



Royal Platinum Menu

## Caviar with Condiments

Blinis, crème fraîche, chopped hard-boiled eggs, shallots

## Appetiser

### Tuna Tataki

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



-OR-

### Duck Breast

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



## Soup

### Gently Spiced Lentil Soup and Baked Oyster

With blended potato, carrot, and celery.



-OR-

### Classic Slow-Simmered Lobster Bisque

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



## Hot Appetiser

### Chargrilled Eggplant

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



-OR-

### Pan-Seared Seabass

With Mediterranean vegetables risotto, confit cherry tomatoes, and pesto



## Main course

### Corn-Fed Chicken Breast

With potato purée, wild mushrooms, truffle jus



-OR-

### Beef Tenderloin

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



## Dessert

### Exotic Fruit Salad

With mango sorbet and kiwi purée



-OR-

### 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.