





CELEBRATING Middle Eastern CUISINE

These pages are the canvas of our chefs who draw inspiration from the Middle East's diverse ethnic influences, flavors and traditions. This collection of menus is filled with culinary creations that reflect the traditions of the Middle Eastern region, along with some new favorites that compliment the established cultural dishes and ingredients indiginous to the region. Each section focuses on the palate of our private jet passengers from the Middle East.

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^{*}This menu is available exclusively for flights departing locations serviced by select owned-and-operated kitchens in the United States, France and United Kingdom. Due to time, technique and procurement of high-quality ingredients, all menu options must be ordered 24-hours in advance.

BREAKFAST

fresh seasonal berry crêpes (VE) with vanilla crème & raspberry coulis allergens: egg, gluten, milk

traditional tortilla española GF VE served with lemon-arugula salad & tomato concasse allergens: egg, milk

american pancakes (F) fluffy buttermilk pancakes with maple sryup allergens: gluten, milk

belgian waffles (VE) served with maple syrup allergens: gluten, milk

vegetable frittata GF VE eggs with seasonal vegetables allergens: egg, milk

smoked salmon and chive frittata GF eggs with smoked salmon & chives allergens: egg, fish, milk

omelette your choice of fillings allergens: may vary

breakfast parfait (VE) greek yogurt with fresh berries & granola allergens: gluten, milk

SIDES

individual yogurt allergens: milk

breakfast p<mark>otatoes</mark> allergens: none

scrambled eggs allergens: eggs, milk

grilled tomatoes allergens: none

sauteed mushrooms allergens: none

> toast allergens: gluten

beef or turkey bacon allergens: sulphites

chicken sausages allergens: sulphites

DISPLAYS

seasonal fruit GF VE a selection of seasonal fruit & yogurt dip allergens: milk

breakfast bread (VE)assorted fresh-baked breakfast pastries & bread allergens: egg, gluten, milk

smoked salmon

with bagels & accoutrements allergens: egg, fish, milk, sulphites

cheese (VE) a selection of cheese & dried fruit allergens: gluten, milk, sulphites

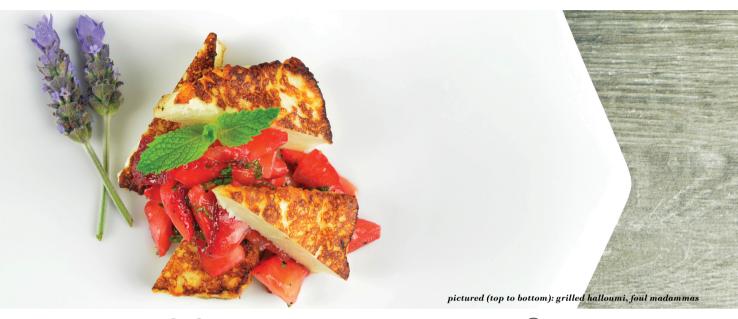
beef salami

beef & poultry charcuterie with mustard, pickles & crostini allergens: gluten, mustard, nuts, sulphites

pictured: fresh seasonal berry crepes

ESSENTIALS: Breakfast & Mezze

VEGETARIAN MEZZE



batata harra (GF) (VG) lebanese-style spicy potatoes allergens: sulphites

falafel with pomegranate yogurt (GF) (VE) served with herb tzatziki, dried pomegranate seeds, pomegrante glaze & fresh mint allergens: sesame, sulphites

foul madammas (GF) (VG) stewed fava beans allergens: sulphites

 $charred\ eggplant\ \textcircled{GF}\ \textcircled{VG}$ with chile sauce & tahini allergens: sesame

grilled halloumi GF VE with macerated strawberries & herbs allergens: milk

vegetable samosa (VE) pastry shells filled with mixture of onions, carrots, potatoes & peas spiced with curry allergens: egg, gluten, mustard, sulphites

grilled vegetable kabobs (GF) (VG) grilled zucchinni, squash, peppers, onions & mushrooms allergens: none

