



FOOD MENU



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Canapes Menu

Tasting Canape Menu (min 10pax)

6 items: AED 450 pp | 8 items: AED 550 pp

- Chilled Cucumber Gazpacho Shot with Feta and Sesame Crumble (vg)
- Roasted Pumpkin Banana Shooter (vg)
- Honey, Bresaola, Parmesan Crostini with Pea Shoots
- Smoked Salmon, Dill, Cucumber
- Goats Cheese and Fig Bruschetta with Basil Pesto (vg)
- Caprese Rosemary and Cherry Tomato Skewer (v)
- Palm Heart Ceviche, Avocado, Cucumber, Red Onion, Aji Amarillo (v)
- Falafel and Humus Slider Burger with Pickled Cucumber (v)
- Chicken Yakitori
- Beef slider Burger with Cheddar and Burger Sauce
- Cheddar Hasselback Potato with Sour Cream and Chive (vg)
- Chicken Satay Skewers, Coconut and Peanut Sauce
- Citrus Shrimp Skewers, Tangerine Marmalade
- Coconut Vanilla Arroz con leche
- Tiramisu Cups
- Mango Mousse
- Chocolate Fudge Brownies





Premium Service Canape Menu (min 10pax)

6 items: AED 550pp | 8 items: AED 650 pp



- Tuna Tiridito, Avocado, Sesame, Coral touille
- Red Snapper Ceviche, Pineapple, Cucumber, Bell Peppers
- Chilled Cucumber Gazpacho Shot with Feta and Sesame crumble (vg)
- Goats Cheese and Fig Bruschetta with Basil Pesto (vg)
- Rock Melon, Prosciutto (Pork)
- Palm Heart Ceviche, vocado, Cucumber, Red onion, Aji Amarillo (v)
- Blini with Smoked Salmon and Caviar (+100pp for Sturgeon Caviar)
- Beef Tartar, Smoked Cured Egg, Parmesan Crisp, Garlic Crostini
- Honey, Bresaola, Parmesan Crostini with Pea Shoots
- Lychee, Coriander, Lime, Mozzarella Skewers (vg)
- Chicken Satay Skewers, Coconut and Peanut Sauce
- Citrus Shrimp Skewers, Tangerine Marmalade
- Coxinha Chicken Bites with Spicy Mayonnaise
- Falafel and Humus Slider Burger with Pickled Cucumber (v)
- Camel Burger Sliders, Cactus Slaw
- Baha Fish Tacos, Mango Pico de Gallo
- Falafal Bites with Babaganoush and Pomegranate (v)
- Eton Mess cup, Raspberry kissed
- Coconut Vanilla Arroz con Leche
- Tiramisu Cups
- Mango Mousse
- Chocolate Fudge Brownies with Gold Leaf

Canapes Add-On Menu

Canapes and Welcome Snacks (min 8pax)

Choose 4 items: AED 200 pp

- Chilled Cucumber Gazpacho Shot with Feta and Sesame Crumble
- Goats Cheese and Fig Bruschetta with Basil Pesto
- Caprese Lychee Mozzarella cups with Lime Basil Cilantro Vinaigrette
- Smoked Salmon Dill and Cucumber
- Chilled Pineapple Prawn Ceviche bites
- Falafel and Hummus Slider Burger with Pickled Cucumber
- Chicken Satay Skewers, Coconut and Peanut Sauce
- Chicken Yakitori
- Beef Slider Burger with Cheddar and Burger Sauce
- Sweet Potato Rosti with Feta Cheese



BBQ and Tapas Menus

International BBQ (min 6pax)

Per Person: AED 375

- Authentic Tomato and Garlic Bruschetta served with Garlic Crostini
- Greek Salad with Oregano Feta, Cucumber, Tomatoes, Red Onion, and Olives
- Roasted Potato, Sweet Paprika, Gherkin, Salad
- Seared Angus Australian rib-eye with Chimichurri Sauce
- Grilled Tandoori Chicken Skewers
- Grilled Lamb Kofta with Pomegranate Molasses
- Grilled Cinnamon Pineapple, Crushed Pistachios with Whipped Cream



American BBQ (min 6pax)

