

PLATINUM HERITAGE

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-

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

Hot Appetiser

Char Grilled Eggplant
With pomegranate molasse glaze, smoked eggplant puree, vegan feta cheese & pine nut crumble

-OR-

Pan-Seared Seabass
With mediterranean vegetables risotto, confit cherry tomatoes, basil pesto

Main course

Corn-Fed Chicken Breast
Creamy wild mushrooms sauce, potato purée & fresh sliced truffles

-OR-

Beef Tenderloin
Potato terrine, baby carrots, asparagus, grain mustard sauce

Dessert

Exotic Fruit Salad
Mango sorbet, Kiwi purée

-OR-

Luqaimat Stuffed with Orange Cream
Sweet potato, caramelised orange, 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.