



PLATINUM
HERITAGE

Heritage Safari Dinner Menu

SOUP

Shorbat Adas

Lentil soup, a regional favourite, especially during the winter months.



STARTERS

Kibbeh

A traditional Middle Eastern dish that features a unique combination of finely ground lamb and beef, with pine nuts and aromatic spices.

Sambousek

Discovered during the Crusades, this is a delightful Middle Eastern pastry known for its crispy exterior, encasing a mozzarella and halloumi filling.



Baba Ganoush

Baba Ganoush is a timeless Middle Eastern dish made from roasted egg plant, renowned for its rich and smoky flavours.



Hummus

A creamy and flavorful dip originating from the Middle East, made from pureed chickpeas, combined with tahini.



Rocca Salad

A traditional spring salad from the oasis of U.A.E., featuring Jarjeer, oven baked beetroot, and other fresh additions to any palette.



Fattoush Salad

Salads were rare in the region, however Fattoush from the Levant, combining fresh vegetables and a zesty, herb-infused dressing, has become a regional favourite.



 **Gluten Free**  **Suitable for Vegetarians**  **Suitable for Vegans**

We can cater for gluten-free, vegetarian and vegan diets. Please let us know if you have any food allergies or special dietary requirements at the time of booking.

MAIN COURSES

Traditional Lamb Ouzi

A dish that symbolizes hospitality in the region. Our Arabic-spiced lamb is simmered for 6 hours in an underground pit to ensure tenderness, falling off the bone, and served with two different rice options:

Ouzi Rice with Spices Vegetables

A Middle Eastern dish featuring tender Ouzi lamb served with flavorful, aromatic vegetables and fragrant rice.

-OR-

Plain White Rice

For those who prefer the simple things in life.



Harees

A slow-cooked dish made from simple yet wholesome ingredients. It features tender pieces of chicken, combined with whole wheat grains.

Camel Meat

A traditional dish for all special occasions, , spiced with mixed vegetables.



Charcoal Grilled Chicken

Tender & mildly seasoned boneless meat straight from the grill.



Vegetable Tagine

Succulent, slowly simmered vegetable stew with a Mediterranean touch.



Grilled Vegetable Kebab

A harmonious blend of natural sweetness and savory goodness. Served with grilled corn.



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DESSERTS

Luqaimat

Originating from the Arabic word meaning “a small bite that can be eaten in a single mouthful”, these small delectable Arabic style donuts are drizzled with date syrup.



Assorted Fresh Fruit

Mixed seasonal fresh fruit platters.



BEVERAGES

Arabic coffee, mineral water, a selection of two fresh juices, Vimto, camel milk, karak chai and a selection of tea and coffee.



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