

## SEASONAL MENUS

### CHEF'S SIGNATURE MENUS

#### SPRING

AED 140 Per Person

Garden pea chilled soup, mint, buttermilk, prosciutto  
Cod, wood shavings, honeyed turnip, smoked pepper  
Apricot and almond

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#### SUMMER

AED 300 Per Person

Blue swimmer crab meat, avocado, coriander and capsicum coulis  
Beef and reef with tarragon butter  
Cherry and pistachio

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#### AUTUMN

AED 160 Per Person

Crab and buckwheat risotto with grain mustard and tarragon butter, shellfish essence  
Barbecue grouper, hazelnuts, cornbread, molasses vinaigrette  
Chocolate forest

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#### WINTER

AED 240 Per Person

Beet winter garden  
Braised beef, celeriac, espuma mash and pine  
Apple and caramel

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### GREEK CONTEMPORARY

AED 180 Per Person

Yannis Manikis' saganaki- red prawns with feta, tomato and basil  
Ravioli with butternut squash and marjoram, verjuice raisins, burnt sage butter  
'Kleftiko' lamb  
Papillote style cooked lamb roast potatoes, peppers, feta  
Saffron, dates, orange

All prices are in AED and are inclusive of 7% municipality fees, 10% service charge and 5% VAT  
(V) Vegetarian (Ve) Vegan (N) Contains Nuts (S) Seafood (D) Dairy