

SAYAD CHRISTMAS EVE DINNER MENU

Slightly seared Canadian lobster tail, white asparagus and anise scented beetroot variation

2015 Hardy's The Riddle Sauvignon Blanc

Pan seared escalope of foie gras with cardamom scented chestnut soup,
shaved white Alba truffle

Norwegian hand dived scallops in basil pesto and five spice enhanced blue cheese Béchamel sauce,
sautéed spinach and Brussels sprouts

2015 Hardy's The Riddle chardonnay

Roasted line caught sea bass, citrus enriched pumpkin purée, roasted porcini
wild mushrooms in chard emulsion

2015 Hardy's The Riddle chardonnay

OR

Pine wood smoked Australian lamb loin,
salsify purée, roasted baby eggplant, black olives and artichokes chips

2014 Hardy's The Riddle Cabernet Sauvignon/Merlot

Christmas gold sphere

Cumbaya chocolate log cake, crispy hazelnut praline and mandarin sorbet

2015 Antares Rose

Festive petit fours

Selection of freshly brewed coffee, fine teas and soothing herbal infusions

Menu 600
Menu with wine pairing 750

All prices are in AED and subject to 10% service charge, 6% tourism fee and 4% municipality fee