dolmas GF VG grape leaves stuffed with rice allergens: sulphites

balilah (GF) (VG) traditional chickpea salad allergens: sulphites





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CHICKEN MEZZE

roasted za'atar chicken wings (GF)

served with tzatziki sauce allergens: milk

shish taouk ©F

grilled chicken kabobs with peppers, onions & tzatziki allergens: milk

chicken samosa

harissa crème, lemon mint cucumber sauce, jullienne cucumbers & shallot vinegar pearls allergens: egg, gluten, milk, sulphites

chicken satay (GF)

tender marinated chicken, skewered & served with peanut & sweet thai chile sauces allergens: peanut, soy, sulphites

chicken livers with pomegranate molasses (GF)

sauteed with sliced garlic & chopped parsley allergens: milk, sulphites

adobo-grilled pinchos de pollo

served with grilled banana barbecue sauce, fresh lemon & field greens allergens: gluten, sulphites

chicken & pine nut meatballs

ground chicken with herbs, onions a& pine nuts served with tzatziki

allergens: gluten, milk, nuts

pictured: chicken livers with pomegranate molasses



BEEF MEZZE

beef kabobs (GF)

with peppers, onions & tzatziki allergens: milk

beef samosa

harissa crème, lemon-mint cucumber sauce, jullienne cucumbers & shallot vinegar pearls allergens: egg, gluten, milk, sulphites

beef sliders

three sliders with carmelized onions, served with spicy aioli allergens: egg, gluten, milk

beef kibbeh

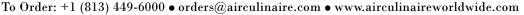
ground beef, bulgar wheat, onions & spices allergens: gluten, nuts, sulphites

meatballs in spicy tomato sauce spicy marinara, pistachios & rustic bread allergens: egg, gluten, tree nuts

gochujang beef short ribs (GF) served with asian peanut slaw & edamame allergens: milk, nuts, soy, sulphites







LAMB MEZZE

lamb kibbeh

ground lamb, bulgar wheat, onions & spices allergens: gluten, nuts, sulphites

lamb sliders

caramelized onions & mint-lemon aioli allergens: egg, gluten, milk

lamb kabobs (GF)

grilled lamb kabobs with peppers, onions & tzatziki allergens: milk

ras el hanout (GF)

rack of lamb lollipops with harissa yogurt sauce allergens: milk, nuts, sulphites



MEZZE DIP

traditional hummus GF VG with extra virgin olive oil & ground sumac

with extra virgin olive oil & ground sumac allergens: nuts, sesame

new wave hummus (GF) (VE)

choice of beetroot, roasted red pepper or harissa carrot allergens: nuts, sesame

baba ghanoush GF VE

eggplant spread garnished with ground sumac, olive oil & chopped parsley allergens: sesame

labneh with olive oil & za'atar GF VE garnished with olive oil drizzle & sprinkle of za'atar allergens: milk



SEAFOOD MEZZE

rubyan meshwi (GF)

emirati-style grilled prawns in spicy-sweet ketchupbased sauce allergens: shellfish, sulphites

shrimp kabobs (GF)

grilled shrimp kabobs with peppers, onions & tzatziki allergens: milk, shellfish

pan-seared scallops (GF)

with romesco sauce allergens: mollusk, nuts, shellfish

salmon croquette

served with sweet pepper jam & lemon aioli allergens: egg, fish, gluten, sulphites

poke trio (GF)

ahi tuna poke, lemon shrimp poke & salmon furikake poke allergens: fish, shellfish, soy, sulphites, tree nuts

ahi tuna tataki with watermelon (GF) quick-pickled watermelon rind, wasabi aioli & soy reduction allergens: fish, soy, sulphites



