

## Iftar Set Menu

AED 280 PP

SOUP

Pumpkin & carrot soup, rosemary croûtons (V)(GF)

#### STARTERS

Roasted beetroot, green leaves, dates dressing (V)(GF)

Edamame hummus, cecina beef, parmesan & pine nuts (V)(GF)(N)

Gambas, grilled eggplant, chili & tamarind sauce (S)(GF)

Stuffed minced chicken, cinnamon dust

Quinoa salad, avocado, citrus dressing, zaatar & mint leaves (V)(GF)

#### MAINS

Crusted parsley seabass, zucchini chutney, coriander
Braised lamb shoulder, salsa verde, tomato relish
Spiced roasted cauliflower, cumin, caramelized hazelnuts (N)(V)
Pilaf orzo, spinach & crispy shallots (V)

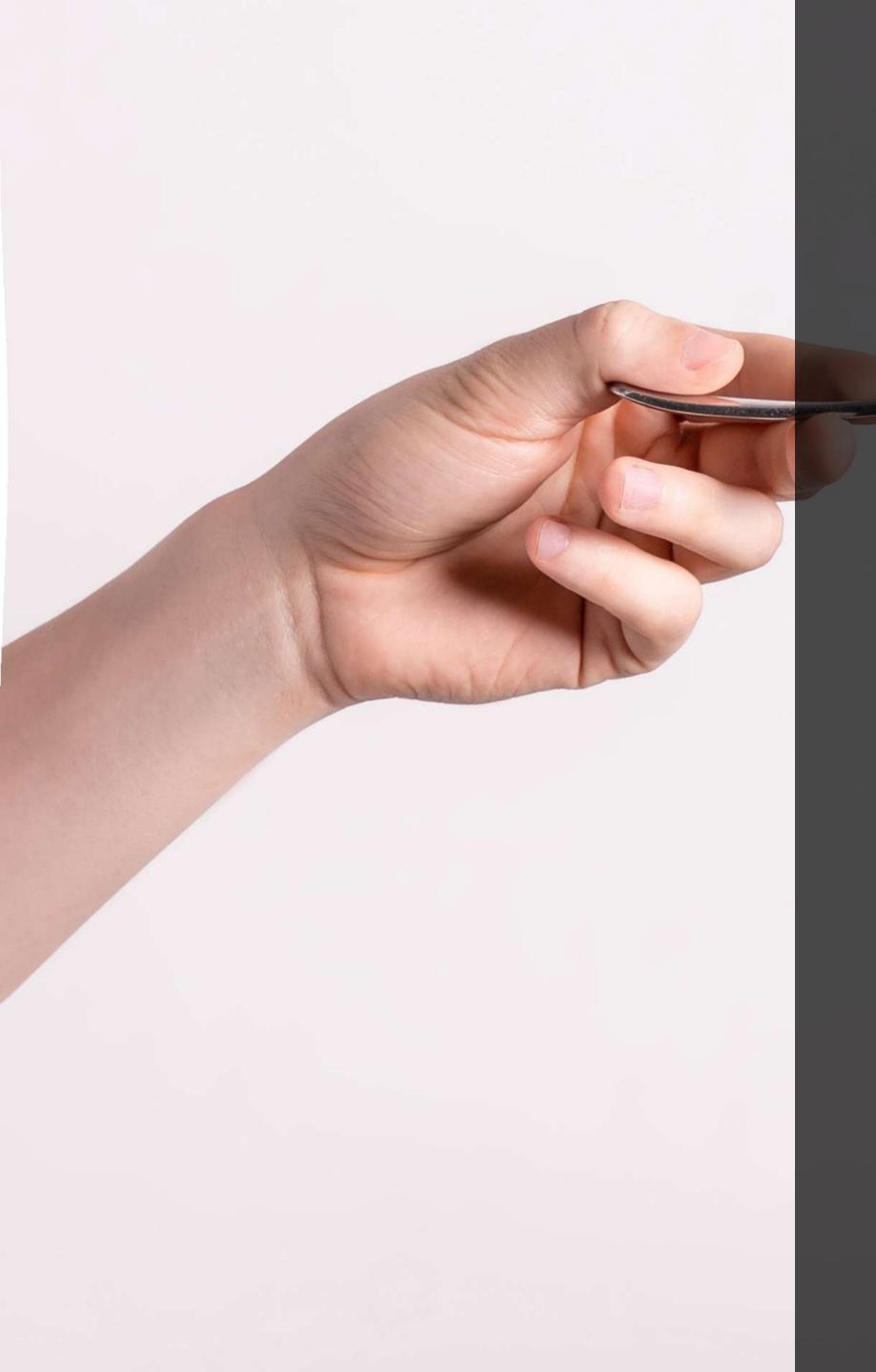
#### DESSERTS

Mandarin & almond parfait (N)
Hibiscus & rose, marinated fruit platter (V)(GF)
Selection of Arabic sweets (V)









