

# SENSE ON THE EDGE

Chef's 9 course Tasting Menu with Wine Pairing OMR 100

Chef's 7 course Tasting Menu with Wine Pairing OMR 85

Chef's 5 course Tasting Menu with Wine Pairing OMR 70

Chef's 3 course Set Menu with Wine Pairing OMR 60

# 3 Course Set Menu

## CAULIFLOWER

Roasted, raviolo, egg yolk and truffle  
*Bonterra, Chardonnay, Mendocino County, USA*

## LABEL ROUGE CHICKEN

Heritage carrots, pumpkin and Swiss chard  
*Chateau Ksara, Blanc de Blancs, Bekaa Valley, Lebanon*

## CHOCOLATE

Banana, peanut and brown butter  
*Araldica, Palazzina, Moscato Passito, Piedmont, Italy*

# 5 Course Set Menu

## SCALLOP

Sweetcorn, wild garlic and spatzle  
*Dr. Loosen, Riesling, Mosel, Germany*

## BEETROOT

Kabsa spice, goat cheese and radish  
*Domaine De Vaufuget, Chenin Blanc, Vouvray, France*

## KOFFER

Celeriac, asparagus and dashi  
*Kapuka, Sauvignon Blanc, Marlborough, New Zealand*

## LABEL ROUGE CHICKEN

Heritage carrots, pumpkin and Swiss chard  
*Chateau Ksara, Blanc de Blancs, Bekaa Valley, Lebanon*

## RHUBARB

Brillat savarin, shortbread and strawberry  
*P. JabouletAîné, Beaumes-de-Venise, Muscat, Rhône Valley, France*

# 7 Course Set Menu

## TOMATO

*Goats cheese, zataar, olive and basil  
Giustiniana, Gavi di Gavi, DOCG, Cortese, Piedmont, Italy*

## VENISON TARTARE

*Nashi pear, cashew and capers  
Oyster Bay Merlot, Hawke's Bay, New Zealand*

## CAULIFLOWER

*Roasted, raviolo, egg yolk and truffle  
Bonterra, Chardonnay, Mendocino County, USA*

## KOFFER

*Celeriac, asparagus and dashi  
Kapuka, Sauvignon Blanc, Marlborough, New Zealand*

## WAGYU

*Leek, spring onion, kombu and cheek  
L'Atzar, Cabernet, Grenache, Merlot, Syrah, Priorat, Spain*

## KALAMANSI

*Coconut, pistachio and green tea  
Araldica, Palazzina, Moscato Passito, Piedmont, Italy*

## WHITE CHOCOLATE

*Carrot, buttermilk and verjus  
P. Jaboulet Aîné, Beaufort, Muscat, Rhône Valley, France*

# 9 Course Set Menu

## BEETROOT

Kabsa spice, goat cheese and radish  
*Domaine De Vaufuget, Chenin Blanc, Vouvray, France*

## SCALLOP

Sweetcorn, wild garlic and spatzle  
*Dr. Loosen, Riesling, Mosel, Germany*

## VENISON TARTARE

Nashi pear, cashew nuts and shallots  
*Oyster Bay Merlot, Hawke's Bay, New Zealand*

## CUCUMBER

Avocado, laban, dill and piccalilli  
*Giustiniana, Gavi di Gavi, DOCG, Cortese, Piedmont, Italy*

## MONK FISH

Pumpkin, apple and dashi  
*Kapuka, Sauvignon Blanc, Marlborough, New Zealand*

## WAGYU

Caramelized onion, horseradish and kombu  
*L'Atzar, Cabernet, Grenache, Merlot, Syrah, Priorat, Spain*

## CROSSOVER

Roquefort, quince, walnut and apple  
*Cockburn's Special Reserve, Douro Valley, Portugal*

## PEAR

Muscavado, liquorice and apple  
*Araldica, Palazzina, Moscato Passito, Piedmont, Italy*

