



Our chef's table celebrates the bounty of local produce and sustainable caviar, bringing together fresh ingredients and simple techniques. We take pride in our eco-friendly approach and strive to create a culinary journey that is both unforgettable and responsible

- GRAPEFRUIT LOCAL PEA SHOOT
- RASPBERRY MINT
- BREAD & BUTTER ROASTED SEAWEED
- HOMEMADE CHARCUTERIE BURRATA
- SEABASS SMOKE
- DATES GOAT CHEESE
- KADAIF SCRAMBLED EGG
- PAPER PIZZA TRUFFLE
- TACO AVOCADO
- POTATO SKINS CAVIAR BURGER
- BONE MARROW YESTERDAY'S BREAD
- RAVIOLI OMANI LOBSTER
- LAMB RIBS LABNEH
- LOCAL HONEY LOCAL CAVIAR

MADELEINE GOLD CAVIAR MACARON HAZELNUT CHOUX
 CHEESECAKE VANILLA ICE CREAM