

# SUNDAY ROAST

*1 main or 3 course for AED 250  
Choose from 1 starter, 1 main, 1 dessert*

## TO START

ANCIENT GRAIN SALAD quinoa roasted pumpkin, kale, compressed cucumber

ITALIAN BURRATA pure harvest tomatoes, cold pressed olive oil

BETROOT SALAD salt crusted, kale pesto, goats cheese, ancient grains

BEEF CARPACCIO gran padano, rocket

CAESAR SALAD slow roasted chicken breast, and the rest

## MAINS

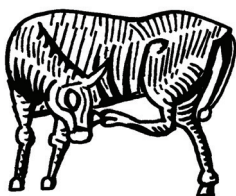
ROASTED USDA BEEF STRIPLOIN beef jus ... 145

LEMON & THYME MARINATED CORN FED CHICKEN chicken gravy ... 125

SLOW ROASTED LAMB SHOULDER panada bread stuffing ... 135

SEABASS FILLET lemon caper sauce ... 135

ROASTED EGGPLANT basil pesto, spiced confit tomato ... 125 *vegan*



## SIDES

Garden peas & veal bacon, baked cauliflower cheese,  
Wood-oven roast potatoes, Yorkshire pudding,  
Honey glazed parsnips & carrots

## DESSERTS

STICKY TOFFEE PUDDING Khidri dates, toffee sauce, cantily cream &/or  
homemade vanilla ice cream

GRANNY SMITH APPLE & RHUBARB CRUMBLE crème anglaise &/or  
homemade vanilla ice cream

TIRAMISU Mascarpone cream, Encounter coffee soaked savioardi,  
Valrhona dark chocolate

BREAD & BUTTER PUDDING homemade croissant &  
French butter pudding, marmalade

STRAWBERRY & VANILLA SWISS ROLL vanilla mascarpone,  
chantilly cream, strawberry confit

WELCOME TO  
THE GUILD

