PLATINUM HERITAGE

PLATINUM DESERT SAFARI MENU

The World on Your Plate. The Desert All Around.

Exceptional ingredients, international flavours and a desert setting to savour.

Sunset Canapés at Falcon Show

Zucchini rolls (VG)
Mushroom and artichoke bruschetta (VG)
Cucumber and beetroot hummus. (VG)

Appetiser

(Choose one)

Roasted Beet Carpaccio (VG, N)

Tender roasted beetroot dressed with a bright citrus vinaigrette, finished with crushed pistachios and delicate microgreens.

Tuna Tataki (G)

Tuna tataki with Asian vegetables, a vibrant soy and ponzu dressing, sesame and a crisp tuile.

Burrata & Watermelon (D)

Burrata paired with watermelon, peppery arugula and fragrant basil, finished with lime zest, olive oil and Maldon salt.

Soup

(Choose one)

Chilled Cucumber & Avocado Soup (VG)

A refreshing blend of cucumber and avocado with fresh mint and a delicate touch of chilli oil.

Lentil Soup with Baked Oyster (G, S)

A comforting blend of lentils, potato, carrot and celery, served with baked oyster.

(G) Gluten. (D) Dairy. (V) Vegetarian. (VG) Vegan. (S) Shellfish. (N) 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.

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SIGNATURE MAIN COURSES

(Choose one)

Chargrilled Eggplant (VG, G, N)

Pomegranate Molasses | Smoked Eggplant | Pine Nuts

Chargrilled eggplant with a glossy pomegranate molasses glaze, smoky eggplant purée, vegan feta and a crisp pine nut crumble.

Pan-Seared Spanish Sea Bass (D, G)

Vegetable Risotto | Cherry Tomato Confit | Pesto

Delicately pan-seared sea bass served over Mediterranean vegetable risotto, with sweet cherry tomato confit and fragrant pesto.

French Corn-Fed Chicken Breast (D)

Potato Purée | Chicken Jus

Tender corn-fed chicken breast with silky potato purée and a rich chicken jus.

Australian Angus Beef Tenderloin (D)

Potato Terrine | Baby Carrots | Asparagus | Grain Mustard Sauce

Beautifully seared tenderloin with delicately layered potato terrine, baby carrots and asparagus, brought together with a rich grain mustard sauce.

Dessert

(Choose one)

Exotic Fruit Salad (VG)

A colourful selection of exotic fruits with mango sorbet and a vibrant kiwi purée.

Orange Cream Luqaimat (D, G)

Luqaimat filled with orange cream, accompanied by orange-glazed sweet potato and a caramelised cinnamon sauce.

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