Pictured: rubyan meshwi



DISPLAYS



seasonal fruit, berries & greek yogurt allergens: milk

farmhouse crudités (GF)

seasonal vegetables with hummus & savory dip allergens: milk, nuts

vegetable tartare trio (vG)

lemon-grilled artichoke, caper-basil & heirloom tomato, thyme & wild mushroom served with crostini allergens: gluten, sulphites

cheese (VE)

assorted selection of gourmet regional cheese allergens: gluten, milk, nuts, sulphites

traditional mezze (VE)

hummus, tzatziki, dolmas, cured olives, marinated vegetable salad & grilled pita allergens: gluten, milk, nuts, sesame, sulphites

greek mezze GF VE

dolmas, marinated olives, artichoke hearts & crudités with feta dip, eggplant spread, pita & keftedes allergens: milk, nuts, sesame, sulphites

antipasti

caprese skewers, cured beef & cheese, olives & grilled vegetables allergens: gluten, milk, sulphites

marinated beef ssam

served with kimchi, bibb lettuce, ginger-scallion sauce & ssamjang allergens: gluten, soy, sulphites

asian-inspired

sliced ahi tuna, grilled beef, bibb lettuce, pickled vegetables, rice crackers, soba noodle salad, edamame, wasabi mayo & ssamjang allergens: egg, fish, soy, sesame, sulphites

seafood (GF)

lobster, shrimp, crab, scallops, cocktail sauce, remoulade & lemon allergens: egg, fish, milk, mollusk, shellfish

sushi

choice of sashimi, maki & nigiri allergens: fish, shellfish, soy

smoked salmon (GF)

capers, eggs, tomato & onion allergens: egg, fish, milk, sulphites



CANAPÉS

warm roasted root vegetable ragout (VE) in phyllo cup with asiago cheese

allergens: egg, gluten, milk

wild mushroom confit (vg) on herb crostini with white bean puree allergens: gluten

warm mini twice-baked potatoes (GF) (VE) with smoked cheddar and chive sour cream allergens: milk

grilled artichoke heart (GF) (VE) topped with lentils & goat cheese crème fraiche allergens: milk, sulphites

ginger soy-glazed scallop on fresh cucumber with toasted sesame seeds allergens: mollusk, sesame, shellfish, soy, sulphites

smoked salmon pâté with horseradish, dill & capers on a buckwheat blini allergens: fish, gluten, milk, sulphites

mini grilled shrimp tostada with queso fresco, roasted pico de gallo & lime tequila crème allergens: gluten, milk, shellfish

cold-poached lobster bruschetta on focaccia with basil-pesto aioli & parmesan ribbon allergens: egg, gluten, milk, nuts, shellfish

pâté of foie gras on toasted brioche with black pepper huckleberry compote allergens: egg, gluten, milk

blackened chicken salad in puff pastry shell topped with scallion-granny smith apple salsa allergens: celery, egg, gluten, milk

smoked roast duck & pickled vegetables (GF) with gingered-cherry chutney in rice paper allergens: sulphites

quail egg (GF) with caviar and crème fraiche allergens: egg, fish, milk

pepper-seared tenderloin with blue cheese horseradish crème on toasted sourdough round allergens: egg, gluten, milk

warm lamb & chickpea hash on grilled pita with tzatziki-mint sauce allergens: gluten, milk

shredded bulgogi beef short rib on rice cracker with honey sriracha & toasted peanuts allergens: gluten, nuts, sulphites



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SOUP

persian lentil (VG)

toasted cumin soup served with torn croutons allergens: celery, gluten

roasted tomato basil (F) (VE) with parmesan crisp, sour cream & basil allergens: milk

vegetable (F) (VG) hearty vegetables simmered to perfection allergens: celery

carrot ginger GF VE with crème fraîche & cilantro allergens: milk

roasted pumpkin (GF) (VE) cardamon slow-roasted pumpkin with fresh cream allergens: milk

butternut squash (GF) (VE) with crème fraîche allergens: milk

lobster bisque GF with crème fraîche & chive oil allergens: milk, shellfish

chicken & bean vegetable tomato broth with roasted chicken, served with parsley gremolata allergens: celery, gluten

lemon chicken & rice (GF) simmered chicken, rice & vegetables in a lemon broth allergens: celery

lamb & chickpea slow-roasted lamb & chickpeas with garlic crostinis allergens: celery, gluten

beef & barley (F) with horseradish cream & fresh herbs allergens: milk

Pictured: lamb & chickpea soup

10 ESSENTIALS: Soup & Salad





fattoush salad (vg)

