



# PLATINUM MENU

# *YOUR FINE DINING EXPERIENCE STARTS HERE*

*This menu has been professionally designed  
to take you on a luxurious culinary journey  
in a magical desert setting.*

*All the dishes are prepared onsite with fresh local  
ingredients by our resident Chef.*

*Let the journey begin...*



# *A PEACEFUL OASIS TO ENJOY YOUR LUXURIOUS IFTAR THIS RAMADAN*

*Our resident chef has meticulously created some  
showstopping dishes to celebrate this year's Ramadan.*

*In addition to the already unforgettable culinary journey,  
prepare to be astonished by our smashingly delicious lamb  
or vegetable tagine, and an exquisite seafood platter set on  
an enchanting bed of smoke.*

*These dishes will be presented with an element  
of theatre in the privacy of your cabana.  
Expect fire, ice and mouth-watering aromas.*

*The surprises don't end here...*

*Please let your Conservation Guide know if you would like to order  
any of the above-mentioned dishes in addition to your menu selection.*

*These special dishes are available every day  
from 12th April – 12th May 2021.*

# SUNSET CANAPÉS

## Goat Cheese Praline

*Creamy goat cheese with cashew nuts, brazil nuts,  
dried cranberries, parsley and honey.*



## Smoked Salmon and Caviar

*Served on grilled eggplant and finished with  
sour cream and dill.*

## Grilled Zucchini Roll-Up

*Stuffed with feta cheese, oven roasted cherry tomato  
and fresh mint.*



Gluten Free



Suitable for Vegetarians



Suitable for Vegans

*Please let us know if you have any food allergies or special dietary requirements.*

*Most of our dishes can be adapted to suit your dietary needs.*

*For Kosher requirements please contact us.*

# SOUP

## Creamy Broccoli Soup

*With coriander and cream.*



## Gently Spiced Lentil Soup

*With onion, black pepper, cumin, lime, coriander, potato, carrot, garlic and celery.*



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# SALADS

## Burrata Cheese and Cherry Tomato Salad

*With roasted beetroot, basil pesto, rucola and gem lettuce.*



## Fresh Fruity Chicken Salad

*With croutons, cucumber, blueberry, green apple,  
brazil nuts, fresh mint and gem lettuce, tossed in  
a yogurt dressing.*

## Smoked Salmon Quinoa Salad

*With cucumber, parsley, sun-dried tomato, roasted pine  
nuts tossed with lemon juice and dill.*



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# STARTERS

## **Mediterranean Prawns and Buffalo Mozzarella**

*With fresh mango, tossed in orange olive and oil dressing  
finished with roasted pine nuts.*



## **Japanese Beef Tataki**

*Marinated in soy sauce, tossed in sesame and served on a bed of  
micro cress, marinated red radish and tataki sauce.*



## **Roasted Duck Breast on Chickpea Purée**

*With grilled carrots and finished with basil oil.*



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## MAIN COURSE

### **Australian Grass Fed Beef Fillet**

*Served with creamy pepper sauce, sautéed broccoli and carrots  
and crisp potato wedges.*



### **Organic Free Range Chicken with Honey Mustard Dressing**

*Served with crisp beef bacon, sautéed asparagus, carrots,  
brussels sprouts and crisp potato wedges.*



### **Norwegian Grilled Salmon and Tiger Prawns**

*Served with cauliflower purée, roasted asparagus,  
brussels sprouts and rucola.*



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# MAIN COURSE

## Contemporary Italian Mushroom Risotto

*Topped with champignon mushroom and garnished with basil  
and a parmesan tuile.*



## Parmigiana di Melanzane

*Oven baked with grilled eggplant, tomato, garlic,  
buffalo mozzarella and parmesan cheese.*



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## DESSERT

### Old-Fashioned Apple Pie

*With walnuts and cinnamon, served hot with vanilla ice cream, fresh strawberries and mint.*



### Classic Tiramisu

*Biscuit soaked in espresso, mascarpone cream and finished with dark chocolate powder.*



### Lava Chocolate Cake

*Rich chocolate cake with a melting core, served hot with vanilla ice cream.*



## BEVERAGES

*Sparkling Apple Juice | Lemon Mint Juice  
Still Water | Sparkling Water  
Arabic Coffee | Tea*



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