Per Person: AED 450

- Southern Inspired Coleslaw
- Grilled Corn on the Cobb
- Southern Inspired Roasted Potato Salad
- Grilled Sausages
- Grilled Angus Burgers with Cheddar cheese, Lettuce, Tomatoes, and Red Onion
- Grilled Secret Hawaiian Pineapple BBQ marinated bone-in Chicken thighs
- Carrot Cake





Arabic BBQ (min 6pax)

Per Person: AED 475

- Arabic Pita Bread Basket
- Fatoosh Salad
- Hummus, Muttabal, & Pickles
- Grilled Eggplant, Onions, and Tomatoes
- Grilled 5-spice seasoned Lamb Chops
- Classic Shish Tawouk (Chicken skewers)
- Beef Kebabs with Pomegranate Molasses
- Kunafa with Pistachio



Mediterranean Seafood BBQ (min 6pax)

Per Person: AED 675

- Avocado Caprese Salad
- Mediterranean Orzo Pasta Salad
- Mixed Grilled Vegetables
- Grilled Lobster Tails with Garlic Butter
- Grilled Salmon with Garlic Broccolini
- Grilled Angus Prime Steak
- Grilled Cinnamon Pineapple, Crushed Pistachios with Whipped Cream

Indian Inspired Fusion (min 6pax)

Per Person: AED 375

- Kachumbar salad (onions, tomatoes, cucumber, chili, lime juice)
- Aloo chaat
- Paneer tikka served with raita
- Chicken Tandoori skewers
- Herb and spice marinated lamb chops with biryani rice
- Beef seekh kebab
- Naan...garlic and plain
- Gulab jamun



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Fusion Sharing Tapas Platters (min 6pax)

Per Person: AED 450

- Prawn Kunafa with sweet chili sauce
- Palmita salad - Palm heart, Avocado, charred baby Corn, red onion tomatoes, mixed greens, Goma Dressing
- Pulpo Octopus - carrot puree, paprika, basil chili oil
- Miso eggplant, walnuts, and goat cheese
- Jumbo Prawns mango pico de gallo served on Quinoa Black beans
- Australian Angus Ribeye Steak w/ Chimichurri, Raisins, and couscous
- Passionfruit Panna Cotta, Acai, lotus crumble





Taco Party Platters (min 6pax)

Per Person: AED 375

- Virgin Margaritas
- Freshly made Guacamole, Roasted Salsa, and Tortilla Chips
- Baha Fish soft tacos with mango salsa
- Gringo hard tacos - ground beef, Lettuce, diced tomatoes, Shredded Cheese and Cilantro Creme
- Chicken fajita BYO Platter - Grilled Chicken Breast, Grilled Onions, and bell peppers served with, Flour tortillas, Sour Cream, Salsa, and Shredded Cheese
- Tres Leche Cake



Nikkei South American Fusion Tapas (min 6pax)

Per Person: AED 775

- Red Quinoa, Avocado, Cherry Tomato, Beansprout Salad with Ginger Sesame Soy dressing
- Chicken Coxinha (Brazilian Chicken Coquettes)
- Salmon Tiradito, Leche de Tigre, Edamame, Jalapeno, Pickled Radish and Avocado
- Grilled Whole Tiger prawns with Mango Pico de Gallo
- Cordeiro Lamb Skewers
- Renieta (Bream) Broiled Filets
- Passionfruit Panna Cotta

Plated Coursed Set Menus

Mediterranean Plated Menu (min 6pax)

Per Person: AED 625

- Tenderloin Tar Tar, Cured Egg Yolk, Garlic Crostini
- Stuffed Calamari, Bell Peppers, Garlic Citrus Cream
- Grilled Angus Prime Tenderloin with Mediterranean Fired vegetables
- Tiramisu deconstruction



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Mediterranean Plated Seafood Menu (min 6pax)

Per Person: AED 675

- Burrata with Fig, Tri-colored Cherry Tomatoes, Arugula, Balsamic reduction and Parmesan Crisp
- Pulpo e Patata - Pickled Pearl Onion, Grilled Paprika Baby Octopus, Fried Potato
- Grilled Lobster Tails with Garlic Butter, Broccolini
- Eton Mess