# Dinner Sharing Set Menu

AED 350 PP

Available Sunday to Wednesday

#### STARTERS

Burrata, daterino tomato & Chardonnay dressing (GF)(V)

Crispy squid, lemon spicy mayo

Quinoa & kale salad, apple, goji berries, parmesan (GF)(N)(V)

#### MAINS

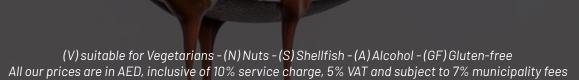
Grilled baby chicken, chimichurri dressing (GF)
Garlic shrimp orzo, grilled zucchini, basil (S)
OR Mushroom orzo (vegetarian option available)
Marinated salmon, honey, lemon, spring onion (GF)

- Accompagnement -Purée de pommes de terre (V)(GF)

#### DESSERTS

Profiteroles, vanilla ice cream, chocolate sauce (N)

Vanilla crème brûlée (GF)





# Dinner Sharing Set Menu

AED 390 PP

#### STARTERS

Yellowfin tuna ceviche, avocado, sesame
Gambas, chili, coriander, garlic (GF)(S)
Roasted beetroot, cream cheese, walnuts (N)(V)

#### MAINS

Chicken breast, green curry sauce, wild pilaf rice Leek risotto, poached egg, winter black truffle Marinated salmon, honey, lemon, spring onion (GF)

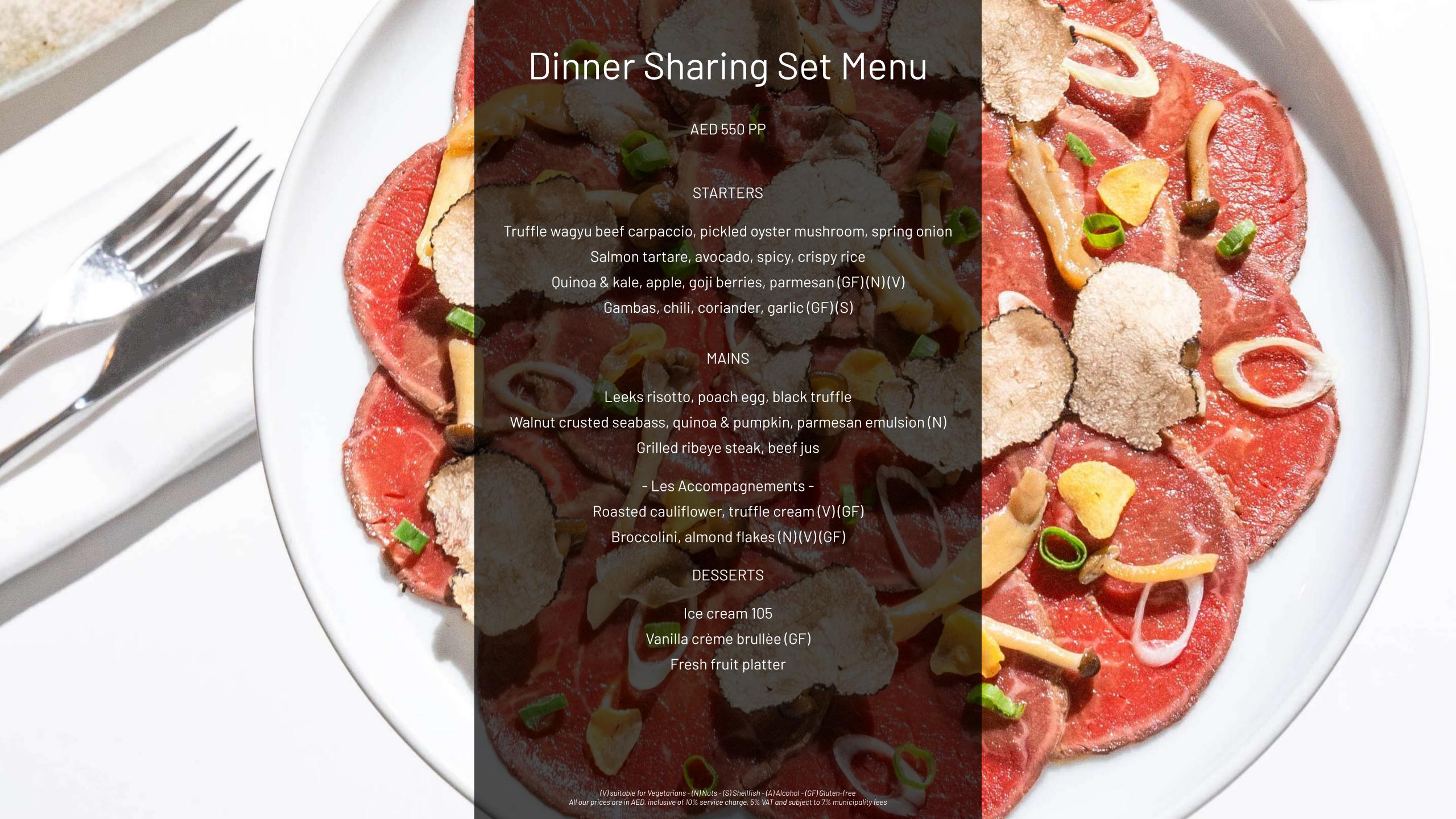
> - Accompagnement -Purée de pommes de terre (V)(GF)

