



## DUBAI RESTAURANT WEEK

# LUNCH MENU - AED 95

STARTER / DESSERT + MAIN COURSE

### STARTER

VEGGIE SPRING ROLLS WITH CABBAGE, CARROT AND CORN  
WITH OUR OWN HONEY AND LIME DIPPING SAUCE

Or

SPICED BEEF AND SPINACH SAMOOSAS WITH SMOKED PAPRIKA AIOLI

Or

MOUNTAIN TOMATO, OREGANO, CANDIED OLIVES AND OLIVE OIL ICE CREAM

### MAIN COURSE

#### NATIVE CHICKEN

*Roasted in 100 clove garlic cream and mixed mushrooms*

Or

#### TWICE COOKED VEAL

*Ossobuco with roasted garlic cous cous and tomato salsa*

Or

#### WHOLE SMOKEY AUBERGINE

*Pomegranate, peppers, mint and aged garlic*

### DESSERT

#### THE CHERRY ON TOP

*Cherry ice creams layered with cherry and coconut marmalade, dipped in dark chocolate*

Or

#### ONE HALVA OF A TIME

*Spiced honey crème brûlée with pistachio halva, saffron and sesame tuiles*

Please consult your waiter for any food allergens and intolerances

All prices are inclusive of VAT, municipality fees and service charge





## DUBAI RESTAURANT WEEK

# DINNER MENU – AED 150

### STARTER

**VEGGIE SPRING ROLLS WITH CABBAGE, CARROT AND CORN  
WITH OUR OWN HONEY AND LIME DIPPING SAUCE**

Or

**SPICED BEEF AND SPINACH SAMOOSAS WITH SMOKED PAPRIKA AIOLI**

Or

**MOUNTAIN TOMATO, OREGANO, CANDIED OLIVES AND OLIVE OIL ICE CREAM**

### MAIN COURSE

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