LCUIS VUITON

Date & Almond Butter Bites
Medjool dates stuffed with almond butter,
cocoa nibs, and sea salt

Chia & Rosewater Pudding
Coconut Milk pudding infused with rosewater topped with pistachios and fresh pomegranate

Compressed Watermelon Cubes Refreshing watermelon cubes topped with sumac and mint



Mezze Trio
Trio of dips from truffle labneh, black lime hummus, and smoked muhammara

Grilled Chicken Kofta Bao Mini spiced chicken kofta with turmeric aioli, pickled cucumber, and sesame bao

Sweet Potato Wedges
Roasted Sweet Potato with tahini, sour cream,
and bezar-spiced mayonnaise



Ouzi Rice
Spiced rice topped
with beetroot bolognese and cardamom

Marinated skewers with cumin, coriander served with a tamarind glaze

Spiced Beef Ribeye Skewers

Creamy wheat & slow braised veal, hazelnut, and burnt butter

Modern Meat Harees Bowl

Baklava Cheesecake

Cheesecake twist topped with pistachio and honey and whipped labneh mousse

Mini Qatayef Mille-Feuille
Crispy qatayef topped
with orange blossom pastry cream



SADEEM ALMARMOOM