



Platinum Menu

Sunset Canapes

Zucchini rolls, Mushroom Artichoke Bruschetta, Cucumber Beetroot hummus



Appetiser

Roasted Beet Carpaccio

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



-OR-

Tuna Tataki

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



-OR-

Burrata Watermelon

With arugula, basil, lime zest and olive oil, maldon salt



Soup

Chilled Cucumber-Avocado Soup

With fresh mint and chilli oil



-OR-

Lentil Soup with Baked Oyster

With blended potato, carrot, and celery



Main Course

Char Grilled 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



-OR-

Corn-Fed Chicken Breast

With potato purée, chicken jus



-OR-

Beef Tenderloin

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



Dessert

Exotic Fruit Salad

Mango sorbet, Kiwi purée



-OR-

Luqaimat Stuffed with Orange Cream

Orange glazed sweet potato, caramelized 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.