



PLATINUM
MENU

*YOUR FINE DINING
EXPERIENCE
STARTS HERE*

*This menu has been professionally designed
to take you on a luxurious culinary journey
in a magical desert setting.*

*All the dishes are prepared onsite with fresh local
ingredients by our resident Chef.*

Let the journey begin...

SUNSET CANAPÉS

Goat Cheese Praline

Creamy goat cheese with cashew nuts, brazil nuts, dried cranberries, parsley, and honey.



Smoked Salmon and Caviar

Served on grilled eggplant and finished with sour cream and dill.

Grilled Zucchini Roll-Up

Stuffed with feta cheese, oven roasted cherry tomato, and fresh mint.



Gluten Free



Suitable for Vegetarians



Suitable for Vegans

*Please let us know if you have any food allergies or special dietary requirements.
Most of our dishes can be adapted to suit your dietary needs.*

For Kosher requirements please contact us.

SOUP

Creamy Broccoli Soup

With coriander and cream.



Gently Spiced Lentil Soup

*With black pepper, cumin, lime, coriander,
potato, carrot, and leeks.*



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SALADS

Burrata Cheese and Cherry Tomato Salad

With roasted beetroot, basil pesto, rucola, and gem lettuce.



Fresh Fruity Chicken Salad

With croutons, cucumber, blueberry, green apple, brazil nuts, fresh mint, and gem lettuce, tossed in a yogurt dressing.

Smoked Salmon Quinoa Salad

With cucumber, parsley, sun-dried tomato, roasted pine nuts tossed with lemon juice and dill.



Roasted Pine Nut and Quinoa Salad

With black and white quinoa mixed with sweet potatoes, crunchy green apples, roasted pine nuts, olive oil, and a dash of lemon drizzled on top.



Fresh Avocado Salad with Pomegranate Olive Oil

Complemented with juicy cherry tomatoes combined with crunchy walnuts and Rocca, tossed in pomegranate olive oil and juice with a hint of lemon and sumac.



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STARTERS

Mediterranean Prawns and Buffalo Mozzarella

*With fresh mango, tossed in orange olive and oil dressing
finished with roasted pine nuts.*



Japanese Beef Tataki

*Marinated in soy sauce, tossed in sesame, and served on a bed of
micro cress, marinated red radish, and tataki sauce.*



Roasted Duck Breast on Chickpea Purée

With grilled carrots and finished with basil oil.



Silky Polenta with Caramelized Onions

*Blended with almond milk, topped with caramelized onions,
mushrooms, and shredded almonds.*



Creamy Mushroom Stuffed Baked Potato

*Filled with a mixture of red peppers, cabbage, carrots,
coconut milk, finished with drizzled sesame oil.*



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MAIN COURSE

Australian Grass Fed Beef Fillet

Served with creamy pepper sauce, sautéed broccoli and carrots, and crisp potato wedges.



Organic Free Range Chicken with Honey Mustard Dressing

Served with crispy beef bacon, sautéed asparagus, carrots, brussels sprouts, and crisp potato wedges.



Norwegian Grilled Salmon and Tiger Prawns

Served with cauliflower purée, roasted asparagus, brussels sprouts, and rucola.



Contemporary Italian Mushroom Risotto

Topped with champignon mushroom and garnished with basil and a parmesan tuile.



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MAIN COURSE

Parmigiana di Melanzane

Oven baked with grilled eggplant, tomato, garlic, buffalo mozzarella, and parmesan cheese.



Saffron Risotto with Artichoke

With almond milk tossed with asparagus, artichokes, celery and leeks.



Seared Cauliflower Steak

Laid on a bed of red and green peppers, finely chopped parsley, celery, leeks, and cumin, mixed in yogurt, tahini, tomato, and onions.



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DESSERT

Old-Fashioned Apple Pie

With walnuts and cinnamon, served hot with vanilla ice cream, fresh strawberries, and mint.



Classic Tiramisu

Biscuit soaked in espresso, mascarpone cream, and finished with dark chocolate powder.



Lava Chocolate Cake

Rich chocolate cake with a melting core served hot with vanilla ice cream.



Classic Cashew Vanilla Cake

Baked with a cashew nut base and coconut powder, sweet vanilla, a handful of Medjool dates. Combined with macadamia nuts, lemon juice, and coconut butter.



Zesty Fruit Salad with Avocado Honey Dressing

Fresh mangoes, grapes, kiwi, honey melon, pineapple, green apple, strawberries, and blueberries are completed with our special honeyed avocado dressing and roasted pistachio nuts.



BEVERAGES

*Sparkling Apple Juice | Lemon Mint Juice | Still Water
Sparkling Water | Arabic Coffee | Tea*

Mocktails

*Berry Bliss | Passion Fruit Mint Cooler | Stolen Sunset
Peach and Orange Twist | Dragon Fruit Delight – Chef's Special*



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