

M E N U

Lunch
&
Dinner

5enses

WATCH THE WORLD GO BY

Starters

Non - Vegetarian

Rubyan mashwi, creamy tahini, asian style fattoush slaw	425
Curried scallops crostini, pan-seared, sweet chili orange marmalade	595
Panko crumbed basa fillet, anchovy glaze, house salad	395
Wishbone wings, cacik	295
Citrus and chili marinated lamb souvlaki, jalapeno hummus, cucumber carpaccio	315
Coriander and white balsamic barbequed back ribs, orange blossom honey and mustard glaze	325

Taxes as applicable.

Starters

Vegetarian

Warq inaab, sweet pepper and garlic confit, coconut laban, black olives caviar	315
Basil crumbed mushroom cups, five spice ratatouille, parmesan gratin	265
Crisp buckwheat spinach fritters, feta cheese and toasted almond salsa	255
Panko crumbed fresh jalapeno chili, raw banana and goat cheese mousse stuffed, mooli salad	295
Spanakopita, escalivada purée	295
Coca, sweet pepper and tomato confit	275

Mezze & Tapas

Non - Vegetarian

Mezze platter 625

Cold mezze: Jalapeno hummus, baba ganoush, cacik, pineapple and gari tabouleh, kabish mishakal

Hot mezze: Lamb and lentil kibbeh cake, rubyan mashwi, chicken wings, pita breads

Tapas platter 665

Shrimps and lentil kebab

Baked chicken escalopes, stuffed with mozzarella and chorizo

Smoked salmon roll, mint nicheise stuffed, wasabi allioli

Crumble of goat cheese, corn and dehydrated jalapeno studded

Wild mushroom and red pepper

escabeche, caesar dressed garlic crostini

Chef's choice sampler 625

Grilled back ribs, citrus and chili lamb

souvlaki, wishbone wings

Panko crumbed basa fillet, rubyan mashwi

Mezze & Tapas

Vegetarian

Mezze Platter 525

Cold mezze: Jalapeno hummus, baba ganoush, cacik, pineapple and gari tabouleh, kabish mishakal

Hot mezze: Felafel, spinach and feta cheese fatayar, brie baked vegetable tartlets

Chef's choice sampler 525

Basil crumbed mushroom cups, spanakopita, panko crumbed fresh jalapeno chili, warq inaab, crisp buckwheat spinach fritters

❧ Soups ❧

Non - Vegetarian

Shrimp and basa, red curry avgolemono	210
Chicken tomato consommé, zucchini carpaccio	185

Vegetarian

Minestrone con due pesto	165
Spiced pumpkin velouté, broccoli soufflé <i>(Please allow 15 minutes for this soup to be served)</i>	210
Wild mushroom cappuccino, shiitake carpaccio	205

Kindly note that all soups are served in individual portions only.

Taxes as applicable.

Salads

Non - Vegetarian

Smoked chicken caesar salad	275
Parma ham, Granny Smith apples and pears carpaccio, rucola salad	395

Vegetarian

Basil scented watermelon shooters, balsamic reduction, feta cheese salad	275
Roasted aubergine and bocconcini salad, zucchini and asparagus carpaccio, honey mint vinaigrette	265

Pizza

Non - Vegetarian

All our pizzas are 12"

Pepperoni di agnello e salisiccie di pollo Tomato sauce, mozzarella cheese, lamb pepperoni and chicken bockwurst sausages	615
Pesto pollo Tomato sauce, mozzarella cheese, basil pesto marinated chicken, parmesan gratinated	525
Pollo della paprika e feta Tomato sauce, mozzarella, paprika and garlic marinated chicken with red onions, bell peppers, broccoli and feta cheese	575
Pollo afumicati Tomato sauce, mozzarella, smoked chicken and green capers	565
Pepperoni Napoli Tomato sauce, mozzarella cheese and Italian pork pepperoni	625

Taxes as applicable.

Pizza

Non - Vegetarian

All our pizzas are 12"

Prosciutto di parma e pesto basilica Tomato sauce and basil pesto, mozzarella cheese, original parma ham and Granny Smith carpaccio	645
Chorizo spagnolo e gorgonzola Tomato sauce, original Spanish chili chorizo, mozzarella and blue cheese baked	675

Taxes as applicable.

