

On your table

Assorted cheese, nuts, seasonal fruits, locally sourced honey, jam, and butter. Comes with a side of warm bread.



Palate Cleanser

Passionfruit and turmeric shooter to refresh your palate for the culinary journey ahead.



Menu

Embark on a sensory experience with a dish of your choosing:

WATER

Inspired by the hidden oasis of the desert, this dish blends **seaweed-poached crab and lobster** with finely chopped **mango**, rich **crème fraiche**, grapefruit, topped with green oil and **delicate caviar**.



EARTH

Like the sands of the desert, this dish reveals layers of **smashed avocado**, **heirloom carrots** and **roasted sweet potatoes**. **Baby beets**, **crisp red radish** and **desert truffle** provide a satisfying bite, reflecting the evolving textures of the dunes.



FIRE

Infused with gentle kisses from the sun, the **smoked red pepper couscous** embraces **tender grilled chicken breast** and **chicken chorizo sausages**. A cooling touch of **mint yoghurt** soothes each bite, while a final whisper of **lemon olive oil** completes this fiery dance.



AIR

Floating on delicate layers of **airy puff pastry**, a light **vanilla lemon espuma** takes flight, surrounded by **caramelised banana**, **fresh berries**, and a drizzle of **date syrup** that glides like a breeze.



Choose your choice of eggs

soft scrambled, sunny-side up fried, or soft poached.

Dairy Vegetarian Vegan Nuts Shellfish Gluten Free

If you have any allergies or any dietary requirements, please share them with our staff prior to ordering