



SAR 180 Per Person

TO START

Choice of

ENDIVE AND FRISÉE SALAD

Baby Beets | Dates | Blue Cheese | Walnuts (312 Cal) (N) (M) (MD) (VG)

CHEESE FONDUE AGNOLOTTI

Mascarpone Cheese | Parmesan | Sage (412 Cal) (G) (E) (M) (VG)

MAIN COURSE

Choice of

PAN ROASTED HALF CHICKEN

Goat Cheese | Potato Purée | Wild Mushroom Sauce (470 Cal) (M) (CE)

WILD MUSHROOM RISOTTO

Tomato | Parsley | Lemon (492 cal) (M) (CE)

DESSERT

Choice of

BASQUE CHEESECAKE

Blueberry Compote | Crème Fraîche (576 cal) (G) (D) (VG)

CARROT CAKE

Candied Walnuts | Cream Cheese Frosting | Butter Walnut Ice Cream
(298 cal) (G) (N) (D) (E) (VG)



Menu items may contain or come into contact with wheat, eggs, peanuts, and milk. For more information, please speak with a manager.

Adults need 2,000 calories per day on average, and individual calorie need may vary from person to person.

All prices are inclusive of VAT at 15%.

(C) Crustacean (Ce) Celery (E) Eggs (F) Fish (G) Gluten (L) Lupin (M) Milk (Mo) Mollusc (Md) Mustard (N) Nuts (P) Peanuts (S) Soybean (Ss) Sesame (So2) Sulfur Dioxide (V) Vegan (VG) Vegetarian.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions.



SAR 230 Per Person

TO START

Choice of

BURRATA CHEESE

Caramelized Fennel | Citrus Dressing | Bresaola | Orange Segments
(379 Cal) (G) (D)

DAURADE CEVICHE TOSTADA

Lime | Cilantro | Tortilla (267 Cal) (G) (F) (S)

MAIN COURSE

Choice of

CHARCOAL GRILLED SPICY CAMEL KEBAB

Lemon Yoghurt | Sumac | Pistacchio
(658 Cal) (G) (M) (N)

HOUSE MADE RICOTTA CHEESE GNOCCHI

Beef Bolognese Ragout | Parmigiano
(420 Cal) (G) (M) (D)

DESSERT

Choice of

FIG & POMEGRANATE PAVLOVA

Puffed Meringue | Pomegranate Granita | Roasted Almond Ice Cream
(285 Cal) (G) (D) (VG)

SELECTION OF ICE CREAM & SORBET

Seasonal Fruits
(356 cal) (N) (D) (VG)



Menu items may contain or come into contact with wheat, eggs, peanuts, and milk.

For more information, please speak with a manager.

Adults need 2,000 calories per day on average, and individual calorie need may vary from person to person.

All prices are inclusive of VAT at 15%.

(C) Crustacean (Ce) Celery (E) Eggs (F) Fish (G) Gluten (L) Lupin (M) Milk (Mo) Mollusc (Md) Mustard (N) Nuts (P) Peanuts (S) Soybean (Ss) Sesame (So2) Sulfur Dioxide (V) Vegan (VG) Vegetarian.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions.



SAR 290 Per Person

TO START

Choice of

JAPANESE HAMACHI SASHIMI

Szechuan Chili Oil | Sesame
(223 Cal) (G) (F) (SS) (S)

SZECHUAN BEEF DUMPLINGS

Spicy Dan Dan Sauce | Coriander | Peanuts
(450 Cal) (G) (D) (N) (SS) (S)

MAIN COURSE

Choice of

BRAISED BEEF SHORT RIB RENDANG

Coconut Rice | Kaffir Leaf | Peanut
(490 Cal) (F) (P) (D)

WOLFGANG'S WIENERSCHNITZEL

Warm Potato Salad | Mache | Cucumber
(523 Cal) (G) (M) (E)

DESSERT

Choice of

CHOCOLATE SOUFFLÉ

Valrhona chocolate soufflé whipped cream | chocolate sorbet
(452 Cal) (N) (M) (E) (VG)

BASQUE CHEESECAKE

Blueberry Compote | Crème Fraiche
(576 Cal) (G) (D) (VG)



Menu items may contain or come into contact with wheat, eggs, peanuts, and milk. For more information, please speak with a manager.

Adults need 2,000 calories per day on average, and individual calorie need may vary from person to person.

All prices are inclusive of VAT at 15%.

(C) Crustacean (Ce) Celery (E) Eggs (F) Fish (G) Gluten (L) Lupin (M) Milk (Mo) Mollusc (Md) Mustard (N) Nuts (P) Peanuts (S)
Soybean (Ss) Sesame (So2) Sulfur Dioxide (V) Vegan (VG) Vegetarian.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions.