

JUMEIRAH
OLHAHALI ISLAND

DESTINATION
DINING MENUS



An unforgettable dining experience in paradise.

From the Garden

Starters

Choice of two starters per person

Grilled Peach with Burrata, Rocket & Hazlenut Dukkah (N)

Heirloom Tomato Salad with Avocado, Pickled Onions & Green Oil (VG)

Fresh Rice Paper Rolls with Avocado, Crisp Vegetables, Vermicelli Noodles, Fresh Herbs, Roasted Peanuts & Homemade Sweet Chili Sauce (VG) (N)

Grilled Halloumi Cheese with Pomergranate & Herb Salsa

From the Charcoal BBQ

Charred Eggplant & Peppers with Yoghurt Flatbread, Tahini Sauce & Parsley Coriander Salsa (VG) (SE)

Marinated Tofu & Pineapple Skewers with Chili Soy Sauce (VG) (V)

Spiced Cauliflower Steak (V) (SE)

Mushroom & Leek Yakitori (VG) (V)

To Accompany

Grilled Sweet Corn with Herb Butter (V)

Grilled Broccolini with Lemon, Chili & Almonds (N) (V)

Honey Glazed Carrots with Pistachio & Fresh Herbs (N) (V)

Mint Yoghurt

Saffron Aioli

Fresh Tomato Salsa (VG)

Lemon & Lime

Dessert

Chefs Selection of Assorted Mini Delights (E) (N)

USD 225 Per Person

GF-Gluten Free, DF-Dairy Free, A-Contains Alcohol, P-Contains Pork, E-Contains Egg, MU-Contains Mustard, N-Contains Nuts, SE-Contains Sesame, SF-Contains Seafood, S-Contains Soy, R-Raw, LS-Locally Sourced, CS-Certified Sustainable, V-Vegetarian Dish, VG-Vegan

Price are listed in US dollars and subject to a 10% Service Charge and 17% Goods and Services Tax.

From the Earth

Starters

Choice of two starters per person

Grilled Halloumi Cheese with Pomegranate & Herb Salsa

Prosciutto Di Parma, Sweet Melon & Rocket Salad with Lemon & Black Pepper (P)

Lamb Shish Kebab with Sumac Onion & Parsley Salad

Chicken Satay with Peanut Sauce (N)

From the Charcoal BBQ

Corn Fed Chicken Marinated with Lemon & Herbs

Wagyu Beef Mb9 Striploin

Grass Fed Lamb Rack

Beef Short

Rib Yakitori

To Accompany

Grilled Sweet Corn with Herb Butter

Grilled Broccolini with Lemon, Chili & Almonds (N) (V)

Jacket Potato with Sour Cream & Chives (N) (V)

Chimichurri

Chicken & Truffle Jus

Japanese BBQ Sauce

Lemon & Lime

Dessert

Chefs Selection of Assorted Mini Delights (E) (N)

USD 295 Per Person

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From the Sea

Starters

Choice of two starters per person

4-piece Oysters with Mignonette Dressing & Fresh Lemon (SF)

Grilled Peach with Burrata, Rocket & Hazelnut Dukkah (N) (V)

Salmon Tartare with Salsa Fresca, Avocado Cream, Salmon Roe & Creme Fraiche (R)

Grilled Octopus with Romesco & Potato (SF) (N)

From the Charcoal BBQ

Reef Fish with Chermoula Butter, Cooked in Banana Leaf (SF)

Maldivian Yellowfin Tuna (SF) (LS)

Marinated Squid (SF)

Lobster Tails with Garlic & Herb Butter (SF)

Butterflied Scampi Prawns (SF)

To Accompany

Cherry Tomato, Eggplant & Black Olive Caponata (V)

Romaine Wedge Salad with Green Goddess Dressing (V)

Grilled Sweet Corn with Herb Butter (V)

Lemon Butter Sauce (V)

Dill & Caper Tartare Sauce (V)

Salsa Verde (V)

Lemon & Lime (V)

Dessert

Chefs Selection of Assorted Mini Delights (E) (N)

