



*Cuisine and
Couture*

MENU

ONE SELECTION FROM EACH COURSE
MAIN & DESSERT SERVED ALTERNATELY

ENTREE

TURKISH BREAD

WITH SEMI-DRIED TOMATO TAPENADE

MAINS

GRILLED PORK RIB CUTLET

WITH BRAISED APPLE & FENNEL, SWEET
POTATO WHIP, STICKY BALSAMIC & CIDER JUS

CHICKEN BREAST STUFFED WITH CRANBERRY & RICOTTA

WITH MOGHRABIEH, HARISSA, POMEGRANATE
DRESSING, TOASTED ALMONDS

DESSERT

LABNEH PANNA COTTA

RHUBARB & ROSE WATER, ORANGE MAPLE
GRANOLA

MILK CHOCOLATE & HAZELNUT TART

TOASTED MARSHMALLOW, MALTED STRESUEL,
DULCE DE LECHE

MEMBERS

31.90

GUESTS

34.90