crunchy mix of greens, herbs and vegetables with pita crisps & sumac dressing allergens: gluten

tabbouleh (vg)

fresh bed of chopped parsley, mint, tomatoes & onions tossed in lemon olive oil sauce allergens: gluten

greek salad (GF) (VE)

romaine, onion, olives, bell peppers, tomatoes, cucumber & feta cheese allergens: milk

caesar salad

a classic with torn croutons & creamy dressing allergens: egg, fish, gluten, mustard

caprese (GF) (VE)

sliced tomato & mozzarella served with pesto & balsamic glace allergens: milk, sulphites

watermelon feta salad (GF) (VE)

served with balsamic reduction allergens: milk, sulphites

cucumber tomato & mint salad (VE) with creamy garlic lemon yogurt allergens: milk

quinoa & sweet potato salad GF VC

with tahini dressing allergens: milk, mustard, sesame, sulphites

chickpea & tomato salad ©F © with a lemon parsley dressing

allergens: sulphites arabic salad GF VG

parsley, tomatoes, onions, cucumbers & mint allergens: sulphites

cauliflower salad (GF)

coriander, turmeric, spinach & creamy herb dressing allergens: milk, sulphites

laban bi kyar (GF) cool creamy cucumber salad

allergens: milk

niçoise salad (GF)

grilled yellowfin tuna, fingerling potatoes, green beans, hardboiled eggs, kalamata olives, tomatoes & red wine vinaigrette allergens: egg, fish, milk, mustard, nuts

Pictured: cauliflower salad



SANDWICHES



Finger Sandwich Displays

european

egg & mayo, beef & mustard, salmon & cream cheese allergens: egg, fish, gluten, milk, mustard, sulphites

american

turkey & swiss, tuna & mayo, chicken & mayo allergens: egg, fish, gluten, milk, sulphites

mediterranean

chicken & pesto, caprese, sun-dried tomato & parmesan allergens: egg, gluten, milk, nuts, sulphites

Baguettes

caprese (VE) with pesto aioli allergens: egg, gluten, milk, nuts, sulphites

blackened eggplant VG with olive & pickled vegetable chow-chow allergens: gluten, sulphites

grilled chicken

with sun-dried tomato & manchego cheese allergens: gluten, milk, sulphites

falafel (VE) with cucumber, tomatoes, onions & yogurt allergens: gluten, milk, sesame

International Classics

shawarma

your choice of falafel, chicken, lamb or beef with tomato, cucumber, pickled turnips & onion allergens: gluten, milk, sesame, sulphites

lobster club

lobster salad, beef bacon, avocado, tomato, arugula & pesto mayo on ciabatta allergens: celery, egg, gluten, nuts, shellfish, sulphites

philly cheesesteak

sliced beef, sautéed onions, provolone & garlic aioli on hoagie roll allergens: egg, gluten, milk

lapsang souchong-lacquered duck bao

with fresh cilantro, matcha-lime aioli & fresh-pickled vegetables served in soft bao buns allergens: gluten, egg, sulphites

club sandwich

sliced cooked turkey, fried beef bacon, lettuce, tomato & mayonnaise served on toasted bread allergens: egg, gluten, mustard, sulphites

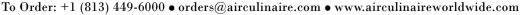
turkey cuban

turkey ham, swiss, pickles & mustard allergens: gluten, milk, mustard, sulphites



Pictured: shawarma













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Pictured: The Nile River in Aswan, Egypt



15



Pictured: Ancient Roman Temple of Baccus in Bekaa Valley, Baalbek, Lebanon

16

chicken biryani (GF)

indian-spiced with basmati rice, fried onions, cilantro & mint allergens: milk, sulphites

chicken roulade

stuffed with sun-dried tomatoes & goat cheese with veloute sauce allergens: gluten, milk, sulphites

spiced roasted chicken

roasted to perfection with tandoori spices allergens: gluten, milk

chicken piccata

served with Temon caper sauce allergens: egg, gluten, sulphites

chicken tikka masala (GF)

simmered to tender perfection in tomato sauce, prepared with a hint of cream & whole spices allergens: milk, nuts

