / THYME / CAPER BERRIES

E

DESERT SAND BAKED FENNEL (V) (D)

TENDER BABY FENNEL / LOCAL BURRATA CHEESE / ORANGE GARDEN HERBS

KINGFISH CEVICHE (D)

GINGER ALE GRANITA / CUCUMBER / AVOCADO / SHISO LEAVES / LABAN

M



CRISPY CAMEL LETTUCE CUPS (G)

CRISPY FRIED CAMEL TENDERLOIN STRIPS / NAPA CABBAGE BEAN SPROUTS / MESCLUN LEAVES / PEANUTS / LIME DRESSING

KIBBEH HAMEES (G) (D)

FITTERS / MISO TAHINI / MINT / HAMEES DIP / ROCKET LEAVES / CHERRY TOMATOES / RADISH / POMEGRANATE

VENISON PASTILLA (G)

PASTILLA BITES / PORCINI POWDER / CHERRY / MARRON GLACE

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BOSTON LOBSTER TOKYO STYLE (S)

LOBSTER SALAD / EDAMAME / YUZU PONZU DRESSING / DAIKON / NASHI PEAR / TOGARASHI / WAKAME

ORIENTAL CAESAR SALAD (V)

BABY GEM / SPICED CAESAR DRESSING / PARMESAN / ARABIC BREAD CROUTONS / BACON

ADD GRILLED GULF PRAWNS

ADD GRILLED CORN FED CHICKEN BREAST

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(V) VEGETARIAN (VN) VEGAN (S) CONTAINS SHELLFISH (N) CONTAINS NUTS (D) CONTAINS DAIRY (G) CONTAINS GLUTEN
IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING.



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FIRST FLAVOURS & MAINS

SOUPS

LOBSTER BISQUE (S) (D)

LOBSTER & CHAMI SPRINGROLL / CITRUS

ORIENTAL RED LENTIL SOUP (VN) (G)

CUMIN / AUSTRALIAN BUTTERNUT SQUASH / YUZU / CILANTRO OIL / CORN CROUTONS

TRUFFLED CAULIFLOWER BLACK & WHITE (S) (D)

LIGHT CAULIFLOWER CREAM SOUP / PERIGORD TRUFFLE / SCOTTISH KING SCALLOPS / BLACK LEMON

FROM THE LAND

AUSTRALIAN FREE RANGE SALT BUSH LAMB (D) (G) (N)

RACK OF LAMB ZATAR & FETA CRUSTED / CRISPY MOROCCAN COUS COUS / ORGANIC CARROTS / RAS EL HANOUT

KOREAN STYLE WAGYU BEEF SHORT RIBS (N)

BBQ / SOYA & HONEY GLAZED / SWEET & SOUR PICKLES / GOCHUJANG / NASHI / JASMIN RICE

“MACHSOTTO” (D)

FRENCH ORGANIC CHICKEN BREAST / CARNAROLI RISOTTO / MACHBOOS SPICES / SEMI DRIED HEIRLOOM TOMATOES

SWISS VEAL “1947” (G) (D)

ZURICH STYLE VEAL TENDERLOIN / TRADITIONAL POTATO RÖSTI / CREAM OF MOREL MUSHROOMS / CHIVES

DELHI CHICKEN MAKHANI

CORN FED BUTTER CHICKEN / RAITA / TOMATO & MASALA / BASMATI RICE

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MAINS

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FROM THE SEA

LOCH FYNE SALMON (D)

SEARED IN EMIRATI GHEE / SALMON ROE / GREEN PEAS / SUGAR SNAPS / SPINACH / LEMON / MINT / BACON

EMIRATI MUSSEL POT (D) (S)

CORIANDER / SPICED GHEE / HERB & GARLIC BAGUETTE

N

KING SCALLOP SPAGHETTI

EXTRA VIRGIN OLIVE OIL / CHILI / FRIED GARLIC / PARSLEY / FRESH LEMON / SCOTTISH KING SCALLOPS

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BLACK COD WHITE (D)

COD FILLET SLOW COOKED IN CAMEL MILK / CELERIAC & COCONUT / SPICED BELUGA LENTILS / CHIVES

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GRILLED JUMBO GULF PRAWNS (D) (S)

GARDEN FRESH GREENS / CHERRY TOMATOES / CUCUMBER / AVOCADO / GRILLED LEMON DRESSING

CHIMICHURRI / 5 HERB & GARLIC BUTTER / LEMON BUTTER / YOUR CHOICE OF CILANTRO & LIME RICE OR BROWN RICE

VEGETARIAN & VEGAN DELIGHTS

QUINOA RISOTTO (V) (D) (N)

