



# DINNER MENU

FOR BOOKINGS

(971) 50 100 4860 | (971) 52 154 7355  
Info@theartofhosting.me | sale@theartofhosting.me

3 COURSE DINNER

PRIMO

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Tuna Tahini Ceviche

Heirloom Carrots with Smoked Labneh and Pecans

Heirloom Tomato Salad with Burratini

Steak Tartare with Pickled Shemiji Mushrooms

Carpaccio de Gambero Rosso

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SECONDO

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Pan Seared Scallops with Lobster Butter, Celery Root Puree and Bacon Bits

Wagyu Beef Cheeks with Pomegranate Demi Glace and Moroccan Dukka on Parsnip Puree

Miso Blacked Cod with Brocolini and Pickled Ginger Root

Cauliflower Steak with Walnut Caper Salsa

Rustic Lamb Roast with Date Gravy on Saffron Risotto

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DOLCE

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White Chocolate Cheesecake

Pain Perdu with Maple Caramel and Dulce De Leche Ice Cream

Mama's Famous Tiramisu

Lazy Cake

Grilled Pineapple with Coconut Lime Sorbet

5 COURSE DINNER

Tuna Tahini Ceviche

Heirloom Carrots with Smoked Labneh and Pecans

Heirloom Tomato Salad with Burratini

Steak Tartare with Pickled Shemiji Mushrooms

Carpaccio de Gambero Rosso

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PRIMO

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Mushroom Truffle Ravioli

Risotto Verde with Baby Asparagus and Lemon Zest

Cream of Cauliflower Soup with Veal Bacon Bits and Chili

Lobster Taglioni with Roasted Cherry Tomato and Basil Oil

Chilled Tomato Gazpacho with Basil Granita

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SECONDO

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Pan Seared Scallops with Lobster Butter, Celery Root Puree and Bacon Bits

Wagyu Beef Cheeks with Pomegranate Demi Glace and Moroccan Dukka on Parsnip Puree

Miso Blacked Cod with Brocolini and Pickled Ginger Root

Cauliflower Steak with Walnut Caper Salsa

Rustic Lamb Roast with Date Gravy on Saffron Risotto

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## CONTORNO

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Roasted Maple Brussel Sprouts

Roasted Rosemary Potatoes

Marinated Bok Choy

Honey Roasted Sweet Potato

Grilled White Asparagus with Lemon and Garlic

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## DOLCE

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White Chocolate Cheesecake

Pain Perdu with Maple Caramel and Dulce De Leche Ice Cream

Mama's Famous Tiramisu

Lazy Cake

Grilled Pineapple with Coconut Lime Sorbet

## INFORMATION

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Bread Basket and Table Nibbles  
Available in Package

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3 COURSE DINNER

AED 350

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5 COURSE DINNER

AED 550

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Prices are for Food only.

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Staffing and equipment hire at  
additional cost.

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All menus can be tailor made on  
request



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### ALLERGENS

Celery (C), Mollusks (MC), Dairy (D), Egg (E), Fish (F), Gluten (G),  
Mustard (M), Nuts (N), Peanuts (P), Sesame (SM), Shellfish (SF),  
Soya (S), Vegetarian (V), Vegan (VEGAN), Served Raw (RW)