



**PLATINUM
HERITAGE**

Royal Platinum Menu

A Gastronomic Adventure by Platinum Heritage

Our menus have been crafted in collaboration with **Michelin Star Chef Claudio Filippone** and have been designed to take you on a journey through his life, love, and passion for food. It's an exploration of flavours that pay tribute to his Italian roots while embracing the vibrant Middle Eastern culinary landscape. Each dish has been crafted with locally sourced ingredients, seasoned with culture, and served with a dash of sophistication.

Choose your culinary journey:

Contemporary Middle Eastern Flavours

Mediterranean Treasures

The Vegan Plate

Our dedication to sustainability is woven into every aspect of our experiences. As for the meal you savour today, we have carefully selected many of our ingredients from local sources, not only to guarantee freshness and authenticity but also to minimise our environmental impact. So, as you taste the delightful flavours, take comfort in the thought that your dining experience harmonises beautifully with our planet's well-being.

Contemporary Middle Eastern Flavours

COLD APPETISER

CousCous

With beetroot, roasted almonds, raisins, lemon,
and mint yoghurt.



SOUP

Gently Spiced Lentil Soup and Baked Oyster

With potato, carrot, and celery.

HOT APPETISER

Red Snapper Fillet

With chickpeas-eggplant purée and red pepper.



MAIN COURSE

Rack and Ouzi of Lamb

With vegetable-saffron rice, and rosemary-jus.



DESSERT

Arabic Coffee Chocolate Mousse

With orange-date ragout.



MAIN COURSES ADD ON:

Grilled Lobster

Locally sourced lobster, served with a creamy tahini sauce, and vegetables.

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.



Gluten Free



Suitable for Vegans

Mediterranean Treasures

COLD APPETISER

Burrata and Watermelon

With arugula, basil, lime zest and olive oil.



SOUP

King Prawn Minestrone with Pesto

Italian vegetable soup.



HOT APPETISER

Grilled Seabass

With octopus, risotto and green asparagus.



MAIN COURSE

Organic Free Range Chicken

Braised in Mediterranean tomato sauce with olives, served over thyme polenta and broccoli.



DESSERT *Chef's Favourite*

Saffron Panna Cotta

With berries marinated in aged balsamic vinegar.



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Grilled Lobster

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The Vegan Plate

COLD APPETISER

Tatar of Avocado and Mango

With olive-chili oil, roasted cashew nuts, and watercress.



SOUP

Gazpacho Andalus

With cucumber, red and green capsicum, fresh tomatoes, blended with hot sauce.



HOT APPETISER

Risotto

With green asparagus, artichokes, and roasted pine nuts.



MAIN COURSE

Seared Cauliflower

Laid on a bed of red and green peppers, and topped with tahini.



DESSERT

Exotic Fruit Salad

With honey dressing, roasted pistachio nuts, and mango sorbet.



MAIN COURSES ADD ON:

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