

Fire & Flavour

This menu is inspired by the bold and vibrant flavours of the Middle East, bringing together aromatic spices and fresh ingredients, all brought to life by our open fire grill.

Wagyu harissa slider

Charred pickled silver skin onions

Kibbeh nayeeh, tartlet

Baba ghanoush

Yoghurt foam, tartlet

Cured mackerel

Dukkah, lemon tahini mousse, blood orange, dill coriander

Grilled lobster skewer

Pine, za'atar, pickled carrot, ras el hanout mayonnaise

Challah

Spiced butter, orange marmalade

Shish barak

Yoghurt sauce

Charred beetroot

Whipped goats cheese, spiced date

Lamb chop

Stuffed vine leaf, burnt red pepper puree, lamb & ras el hanout jus

Rose water granita

Blood orange sorbet

Poached rhubarb

Pistachio & orange cake, cardamon custard, rhubarb sorbet

Petit fours

Ladies navels / Baklava

Please note, the menu may be subject to change closer to the date based on availability and seasonal ingredients.

HOOK