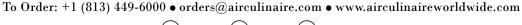






Pictured (top to bottom): chicken biryani, chicken roulade, chicken tikka masala







Pictured: Downtown Dubai, United Arab Emirates



grilled filet mignon (GF) seasoned & grilled filet mignon, served with carmelized onions allergens: milk

beef short ribs slow-roasted in gochujang sauce allergens: gluten, nuts, sesame, soy, sulphites

beef stroganoff (GF) with egg noodles allergens: egg, milk



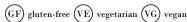
peppercorn-crusted new york strip (GF) grilled & served with a peppercorn cream sauce allergens: milk

beef stew simmered in a rich beef sauce with fresh vegetables allergens: celery, gluten, milk



Pictured (top - left to right): beef short ribs, beef stew (bottom) peppercorn-crusted new york strip











Pictured: Facade of El-Khasneh al Faroun in Petra, Jordan

lamb biryani (GF)

indian-spiced with basmati rice, fried onions, cilantro & mint allergens: milk, sulphites

lamb chops (GF)

marinated in yogurt & tourbali (chili paste, olive oil ರ garlic) sauce allergens: milk, nuts

spiced lamb with quinoa GF

with pine nuts allergens: nuts

lamb mashawi (GF)

served on lentils & rice with herb tzatziki allergens: milk

kofta bel sayniyeh GF

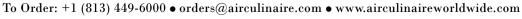
lamb kofta layered with potatoes, onions & tomatos allergens: none





Pictured (top to bottom): lamb biryani, kofta bel sayniyeh







Pictured: Traditional Dhows in front of the Museum of Islamic Art in Doha, Qatar

Seafood

seared salmon (GF)

served with putanesca sauce, basil & lemon allergens: fish, milk, sulphites

grilled seabass (GF) served with lemon buerre blanc sauce & chives allergens: fish, milk

curry prawns (GF) grilled prawns in a creamy curry sauce allergens: milk, mustard, shellfish

Pasta spaghetti bolognese

a classic meat sauce served over spaghetti allergens: celery, gluten, sulphites

trofie al pesto (VE) with fresh pesto sauce & shaved parmesean cheese allergens: gluten, milk, nuts, sulphites

penne all'arrabbiata (vg) penne with a spicy tomato sauce allergens: celery, gluten

siyadiyeh (GF)

seabass served with rice cooked in fish stock, garnished with almonds, pine nuts & crispy fried onions allergens: celery, fish, nuts

poached lobster tails (GF) butter-poached lobster with garlic & lemon, tied with scallions, accompanied by drawn butter allergens: milk, shellfish

vegetable lasagna (VE) layers of vegetables, cheese & bechamel sauce allergens: celery, gluten, milk, sulphites

lasagne alla bolognese layers of pasta, cheese, herbs & bolognese sauce allergens: celery, gluten, milk, sulphites



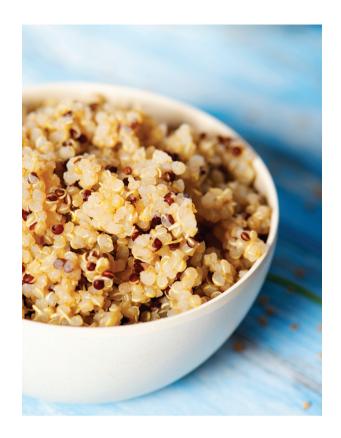


Pictured (left to right): curry prawns, grilled seabass





Pictured: The Sphynx and Great Pyramid in Giza, Egypt



Starch GF VG mashed potatoes creamy sweet potatoes roasted fingerling potatoes moroccan quinoa rice pilaf blackened potato coins

Vegetables © V© grilled asparagus sauteed garlic spinach roasted broccoli roasted brussels sprouts carmelized carrots vegetable coins









OUR CAVIAR PARTNER IN EXCELLENCE

For nearly ninety years, Petrossian caviar has stood for excellence. This legacy of quality began when two brothers, Melkoum and Mouchegh Petrossian, moved to France and distributed caviar from the sturgeons of the bountiful Caspian Sea. It developed as Petrossian expanded, with a restaurant in New York City and a product line that includes savory foie gras and sweet French chocolates. It continues today, as Petrossian became the first major distributor to work with sturgeon farms, providing gourmet sustainable options with a taste that holds a place on the mantle alongside beluga, sevruga and ossetra caviars.