## RHUBARB

Brillat savarin, shortbread and strawberry  
*P. JabouletAîné, Beaufort, Muscat, Rhône Valley, France*

# Vegetarian 3 Course Set Menu

## CELERIAC

Roasted, raviolo, egg yolk and truffle  
*Bonterra, Chardonnay, Mendocino County, USA*

## CARROT

Roast baby carrots, charred pumpkin and macadamia  
*Chateau Ksara, Blanc de Blancs, Bekaa Valley, Lebanon*

## CHOCOLATE

Banana, peanut and brown butter  
*Araldica, Palazzina, Moscato Passito, Piedmont, Italy*

# Vegetarian 5 Course Set Menu

## BEETROOT

Kabsa spice, goat cheese and radish  
*Domaine De Vaufuget, Chenin Blanc, Vouvray, France*

## CUCUMBER

Avocado, laban, dill and piccalilli  
*Giustiniana, Gavi di Gavi, DOCG, Cortese, Piedmont, Italy*

## LEEK

Alliums, salsify and trompettes  
*Kapuka, Sauvignon Blanc, Marlborough, New Zealand*

## CARROT

Roast baby carrots, charred pumpkin and macadamia  
*Chateau Ksara, Blanc de Blancs, Bekaa Valley, Lebanon*

## RHUBARB

Brillat savarin, shortbread and strawberry  
*P. JabouletAîné, Beauges-de-Venise, Muscat, Rhône Valley, France*

# Vegetarian 7 Course Set Menu

## CUCUMBER

Avocado, laban, dill and piccalilli  
*Giustiniana, Gavi di Gavi, DOCG, Cortese, Piedmont, Italy*

## BEETROOT

Kabsa spice, goat cheese and radish  
*Domaine De Vaufeuget, Chenin Blanc, Vouvray, France*

## CELERIAC

Roasted, raviolo, egg yolk and truffle  
*Bonterra, Chardonnay, Mendocino County, USA*

## LEEK

Alliums, salsify and trompettes  
*Kapuka, Sauvignon Blanc, Marlborough, New Zealand*

## CARROT

Roast baby carrots, charred pumpkin and macadamia  
*Chateau Ksara, Blanc de Blancs, Bekaa Valley, Lebanon*

## KALAMANSI

Coconut, pistachio and green tea  
*Araldica, Palazzina, Moscato Passito, Piedmont, Italy*

## WHITE CHOCOLATE

Carrot, buttermilk and verjus  
*P. Jaboulet Aîné, Beaufort, Muscat, Rhône Valley, France*



# Vegetarian 9 Course Set Menu

## ASPARAGUS

Edamame, purslane and almond  
*Dr. Loosen, Riesling, Mosel, Germany*

## CUCUMBER

Avocado, laban, dill and piccalilli  
*Giustiniana, Gavi di Gavi, DOCG, Cortese, Piedmont, Italy*

## BEETROOT

Kabsa spice, goat cheese and radish  
*Domaine De Vaufuget, Chenin Blanc, Vouvray, France*

## CELERIAC

Roasted, raviolo, egg yolk and truffle  
*Bonterra, Chardonnay, Mendocino County, USA*

## LEEK

Alliums, salsify and trompettes  
*Kapuka, Sauvignon Blanc, Marlborough, New Zealand*

## CARROT

Roast baby carrots, charred pumpkin and macadamia  
*Chateau Ksara, Blanc de Blancs, Bekaa Valley, Lebanon*

## CROSSOVER

Roquefort, quince, walnut and apple  
*Cockburn's Special Reserve, Douro Valley, Portugal*

## PEAR

Muscavado, liquorice and apple  
*Araldica, Palazzina, Moscato Passito, Piedmont, Italy*

## VALRHONA DELICE

Banana, peanut and brown butter  
*P. Jaboulet Aîné, Beaufort, Muscat, Rhône Valley, France*