



ROYAL  
PLATINUM  
MENU

*YOUR FINE DINING  
EXPERIENCE  
STARTS HERE*

*This menu has been professionally designed  
to take you on a luxurious culinary journey  
in a magical desert setting.*

*All the dishes are prepared onsite with fresh local  
ingredients by our resident Chef.*

*Let the journey begin...*

# SUNSET CANAPÉS

## Goat Cheese Praline

*Creamy goat cheese with cashew nuts, brazil nuts, dried cranberries, parsley, and honey.*



## Smoked Salmon and Caviar

*Served on grilled eggplant and finished with sour cream and dill.*

## Grilled Zucchini Roll-Up

*Stuffed with feta cheese, oven roasted cherry tomato, and fresh mint.*



Gluten Free



Suitable for Vegetarians



Suitable for Vegans

*Please let us know if you have any food allergies or special dietary requirements.  
Most of our dishes can be adapted to suit your dietary needs.*

*For Kosher requirements please contact us.*

# SOUP

## Creamy Broccoli Soup

*With coriander and cream.*



## Gently Spiced Lentil Soup

*With onion, black pepper, cumin, lime, coriander, potato, carrot, garlic, and celery.*



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# SALADS

## Burrata Cheese and Cherry Tomato Salad

*With roasted beetroot, basil pesto, rucola, and gem lettuce.*



## Fresh Fruity Chicken Salad

*With croutons, cucumber, blueberry, green apple, brazil nuts, fresh mint, and gem lettuce, tossed in a yogurt dressing.*

## Smoked Salmon Quinoa Salad

*With cucumber, parsley, sun-dried tomato, roasted pine nuts tossed with lemon juice and dill.*



## Roasted Pine Nut and Quinoa Salad

*With black and white quinoa mixed with sweet potatoes, crunchy green apples, roasted pine nuts, olive oil, and a dash of lemon drizzled on top.*



## Fresh Avocado Salad with Pomegranate Olive Oil

*Complemented with juicy cherry tomatoes combined with crunchy walnuts and Rocca, tossed in pomegranate olive oil and juice with a hint of lemon and sumac.*



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# STARTERS

## Mediterranean Prawns and Buffalo Mozzarella

*With fresh mango, tossed in orange olive and oil dressing  
finished with roasted pine nuts.*



## Japanese Beef Tataki

*Marinated in soy sauce, tossed in sesame, and served on a bed of  
micro cress, marinated red radish, and tataki sauce.*



## Roasted Duck Breast on Chickpea Purée

*With grilled carrots and finished with basil oil.*



## Silky Polenta with Caramelized Onions

*Blended with almond milk, topped with caramelized onions,  
mushrooms, and shredded almonds.*



## Creamy Mushroom Stuffed Baked Potato

*Filled with a mixture of red peppers, cabbage, carrots,  
coconut milk, finished with drizzled sesame oil.*



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## MAIN COURSE

### **Australian Grass Fed Beef Fillet**

*Served with creamy pepper sauce, sautéed broccoli and carrots, and crisp potato wedges.*



### **Organic Free Range Chicken with Honey Mustard Dressing**

*Served with crispy beef bacon, sautéed asparagus, carrots, brussels sprouts, and crisp potato wedges.*



### **Norwegian Grilled Salmon and Tiger Prawns**

*Served with cauliflower purée, roasted asparagus, brussels sprouts, and rucola.*



### **Contemporary Italian Mushroom Risotto**

*Topped with champignon mushroom and garnished with basil and a parmesan tuile.*



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## MAIN COURSE

### **Parmigiana di Melanzane**

*Oven baked with grilled eggplant, tomato, garlic, buffalo mozzarella, and parmesan cheese.*



### **Saffron Risotto with Artichoke**

*With almond milk tossed with asparagus, artichokes, celery and leeks.*



### **Seared Cauliflower Steak**

*Laid on a bed of red and green peppers, finely chopped parsley, celery, leeks, and cumin, mixed in yogurt, tahini, tomato, and onions.*



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# DESSERT

## Old-Fashioned Apple Pie

*With walnuts and cinnamon, served hot with vanilla ice cream, fresh strawberries, and mint.*



## Classic Tiramisu

*Biscuit soaked in espresso, mascarpone cream, and finished with dark chocolate powder.*



## Lava Chocolate Cake

*Rich chocolate cake with a melting core served hot with vanilla ice cream.*



## Classic Cashew Vanilla Cake

*Baked with a cashew nut base and coconut powder, sweet vanilla, a handful of Medjool dates. Combined with macadamia nuts, lemon juice, and coconut butter.*



## Zesty Fruit Salad with Avacado Honey Dressing

*Fresh mangoes, grapes, kiwi, honey melon, pineapple, green apple, strawberries, and blueberries are completed with our special honeyed avocado dressing and roasted pistachio nuts.*



# BEVERAGES

*Sparkling Apple Juice | Lemon Mint Juice | Still Water  
Sparkling Water | Arabic Coffee | Tea*



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