PETROSSIAN Caviar VARIETIES

Daurenki Caviar

1.06 oz. (30g) 1 serving 1 3/4 oz. (50g) 1-2 servings 4 3/8 oz. (125g) 3-4 servings

Special Reserve Ossetra Caviar

1.06 oz. (30g) 1 serving 1 3/4 oz. (50g) 1-2 servings 4 3/8 oz. (125g) 3-4 servings

Special Reserve Kaluga Huso Hybrid

1.06 oz. (30g) 1 serving 1 3/4 oz. (50g) 1-2 servings 4 3/8 oz. (125g) 3-4 servings

Tsar Imperial™ Baika™ Caviar

1.06 oz. (30g) 1 serving 13/4 oz. (50g) 1-2 servings 43/8 oz. (125g) 3-4 servings

GIFT BASKETS

ULTIMATE Caviar Collections

- 1 kilo of your choice of caviar
- classic sliced smoked salmon 1 lb.
- black sea spiced tsar-cut[™] salmon and dill marinated tsar-cut[™] salmon - 5 oz. of each
- whole duck foie gras with truffles
 1.1 lb. loaf
- smoked duck breast 12 oz.
- berkshire pork loin 9 oz.
- duck saucisson 1 lb.

- smoked sea scallops 6 oz.
- smoked bay scallops 5.3 oz.
- red king crab merus meat 7 oz.
- caviar powder 30 g. grinder
- petrossian caviar cream 2 oz.
- petrossian signature chocolates 32 pieces
- vodka dark chocolate pearls 12.5 oz.
- 4 dozen mini blinis and two 7.5 oz. containers of crème fraîche

*Gift basket items are not sold individually.



APERITIF

- royal transmontanus caviar 50 g.
- rich, mellow pork saucisson sec 10 oz.
- an unsliced sampling of our silky, buttery tsar-cut[™] salmon - 5 oz.
- a jar of duck foie gras 80 g.
- onion confiture 2 oz.
- special tapenade, a zesty topping of tomatoes, olives and artichoke hearts - 6.2 oz.
- savory cheese cookies
- crème fraîche, baguette toasts and a pack of 12 mini blini

BRUNCH BASKET

- 30 grams of your choice of caviar alverta president, royal transmontanus or chataluga prestige
- classic sliced smoked salmon 7 oz.
- duck breast prosciutto 2 oz.
- wildflower honey 12 oz. jar
- unsliced loaf of cinnamon raisin bread
- 30 gram grinder of caviar powder
- java single estate arabica ground coffee 8 oz. tin
- petrossian breakfast tea 43/8 oz.
- 7.5 oz. crème fraîche, mini blini and baguette toasts for serving

BIJOUX DE LA MER

- taste the sea with the juicy salmon roe and briny trout roe - 100 g. each
- signature, velvety classic sliced smoked salmon 7 oz.
- smoked salmon tartare 4.9 oz.
- petrossian caviar cubes 20 g.
- creamy sardine rillettes 5 oz.
- tuna ventresca in olive oil 6.7 oz.
- galician clams in brine 4 oz.
- small scallops in galician sauce 4 oz.
- 2 bags of baguette toasts, 7.5 oz crème fraîche and a pack of 12 mini blini

DESSERT

- box of petrossian signature chocolates 18 pieces
- almond cookies 16 pieces
- raspberry madeleines 8 pieces
- moelleux au chocolat with molten chocolate center 4 cupcakes
- pates de fruits jelly squares 9.5 oz.
- dark hot chocolate-on-a-stick to swirl in warm milk - back of 6
- wildflower honey- 12 oz. jar
- salted caramel sauce for out-of-this-world sundaes 8 oz. tin

GOURMET Celebration

- choice of 125g of tsar imperialTM ossetra, alverta president, royal transmontanus or hackleback american roe
- tsar-cut[™] smoked salmon and award-winning dillmarinated tsar-cut™ salmon - 5 oz. each
- creamy duck foie gras torchon 8 oz.