Nikkei South American Fusion Plated Menu (min 6pax)

Per Person: AED 775

- Salmon Tiridito - Salmon Sashimi, Avocado, Radish, Aji Amarillo, Leche de Tigre, Coral Tuille
- Grilled Whole Tiger Prawns with mango Pico de Gallo
- Cordeiro Lamb Chop marinated with Miso Ginger served with Potato Puree
- Passionfruit Panna Cotta, Caramelized Banana, Acai Orient Fusion Plated



Orient Fusion Plated Menu (min 6pax)

Per Person: AED 450

- Mixed Spring Greens, Bean Sprouts, Wasabi Peas, Green Onion, Sesame Ginger Dressing
- Kimchi Pan-fried Dumplings with Sweet Uzi Soy Sesame Sauce
- Sweet Teriyaki garlic Glazed Salmon, Shitake Mushrooms, Stir Fry Mixed Vegetables
- Korean Bulgogi Skirt Steak with Steamed Kimchi Rice
- Green Tea Sticky Rice Pudding

Chef Tasting Plated Menu

EARTH (min 6pax)

Per Person: AED 1150

To Awaken

- Golden Beetroot and Beef Citrus Carpaccio, Cajeta Crumble

To Tease

- Miso Marinated Escondidinho, Lime Horseradish Aioli

To Start

- Cordeiro Lamb chops, Grilled Vegetables, Yucca Potato Smear

To Tantalize

- Feta Watermelon Cucumber Gazpacho with Toasted Sesame Oil

To Indulge

- Grilled Mojo-marinated Beef Tenderloin, Mango Chimichurri, Potato Smear, and Wood-fired tender stem Broccolini

To Finish

- Goat Cheese, Acai Sorbet, Dolce de Leche, Lotus Crumble





Chef Tasting Plated Menu SEA (min 6pax)

Per Person: AED 1,350

To Awaken

- Salmon Tiridito - Salmon Sashimi, Avocado, Radish, Aji Amarillo, Leche de Tigre, Coral Tuille

To Tease

- Dibbah Bay Oysters with Chili Lime Vinaigrette served over

To Start

- Seared Scallops on the half shell, Citrus Honey Fennel Slaw, Gingerbread Crumble

To Tantalize

- Moqueca with Fresh Snapper, Bell Peppers, Slow stewed in coconut milk

To Indulge

- Grilled Whole Tiger Prawns with Mango Pico de Gallo, served on Quinoa Black Beans Cajun Rice

To Finish

- Goat Cheese, Acai Sorbet, Dolce de Leche, Lotus Crumble

ADD ON MENUS

- Charcuterie and Cheese Board - **520 AED**
- Crudit  with Ranch - **36 AED**
- Dibba Oysters 12pc - **265 AED**
- Exotic Fruit Platter - **295 AED**
- Chicken Shawook Skewers 2 pc - **55 AED**
- Prawn Skewers 3pc - **85 AED**
- Beef Kebab 2pc - **65 AED**
- Steak Tenderloin/Ribeye - **325 AED**
- Extra Salad Caprese - **55 AED**
- Extra Salad Fattoush/Greek - **45 AED**
- Beetroot Carpaccio, feta crumble, mandarin orange
sesame oil emulsion - **72 AED**
- Fish Filet (Salmon/Snapper/Seabass/Bream) - **140 AED**
- Lamb Chops - **275 AED**





Lobster 400g Large Whole butterflied - **325 AED**

Red Snapper Ceviche - **79 AED**

Sushi, Sashimi and Nigiri Platter - **717 AED**

Sushi, Sashimi and Nigiri Platter - **363 AED**

Whole Chicken 1 kg - **115 AED**

Whole Prawns Jumbo 3pc - **140 AED**

Pork Ribs - Market Price

Pulpa & Patata - **145 AED**

Mixed Seafood Paella (1 med pan) - **225 AED**

Ribs Beef 2 bone and mash - **225 AED**

Filet mignon carpaccio with citrus aoili, grana panado, capers and rocket - **135 AED**