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From the Earth and Sea

Starters

Choice of two starters per person

Heirloom Tomato & Mozzarella Salad with Avocado, Basil & Green Oil (V)

Chicken Satay with Peanut Sauce (N)

Salmon Tartare with Salsa Fresca, Avocado Cream, Salmon Roe & Crème Fraîche (SF) (R)

Fresh Rice Paper Rolls with Poached Tiger Prawns, Vermicelli Noodles, Fresh Herbs,
Roasted Peanuts & Homemade Sweet Chilli Sauce (N) (SF)

From the Charcoal BBQ

Marinated Squid (SF)

Lobster Tail with Garlic & Herb Sauce (SF)

Butterflied Scampi Prawn (SF)

Maldivian Yellow Fin Tuna (SF)

Wagyu Beef MB9 Striploin

Grass-Fed Lamb Rack

To Accompany

Asparagus & Sugar Snap Pea Salad with Mint & Feta

Honey Glazed Carrots with Pistachio & Fresh Herbs (N)

Grilled Sweet Corn with Herb Butter

Fresh Tomato Salsa

Salsa Verde

Lemon Butter Sauce

Dessert

Chefs Selection of Assorted Mini Delights

USD 315 Per Person

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A Sandbank Picnic

Artisanal Breadbasket (Select Three)

French Baguette, Whole Grain Bread
Kalamata Olive Focaccia, Soft Roll, Sourdough

From the Deli (Select Two)

Spiced Chicken Wrap, Beef Tortilla Wrap, Tomato & Mozzarella Ciabatta (V), Egg Croissant Sandwich (E), Smoked Salmon Sandwich (SF), Honey Ham & Aged Cheddar Sandwich (P)

Green Market (Select One)

Classic Caesar Salad (V), Persian Salad (VG), Mix Leaf & Fine Herb Salad, Greek Salad (MU)

Side Dishes (Select One)

Wok Fried Egg Noodles (S), Egg & Vegetable Fried Rice (E), Potato Chips (V), Nachos (SF),
Vegetable Crudités with Hummus (SE)

Desserts & Fruits (Select Two)

Exotic Fresh Cut Fruit (DF) (GF) (V) (VG), Vanilla Bean Cheesecake (E) (N),
Assorted Macarons (N) (E), Blueberry Tart (N) (E), Fresh Baked Cookies (E)

USD 650 Per Couple

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A Gathering at the Sandbank

Artisanal Breads

French Baguette, Whole Grain Bread (DF) (V) (VG)

Kalamata Olive Focaccia, Soft Roll, Sourdough (VG) (DF) (V)

From the Deli

Beef Tortilla Wrap

Roasted Beef, Shredded Mozzarella Cheese, Tomato, Onion, Lettuce

Chicken & Cheese Sandwich

Grilled Chicken, Aged Cheddar Cheese, Tomato, Lettuce, White or Brown Bread

Honey Ham & Aged Cheddar Sandwich (E) (P)

Pork Ham, Aged Cheddar Cheese, Mayonnaise, White Toast

Green Market

Panzanella Salad (V)

Baby Gem Lettuce, Tomato, Basil, Feta Cheese, Croutons

Mixed Leaf & Fine Herb Salad (VG)

Mixed Lettuce, Cherry Tomato, Cucumber, Sun-Dried Tomato, Avocado, Herb Vinaigrette

Side Dishes

Wok-Fried Egg Noodles (V) (E) (S)

Egg Noodles, Carrot, Chinese Cabbage, Egg, Soy Sauce

Vegetable Fried Rice (V) (E) (S)

Steamed Rice, Carrot, Cabbage, Egg, Soy Sauce

Nachos with Guacamole (V) (GF)

Served with Sour Cream and Tomato Salsa

Desserts & Fruits

Exotic Fresh-Cut Fruit (GF) (DF) (V) (VG)

Seasonal Selection of Fruits

Blueberry Tart (E) (N)

Fresh Blueberry, Berry Compôte

USD 390 per couple (inclusive of set-up, menu selection, two fresh juices of choice, and water)

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