- berkshire pork & black truffle salami 6 oz.
- petrossian caviar cream 1.75 oz.
- exclusive 1920s chocolates 12 pieces
- crème fraîche 7.5 oz.
- 12 mini-blini and 1 package of baguette toasts

*All Petrossian orders must be made 72 hours in advance. All sales are final upon placing your order. Petrossian products may contain a variety of allergens; inquire when ordering.



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BEVERAGES



30 ESSENTIALS: Beverages & Sweets

SWEETS

ashtalieh (GF) (VE)

orange blossom-infused cream pudding allergens: milk, nuts

baklava (VE) phyllo pastry filled with nuts & honey allergens: gluten, milk, nuts

avocado chocolate mousse (GF) (VE) with canela & arbol chili threads allergens: milk

new york-style cheesecake (VE) rich cheesecake baked with crisp biscuit crumb & finished with seasonal fresh berries allergens: egg, gluten, milk, sulphites

meghli (GF) (VE) spiced rice pudding allergens: milk, nuts, tree nuts

berry cobbler (VE) fresh berries with crumble crust allergens: gluten, milk

mango panna cotta GF VE sweet mango with raspberry allergens: milk

sticky toffee pudding VE sweet dense cake with caramel & vanilla crème allergens: egg, gluten, milk

poached fig trifle (GF) (VE) with chèvre custard, fresh berries & crushed pistachios allergens: egg, milk, nuts, sulphites

chia pudding GF VE with shaved chocolate & cacao nibs allergens: milk

selection of cheese (VE) imported cheese selection with honey & fried fruit allergens: gluten (crackers), milk, nuts, sulphites

whole cake (VE) choice from a selection of whole cakes allergens: may contain a variety of allergens





CREW MEALS

All crew meals include a tray set up with your choice from this list of one salad, appetizer, entrée and small dessert, served with roll and butter.



SALAD

caprese GF VE sliced tomato & mozzarella served with pesto & balsamic glace allergens: milk, sulphites

fresh garden (GF) seasonal fresh greens & vegetables with balsamic olive oil allergens: sulphites

caesar with torn croutons & creamy dressing allergens: egg, fish, gluten, mustard

moroccan quinoa GF VE seasoned with curry, curcumin, raisins, nuts & dried fruit allergens: mustard, nuts, sulphites

APPETIZERS

smoked salmon & goat cheese GF sliced smoked salmon & creamy goat cheese allergens: fish, milk

hummus & pita (vG) with extra virgin olive oil and ground sumac allergens: gluten, nuts, sesame

grilled antipasti (GF) selection of cheese & cured meat with grilled vegetables & olives allergens: milk

falafel GF) (VE) seasoned ground chickpeas with onion, garlic & parsley served with tzatziki allergens: milk

selection of cheese (VE) imported cheese selection with dried fruit allergens: gluten (crackers), milk, nuts, sulphites

ENTRÉES

chicken biryani (GF)

indian-spiced with basmati rice, fried onions, cilantro & mint allergens: milk, sulphites

lamb biryani (GF)

indian-spiced with basmati rice, fried onions, cilantro & mint allergens: milk, sulphites

grilled salmon (GF)

with lemon-dill sauce, rice pilaf & seasoned vegetables allergens: fish, milk

beef short ribs

slow-roasted in gochujang sauce allergens: gluten, nuts, sesame, soy, sulphites

penne all'arrabbiata (VE) penne with a spicy tomato sauce allergens: celery, gluten

DESSERT

panna cotta (GF) (VE) creamy vanilla with raspberry coulis allergens: milk

chocolate mousse (GF) (VE) rich chocolate with fresh crème allergens: milk

key lime cheesecake mousse (VE) with granola crumble allergens: egg, gluten, milk

sliced fruit (GF) (VG) seasonal selection of freshly sliced fruit allergens: none







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