

Seven paintings: 7 course menu

Act 1: Michelangelo (Vegan)

A vegan filo tart filled with Mushroom Mouse, topped with balsamic caviar spheres, charred pickled shimeji mushroom & Edible Gold.

Act 2: Banksy

A lavash bread with beef bresaola layered with truffle aioli, microgreens.

Vegan Option: Marinated Kohlrabi, Avocado Mousse, Togarashi Spice, Micro Herbs And Dehydrated Olives

Act 3: Picasso

Seafood Salad topped with an edible print of "weeping woman"

Vegan Option: Jicama Ceviche And Pickled Jicama, Edible Flowers And Leche De Tigre

Act 4: Pollock (Vegan)

Goma Tare, Spinach Puree, Beetroot Puree, Capsicum Puree splashed onto plates inspired by the stokes of Jackson Pollock. Accompanied with a bouquet of greens, micro greens & baby Spinach.

Act 5: Warhol

A Beef Cheek glazed with Tamarind reduction topped with hazelnut with Pomme Puree

Covered by an Andy's Iconic Tomato Soup edible can.. Accompanied with a PHO drink in a coca cola bottle.

Vegan Option: Salt Baked Beetroot, Truffle Oil Mashed Potato, Grilled Onion And Beetroot Reduction Served With A Vegetable Broth

Act 6: Dali

Baked potato white chocolate Soufflé topped with a vanilla ice cream seasoned with Malden salt and bitter olive oil.

Vegan Option: Dark Chocolate Souffle Served In A Roasted Potato And Served With Vegan Ice Cream Extra Virgin Olive Oil And Pink Himalayan Salt

Act 7: Van Gogh

White Chocolate Bar With Coloured Spreadable Paint Inspired By Starry Nights Van Gogh

Pricing: 390 AED per pax (1 welcome drink included)

*The menu can be customized and adjusted for your occasion

Kids Menu

Cucumber Hummus

Chicken Mortadella with Tortilla and Cream cheese

Strawberry Corn Salad

Mix Lettuce Salad with 4 Color

Chicken Burger

Brownie with Vanilla Ice Cream

White Chocolate Bar