

## A JOURNEY THROUGH THE SENSES

### COURSE ONE

Scallop Kebbeh, red pepper harissa, coriander and garlic butter, puffed burghul  
Created by **Chef Bethany Kehdy**

### COURSE TWO

Giant yeast sambusak stuffed with kashkaval cheese and porcini mushrooms, saffron labneh  
Created by **Chef Greg Malouf**

### COURSE THREE

Pumpkin soup, cumin brioche, local cheese, tomato pearls, mint & arugula salad, turmeric tapioca sable  
Created by **Chef Khaled Alsaadi**

### COURSE FOUR

Venison and quince Manti Maamoul, cucumber slaw, rose butter, hazelnut  
Created by **Chef Bethany Kehdy**

### COURSE FIVE

Quail in kataifi, feta sauce whipped with Dijon mustard  
Created by **Chef Greg Malouf**

## A JOURNEY THROUGH THE SENSES

### COURSE SIX

Ox cheek, shallot and rhubarb tagine  
Created by **Chef Bethany Kehdy**

### COURSE SEVEN

Hamour, dried lime curry, root veg crisps,  
preserved lemon gel  
Created by **Chef Khaled Alsaadi**

### COURSE EIGHT

Saffron and cardamom curd with  
orange blossom granite  
Created by **Chef Khaled Alsaadi**

### COURSE NINE

Hand of Abu Dhabi, halawa ice cream,  
pistachio, honey wafer, plum caramel  
Created by **Chef Greg Malouf**

---

**AED 350 PP**

---