



Al Maha

DESERT RESORT & SPA

Sample Dinner Menu

Amuse Bouche & Bread Bites

- Traditional Middle Eastern Mini Meze with Selection of Bread Bites

Starters

PAN SEARED SCALLOPS

- With Vanilla, White Chocolate & White Truffle Risotto & Micro Herbs

LOBSTER AND PRAWN BUNDLES

- In a Lemongrass & Coconut Bisque

STEAMED MACKEREL FILLET

- With a "Modern" Nicoise Salad & a Sticky Onion Tomato Chutney

ROASTED FOIE GRAS

- With a Mille Feuille of Brioche Crisp & Caramelized Pineapple Carpaccio

SMOKED DUCK BREAST & CONFIT

- With Ceviche of Citrus Fruits & a Galette of Sweet Potatoes

CINNAMON AND SAFFRON CURED WAGYU BEEF CARPACCIO

- With Compressed Watermelon Set in Rosewater Jelly & Seven Spice Emulsion

WARM SOFT POACHED EGGS * Contains Pork

- With Proscuitto* & Asparagus, Coated in a Black Pepper Hollandaise and Crispy Sea Salt & Seaweed Soil

GOATS CHEESE SOUFFLE

- Warm Goats Cheese Soufflé with Beetroot Jelly, Caper Berries & Nasturtium Salad

CHILLED SAFFRON TOMATO SOUP

- With Infusion of Shredded Summer Herbs



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Main Course

ROASTED SKATE WING

- With a “Summer” Cassoulet of Smoked Tomatoes, Paprika, Borlotti, Haricot, Pinto & Edamame Legumes & Vanilla Oil

PEPPER CRUSTED YELLOW FIN TUNA

- With Fennel Risotto, Calamari, Baby Summer Vegetables & Poivrade Sauce

PAN ROASTED SARDINES

- With Raisin & Pine Nut Cous Cous, Roast Beetroot, Artichoke Hearts with a Lemon, Oregano Emulsion

GRILLED SEA BASS FILLET

- With Rosemary Chateau Potatoes, Cucumber, Samphire & Apple Salad, Chive & Basil Verjus

FILLET OF BEEF AND PRAWNS

- With Broccoli Puree, Ricotta Gnocchi, Caviar Cream Sauce

FILLET OF LAMB

- With Smoked Potato, Garlic & Horseradish “Presse”, Sweet Pea Purée, Truffle Jus

MORROCCAN CHICKEN TAGINE

- With Traditional Cous Cous, Citrus Labneh & Fattoush

TEMPURA COURGETTE FLOWERS

- Ricotta & Mascarpone Stuffed Flowers with Tarte Fin of Aubergine & Ceps, Micro Green Salad, Truffle “Caesar” Emulsion

CARPACCIO OF SUMMER TOMATOES

- With Baked Macaroni, Pine Nut Crisps, Pickled Baby Vegetables, Olive Dressing



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Desserts

AL MAHA PERSIAN PLATE

- Turkish Delights, Rose Petal Marshmallows, Pistachio Nougat, Orange Jellies, Burnt Honey Ice Cream

PEARS AND MACADAMIA

- Caramelized Pear with Filo Pastry, Macadamia & Praline Parfait

PINEAPPLE AND COCONUT

- Marinated Pineapple with Coconut Pannacotta, Lime & Chili Syrup

CHOCOLATE MOUSSE

- Chocolate Mousse with Salted Caramel Banana Shard, Peanut Butter Ice Cream

RASPBERRY RIPPLE

- Vanilla Greek Yoghurt Cream, Fresh Raspberries & Meringue

VANILLA CRÈME BRULEE

- With Fresh Wild Strawberries, Raspberry Shortbreads

- Plate of International Cheeses with Dates, Fruit & Walnut Toast