#### DESSERTS

Pavlova mixed berries, raspberries & orange blossom sorbet (GF)

Fresh fruit platter (GF)







# Dinner Sharing Set Menu

AED 790 PP

#### STARTERS

Yellowfin tuna ceviche, avocado, sesame, nori chips
Burrata, daterino tomato & Chardonnay dressing (GF)(V)
Truffle pizza provolone cheese, burrata, fresh truffle (V)
King crab salad, avocado, lemon (S)(GF)
Roasted beetroot, goat cheese cream, walnuts, baby kale (N)(V)

#### MAINS

Walnut crust seabass, quinoa & pumpkin, parmesan emulsion (N)

Caramelized wagyu striploin (grade 6-7)

Chicken breast, green curry sauce

Leeks risotto, poach egg, black truffle

- Les Accompagnements Roasted cauliflower, truffle cream (V)(GF)
Broccolini, almond flakes (N)(V)(GF)
Purée de pommes de terre (V)(GF)

#### DESSERTS

Pavlova mixed berries, raspberries & orange blossom sorbet (GF)

Profiteroles, vanilla ice cream, choco sauce (N)

Fresh fruit platter





# Canapé Reception

Selection of 4 cold, 4 hot, 3 desserts AED 260 PP Selection of
7 cold, 7 hot, 5 desserts
AED 390 PP
\* Premium items available

#### COLD SELECTION

Fresh oyster No 3 \*
Foie gras terrine, figs chutney \*
Crispy chicken skin, chicken liver mousse
Tuna ceviche, avocado, crispy wonton & sesame seed
Spicy salmon tacos
Smoked salmon, blinis, crème fraiche, caviar
Marinated hamachi, red onion, coriander
Crab avocado, grape fruit on blinis \*
Classic beef tartare
Vol au vent, tomato concasse, stracciatella (V)
Beetroot, goat cheese & blueberries (V)
Grilled zucchini, tapenade, sundried tomato (V)(GF)

#### HOT SELECTION

Mushroom & chicken cromesqui
Foie gras & cecina sliders \*
Risotto of green asparagus, crispy prawns
Truffled coquillette
Blow torch salmon crispy capers & coriander cress
Truffled pizza, burrata (V)
Crusted potato, grilled octopus
Vegetables tempura (V)
Pumpkin orzo, parmesan sauce (V)
Honey glazed short ribs \*

#### DESSERTS

Vanilla pannacotta with mango, pineapple salsa (GF)

Tiramisu

Fresh fruit tartlet

Tarte au citron meringuee

Vanilla cheesecake with raspberry

Pistachio financier with strawberry (N)

Pineapple carpaccio lime zest (GF)

Praline cream filled mini profiterole (N)

Chocolate & pecan nuts brownie with vanilla cream (N)

## Open Bar Package

### Innocent Package

not available on weekends

For 2 hours - AED 170 pp For 3 hours - AED 270 pp

Inclusive of:

Still & Sparkling water
Fresh Juices
Tea & Coffee
Soft Drinks
2 Signature Mocktails

### Collection Package

not available on weekends

For 2 hours - AED 340 pp For 3 hours - AED 450 pp For 4 hours - AED 620 pp

Inclusive of:

Selected House Wines

Red, White, Rose

Selected House Spirits

Beer

1 Selected Cocktail

1 Selected Mocktail

Soft Drinks

Still & Sparkling Water, Fresh Juices, Tea & Coffee, Soft Drinks

### Premium Package

not available on weekends

For 2 hours - AED 710 pp For 3 hours - AED 1040 pp

Inclusive of:

Champagne

Selected House Wines

Red, White, Rose

Selected House Spirits

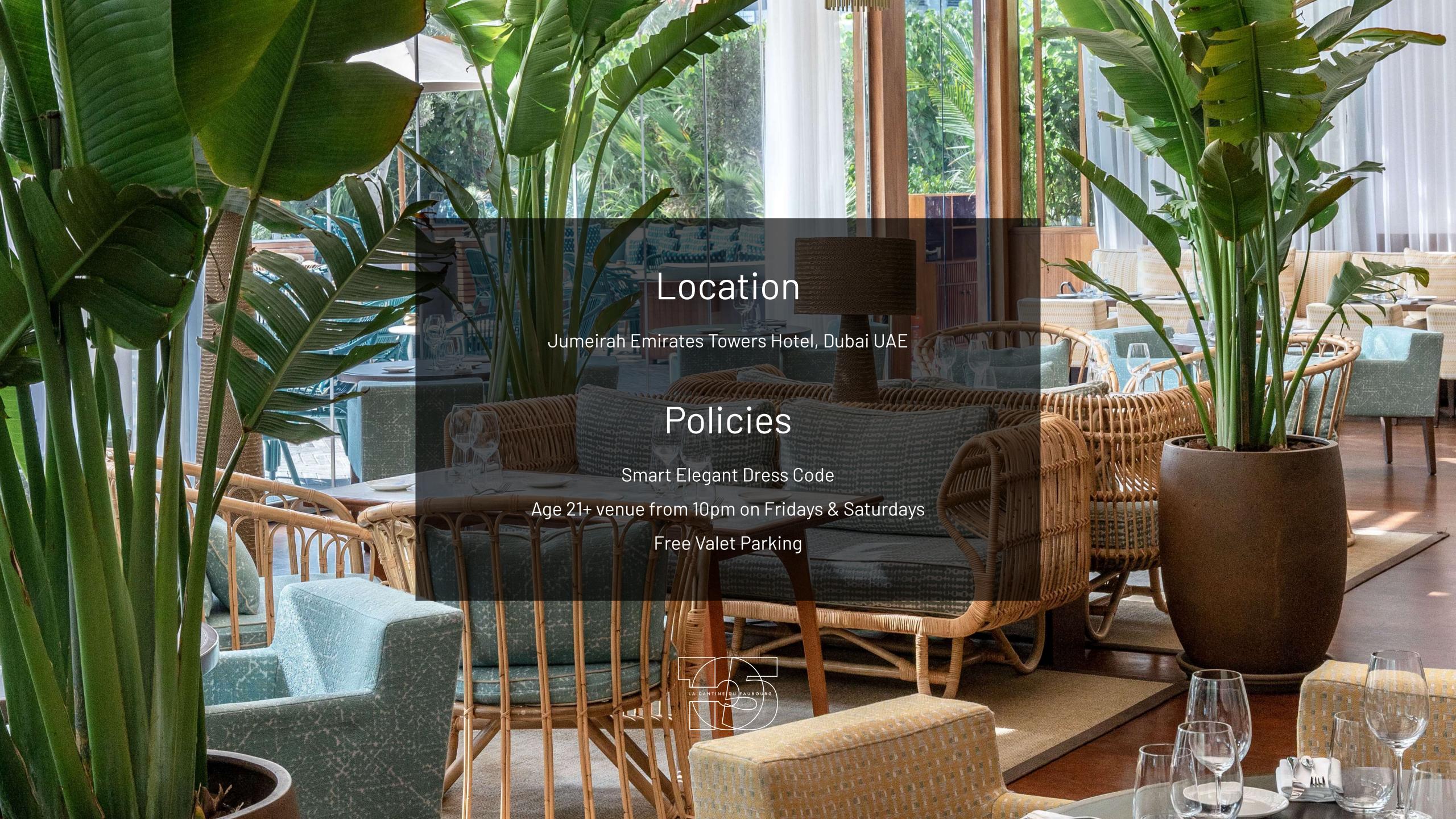
Beer

1 Selected Cocktail

1 Selected Mocktail

Soft Drinks

Still & Sparkling Water, Fresh Juices, Tea & Coffee, Soft Drinks





## Contact Us

Please email our events team:

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