



Platinum Menu

Appetiser

Beetroot Carpaccio

Tender roasted beetroots with a bright citrus vinaigrette, finished with crushed pistachios and microgreens



Tuna Tataki

With Asian vegetables, soy and ponzu dressing, sesame, crispy tuile



Duck Breast

With homemade fig jam, butter-poached endive, balsamic reduction, verbena leaves, fresh figs



Burrata Watermelon

With arugula, basil, lime zest and olive oil



Soup

Chilled Cucumber-Avocado Soup

With fresh mint and chilli oil



Classic Slow-Simmered Lobster Bisque

With aromatic vegetables, and garnished with tender chunks of fresh lobster meat.



Gently Spiced Lentil Soup and Baked Oyster

With blended potato, carrot, and celery



Main Course

Chargrilled Eggplant

With pomegranate molasses glaze, smoked eggplant purée, vegan feta cheese, and pine nut crumble



Pan-Seared Seabass

With Mediterranean vegetables risotto, confit cherry tomatoes, and pesto



Corn-Fed Chicken Breast

With potato purée, wild mushrooms, truffle jus



Beef Tenderloin

With potato terrine, baby carrots, asparagus, and grain mustard sauce



Dessert

Exotic Fruit Salad

With mango sorbet and kiwi purée



Greek Yoghurt Panna Cotta with Berries Compote







With fresh berries, lemon zest, and pistachio



Luqaimat Stuffed with Orange Cream

Small sweet deep-fried dumplings stuffed with orange cream, orange-glazed sweet potato and caramelised cinnamon sauce



 Gluten  Dairy  Vegetarians  Vegan  Shellfish  Nuts

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.