PLATINUM HERITAGE

Royal Platinum Desert Safari

MENU

The World on Your Plate. The Desert All Around.

Sunset Canapés at the Falcon Show

Caviar with condiments

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

Appetiser

Choose one

Roasted Beet Carpaccio (VG, N)

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

Burrata Watermelon (D)

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

Soup

Choose one

Chilled Cucumber-Avocado Soup (VG)

With fresh mint and chilli oil

Lentil Soup with Baked Oyster (G, S)

With blended potato, carrot, and celery

Hot Appetiser

Choose one

Char Grilled Eggplant (VG, G)

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

Tuna Tataki (G)

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

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Signature Main Courses

Choose one main per guest, or share the Tomahawk below

🇦🇺 Australian Angus Beef Tenderloin

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

🇫🇷 French Corn-Fed Chicken Breast

Tender corn-fed chicken breast with sautéed wild mushrooms and silky potato purée. Freshly shaved black truffle adds an earthy aroma, finished with a rich chicken jus.

🇪🇸 Crisp-Skinned Spanish Sea Bass

Delicately pan-seared sea bass with golden, crisp skin, served over Mediterranean vegetable risotto. Slow-cooked cherry tomato confit and fragrant basil pesto bring sweetness and freshness.

🇨🇦 Canadian Lobster Tail, Oven-Baked

Succulent lobster tail with smooth cauliflower purée and seasonal garden vegetables, finished with a delicate hint of smoked paprika.

🇴🇲 Flame-Grilled Omani Tiger Prawns

Tiger prawns lightly charred over the grill, paired with silky carrot and ginger purée. Preserved lemon dressing adds a vibrant citrus finish.

Grilled Tomahawk for Two

A beautifully grilled tomahawk steak with vibrant chimichurri, aromatic herb butter, golden roasted potatoes and seasonal grilled vegetables.

For two guests to enjoy together in place of individual main courses.

Dessert

Choose one

Exotic fruit salad (VG)

Mango sorbet, kiwi purée

Luqaimat stuffed with orange cream (D, G)

Sweet potato, caramelised orange, cinnamon sauce