Pizza

Vegetarian

All our pizzas are 12"

Giardino e piri piri	475
Tomato sauce, mozzarella, palm hearts, broccoli florets, pineapple carpaccio, asparagus, red onions, piri piri chilis and seasoned roquette leaves	
Alla Ratatouille	445
Tomato sauce, mozzarella, carpaccio of green and yellow zucchini, eggplant, red onions, with red, yellow and green peppers, crushed black peppercorns balsamic and olive oil drizzled	
Genovese	495
Basil pesto and tomato sauce, mozzarella cheese, parmesan and toasted pine nuts	
Roma basilica	495
Tomato sauce, green, yellow and red peppers, corn kernels, red onions and sun-dried tomatoes	

Taxes as applicable.

Pizza

Vegetarian

All our pizzas are 12"

Quattro formaggi Tomato sauce and four different kinds of cheese (mozzarella cheese, goat cheese, fontal cheese, gorgonzola), topped with red wine black olives	525
Pesto basilico e carciofo Basil pesto and tomato sauce, mozzarella, goat cheese, tinned artichokes, seasoned white mushrooms	515
Spinaci e pomodoro Tomato sauce, fresh spinach leaves, seasoned tomatoes, mozzarella and grana padano cheese, topped with roasted garlic	450
Margherita Pizza with house special tomato sauce, fresh mozzarella cheese, cherry tomatoes and mixed herb seasoning	425

Taxes as applicable.

❧ Main Course ❧

Sea Food

Grilled prawn harissa mille feuille, unproofed polenta focaccia	595
Norwegian grilled salmon, wasabi aioli, coriander mash	625
Seafood tagine, sun dried Granny Smith apple, cous cous pilaf	675
Handmade charmoula grilled pomfret, construction of corn guacamole	525
Crabmeat and shrimp ravioli, prawn bisque emulsion	525
Plantain leaf baked John Dory fillet, spring onion cous cous, papaya, chili and coconut slaw	615
Ancho-crusted basa fillet, saffron potatoes, char grilled vegetables	575
Cilantro cream poached prawns, corn potato galette, tomato nage, feta cheese	595

Taxes as applicable.

❧ Main Course ❧

Lamb & Pork

Roast lamb in pasta purse, red wine jus	595
Moussaka of hand-beaten lamb ragù, aubergine tempura	555
Harissa lamb osso bucco, saffron risotto	595
Milk braised loin roll, shiitake and nuts, chai cream froth, spätzle and bacon salad	565

Taxes as applicable.

❧ Main Course ❧

Poultry

Shish taouk, grana padano gratinated vegetable gateaux, carta di musica	425
Dajaj mashwi, duet of wild and jasmine rice pilaf	525
Homemade pesto baked chicken roulade, ricotta and feta stuffed whole wheat salad	495
Hand-beaten chicken, phyllo lasagna	575

Taxes as applicable.

❧ Main Course ❧

Vegetarian

Handmade charmoula grilled summer vegetables, chickpea cous cous, red pepper froth	425
Za'tar crusted goat cheese, constructed steamed vegetable gateaux, roasted tomato vinaigrette jelly	495
Cannelloni of potato flour, artichoke, baby corn and asparagus, broccoli parmesan crumbs	395
Spiced pumpkin risotto, chili asparagus, drizzled with sesame oil	425
Penne alla capagnola	365
Roasted summer vegetables layered, fine cornmeal lasagna	450
Smoked scamorza baked with assorted vegetables and fava bean ragu, zucchini tortino, spaghetti agli olio	475

Taxes as applicable.

❧ Desserts ❧

Callebaut crostata, strawberry coulis, Bailey's Irish cream gelato <i>(Please allow 15 minutes for this dessert to be served)</i>	395
Chai baked yoghurt, fruit biscotti, blush wine stewed fruits	265
Black and white chocolate cannelloni, hazelnut and coconut mousse	295
Sherry wine poached pears, forest honey and fig ice cream, pistachio lyonner	395
Maraschino cherry and amaretto cheese cake, filter coffee anglaise, caramel spun	325
Tiramisu	275
Warm baklava, rose marmalade gelato	275

❧ Desserts ❧

Gelato

Paan	165
Callebaut dark and callets	195
Bailey's Irish cream	205
Bubble gum	125
Chocolate cookies	145

Do try our 'gelato of the day'

Sorbet

Strawberry	125
Raspberry	125
Spiced orange sorbet	125

Taxes as applicable.

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