

UAE NATIONAL DAY SET MENU

*nine carefully curated dishes, using locally sourced and sustainable ingredients from our beloved Emirates
includes welcome mocktail, BE WTR house filtered water, coffee and tea | Available all day, December 1st to 7th, 2023
sharing set menu for two | UAE National Day set menu to be enjoyed by the entire table | AED 395+ per person*

WELCOME DRINK
STRAWBERRY & REYHAN

HOME-MADE RYE SOURDOUGH
'Pan con' Eggplant Alioli (V)

TAPAS

COOL SEASON DIBBA BAY OYSTERS (3) or **GAMBAS AL AJILLO**
Mignonette, Lemon (S)(GF) Gulf Shrimp, Garlic, Chili, Artichoke Cream,
Sourdough Bread (S)

PURE HARVEST SMART FARM'S TOMATO AND STRAWBERRY GAZPACHO
Crystal Bread, Goat Cheese, Pickles (V)(D)

BRAVAS POTATO CHIPS
Spicy Tomato Sauce, Alioli (V)(GF)

FRIED CALAMARI
Smoked Paprika Alioli

STARTERS

SUPERFOODS & DESERT PLANTS
Organic Quinoa & Amaranth, Khobez, Homaïd, Pickled Khansour,
Roasted Eggplant Cream, Cocoa Nibs Dressing, Radish, Local Edible Flowers (GF)(VE)

GULF KINGFISH CEVICHE
Passion Fruit Leche De Tigre, Seaweed Gel, Salicornia,
Chicharron, Red Chili

MAINS

SEARED CONFIT ARTICHOKEs
Semi Dry Cherry Tomatoes, Shih Vinaigrette, Crispy Sunchokes (GF)(VE)

ARABIAN GULF RICE
Gulf Wild-Caught Threadfin Bream (aka Sultan Ibrahim), Mussels, Gulf Shrimp, Garlic Alioli (GF)(S)

DESSERT

LEMON & GRAPEFRUIT TART
Kataifi Nest, Citrus Curds, Confit Skin, Lemon Albedo Purée, Meringue (D)(V)

Prices are inclusive of 5% VAT and subject to 7% Authority Fee.
(A) Alcohol (D) Dairy (V) Vegetarian (VE) Vegan (GF) Gluten Free (N) Nuts (S) Shellfish