Red gambini carpaccio with pineapple citrus emulsion, cilantro pesto - **145 AED**

Salmon Carpaccio, lime aoili, pickled red onion, creme fraiche - **135 AED**

Petite Fours - **141AED**

Delivery Food Boxes



Satay Platter Box: 475 AED

- Beef Satay Skewers (15 Pieces)
- Chicken Satay Skewers (15 Pieces)
- Side Sauces: Peanut, Honey Mustard and Sweet Chili

Mains Box: 475 AED

- Mini Wagyu Sliders with Cheddar Cheese (9 Pieces)
- Mini Grilled Chicken Sliders (9 Pieces)
- Fries



Sushi Box: (64 Pieces) 717 AED

- Mixed Rolls
- Sashimi Selection
- Vegetarian Rolls
- Nigiri Selection: Salmon, Tuna & Shrimp
- Sides: Soy Sauce, Wasabi, Pickled Ginger

Exotic Fruit Platter: 295 AED

Seasonal Fresh Fruit - Pineapple, Strawberries, Grapes, Kiwi Fruit, Pomegranate, Watermelon

Charcuterie Board: 520 AED

5 Types of Cheese

- Oakwood Smoked Cheddar | UK
- Manchego | Spain
- Creamy Brie | French
- Snowdonia Black Bomber | UK (Welsh Cheddar)
- Wensleydale with Cranberry | UK

2 Types of Meat

- Spicy & Plain Cold Cuts (Halal)

Condiments

Nuts, Crackers, Olives, Fruits (Fresh & Dried), Honey & Jam

Pizza's And Flatbreads

Sourdough Bases with Rich Tomato Sauce & Mozzarella

Margherita

Pepperoni

Roasted Pepper & Onion

55 Aed

65 Aed

55 Aed

Flatbreads (Rectangular 28cm)

Margherita

Garlic & Cheese

Proscuitto, Rocket, Pesto, Parmesan
Shavings & Feta

65 Aed

65 Aed

85 Aed

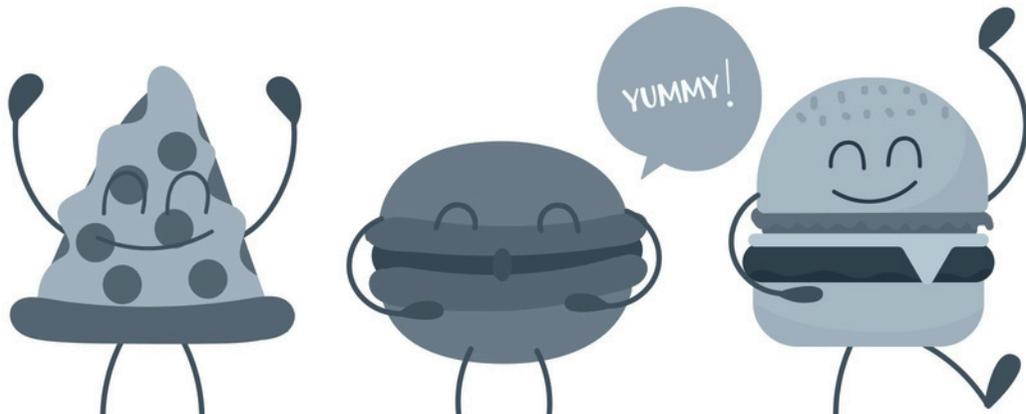


Kid's Menu



KIDS MENU

- Margherita Pizza 12inch 55 AED
- Pepperoni Pizza 12inch 65 AED
- Chicken Cutlet Tenders 45 AED
- French Fries 25 AED
- Mac and Cheese 45 AED
- Crudité Plate with Ranch Dip 36 AED
- Spaghetti and Red Sugo 46 AED
- Pasta Penne with Pink Sauce 38 AED
- Spaghetti and Meatballs 45 AED
- Mini Burger with Lettuce, Tomato, and Cheese 55 AED



Terms and Conditions



Please refer to the agreed upon contract for specific T&C's.

All prices are subject to change.

All bookings are subject to availability.

The prices set forth do not apply to last minute booking or holidays.

All payments must be received in full to secure the booking dates.