BABY BEETS & RADISHES / ORGANIC KALE / CARAMELIZED GOAT CHEESE / CITRUS / HAZEL NUT

RICOTTA TORTELLONI (V) (D) (N)

EMIRATI RICOTTA & WATERCRESS FILLING / PINE NUTS / TOMATO CREAM / SHAVED SMOKED SCAMORZA CHEESE

CHARRED BROCCOLINI & BARLEY (VN)

FRIED TOFU / SHITAKE BROTH / PUFFED BARLEY / LOCAL WATERCRESS

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MAINS

FOR TWO OR MORE

LAMB SHANKS "OUZI STYLE" (D) (N)

SLOW BRAISED LOCAL LAMB / YOUR CHOICE OF 2 SIDES:

AISH WO ROOB, EMIRATI STYLE RICE & YOGHURT

CONFIT GARLIC POTATO MASH

ARABIC 7 SPICE CARROTS & ORANGE

SAUTÉED KALE WITH FIGS, PINE NUTS & FRIED ONIONS

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SWEET ENDING

ARABIC & INTERNATIONAL DELIGHTS

BAKED ALASKA (D)

CAMEL MILK SORBET / PINEAPPLE SORBET / COCONUT / MERINGUE

SIGNATURE CHOCOLATE FONDANT (D) (G) (N)
 "GAHWA" COFFEE ICE CREAM / PEANUT &
 CHOCOLATE BRITTLE

THE NEW YORK CHEESECAKE (D) (G) (N)

BAKED CHEESECAKE / SOUR CREAM / STRAWBERRY VARIATIONS

DATES & TOFFEE PUDDING (D) (G) (N)

BANANA & VANILLA SORBET

SHATTERED ORANGE BLOSSOM MACARON (D) (G)

GIANT MACARON / ORANGE & CANDIED GINGER GANACHE /
 SAN PELLEGRINO ARANCIATA SORBET

POMELO DELIGHT (VN)

WHITE COMPRESSED POMELO / FRESH POMEGRANATE /
 ICED ORANGE & ORANGE BLOSSOM

MONT BLANC

STCHESTNUTS & CHERRY GRANITA

SELECTION OF HOMEMADE ICE CREAM & SORBETS (VN)

PLEASE ASK YOUR SERVER FOR OUR SEASONAL SELECTION

PETIT FOUR

SEASONAL SELECTION

COCONUT & LIME ICE PRALINES

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DISCOVER OUR UNIQUE MASTERCLASSES !

ACKNOWLEDGEMENTS FOR INNOVATIVE



WITH OUR UNIQUE CLASS CONCEPTS WE TAKE YOU ON A TRULY MEMORABLE 3.5 HOUR CULINARY JOURNEY. DISCOVER COOKING IN COMPLETELY NEW WAYS. PACKED WITH LIVELY & ENGAGING DEMONSTRATIONS, PERSONAL ANECDOTES AND PASSION WE SHARE RECIPES AND TECHNIQUES THAT ARE TRULY CONNECTIVE, EVOCATIVE AND EMOTIONAL.

IN EVER EVOLVING CASUAL SETTINGS YOU WILL GET ALL THE INSIGHTS ABOUT THE INGREDIENTS AND PRODUCTS WE USE. THEIR ORIGINS, QUALITIES AND UNIQUE FEATURES. WE INTRODUCE YOU TO LOCAL PRODUCERS AND OUR 0% WASTAGE PHILOSOPHY.

LOADED WITH TONS OF FUN YOU WILL MEET LIKEMINDED PEOPLE AND ENJOY COOKING TOGETHER WHILE WE OPEN ALL OUR INSPIRATIONAL SOURCES TO YOU. OF COURSE YOU WON'T MISS A CAREFULLY SELECTED & PAIRED BEVERAGE TO GO ALONG THE FUN VIBES. ON OFFER: A TRUE OPPORTUNITY TO DIVE INTO FOOD CULTURE DIVERSITIES.

WE THANK ALL OUR TRUSTED PARTNERS FOR THEIR UNIQUE PRODUCTS AND THE CONTINUOUS SUPPORT.

INNOVATIVE • MEMORABLE • CASUAL

WITH KIND SUPPORT OF:



Seeland-Märkit

