

BALLOONS

AT THE PALACE

DINNER MENU

The illustrations on this menu were designed by the artist
who designed the menu for the 1904 St. Louis Exposition.
The artist who designed the menu for the 1904 St. Louis
Exposition was the same artist who designed the menu
for the 1904 St. Louis Exposition.

FIRST LIGHT

Beef Ceccina Toast^(D, E)
Cured Beef Jamon , Garlic, Tomato, Sumac, Basil

Patatas Bravas^(D, E)
Spicy Mayonnaise

DESERT BREEZE

Foie Gras Terrine^(D)
Carrot And Cumin Chutney, Hatta Honey, Brioche

Smoky Eggplant & Tomato Ragout^(V)
Slow-Cooked Eggplant & Tomato, Coriander, Paprika

Yellow Fin Tuna^(F, GF)
Lightly Seared Tuna, Avocado, Harissa Emulsion

CAMPFIRE TALES

Roasted Prawns^(D, N, SE, SF)
Labneh, Garlic, Hummus, Lemon, Parsley

CARAVAN CROSSROADS

Beef Tenderloin^(D, E, GF, N)
Potato & Spinach Gratin, Green Asparagus, Carrot Purée, Date Molasse Jus

OR

Mediterranean Sea Bass^(D, F, GF, N)
Saffron Rice, Cauliflower, Pistachio, Salicornia, Saffron Emulsion

OR

Sweet Potato^(D, GF, V)
Green Asparagus, Eringi Mushroom, Dried Lime, Mushroom Jus

MIRAGE OF SWEETNESS

Coconut & Mango^(DF, GF, VG)
Mango, Coconut Ice Cream , Tamarind Black Pepper

CELESTIAL ARRIVAL

White Cloud^(D, E, N)
Hazelnut Dacquoise, Jasmine Vanilla Mousse, Lychee Marmalade

(GF) Gluten Free (LF) Lactose Free (E) Contains Egg (N) Contains Nuts (SE) Contains Sesame (SF) Contains Shellfish
(F) Contains Fish (S) Contains Soy (R) Raw Food/Crude (V) Vegetarian (VG) Vegan (LS) Locally Sourced

Please inform us of any allergies or dietary requirements before ordering, we would be happy to assist you in choosing suitable foods or prepare a dish that meets your specific requirements.
Prices are in UAE Dirhams and inclusive of 10% Service Charge, 5% VAT and subject to 7% Municipality Tax.

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