



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...

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.*

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.*



Traditional 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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