

STARTER & SALADS

Caprese *v, n, d*

Buffalo mozzarella Layered with heirloom tomatoes seasoned with Ligurian pesto

Char Grilled Teriyaki salmon salad *s, d*

With grain mustard dressing mixed greens, goat cheese & roasted root vegetables

Crumbed crab and scallions cakes *s, d*

Served on seasonal leaves with lemon hollandaise sauce

Yellow fin Tuna carpaccio *d, s*

With a ruccula & parmesan tower and black truffle olive oil

Home-made sweet onion and Dijon mustard quiche *v, d*

With wild rocket salad

Market Tomato Salad *v, d, n*

Trio of Market Tomatoes, Balsamic Vinegar, Extra Virgin Olive Oil, Shaved Asiago Cheese

Perigord salad *p, d*

Smoked duck breast, Blue cheese, Croutons, Bacon and Raspberry dressing

Mezze Platter (serves 2) *n, d, v*

Hummus, Fatoush, Babaganush, Kibbeh, Tabbuleh, spinach & Cheese Fatayer

SOUPS

French Onion soup *a, d, v*

Caramelized onions clear broth scented with Sherry wine with Savoy Emmenthal croutons

Chilled Vichyssoise soup *v, d*

with white truffle espuma

Field Mushroom cappuccino *v, d*

With cumin puff twigs

Indigenous Lentil soup *v, n, d*

With Zatar Labneh

MAIN COURSES FROM THE GRILL

SELECTION OF PRIME CUTS

- 🍷 Argentinean Rib-eye steak
- 🍷 Argentinean beef filet
- 🍷 New Zealand Lamb chops
- 🍷 Canadian veal Chops

CATCH OF THE DAY *S* (ALL FROM THE GULF)

- 🍷 Jumbo prawns
- 🍷 Dorado fillet
- 🍷 King Fish steak
- 🍷 Sultan Ibrahim

Sauces

Spicy Chili, Red Wine *A*, Basil Hollandaise *D*, Béarnaise *D* or Garlic Butter *D*

SIDE DISHES

Garden Greens *v*

Buttered root vegetables *v*

Mash Potatoes *v*

French Fries *v*

Chilled Couscous *v*

Sautéed spinach *v*

Plain Baked potatoes *v* Or with Toppings: baked beans *v*, cheese *D*, veal or pork bacon *P*, sour cream *D,V*

Al Maha revisited classics

Dorado Fish & Chips, served with mushy peas and home-made tartare sauce *S,A*

Chicken Shish tawok plate, with Arabic bread, pickled vegetables and garlic sauce *D*

The Al Maha-Kobe Beef Burger, with grain mustard, tomato, onion, bacon and our own relish *P,D*

Broiled baby Chicken with herb rubs, served with baked tomato and ratatouille

Porcini mushroom Pansotto served in black truffle béchamel sauce *v,D*

Pizza Cruda, Margharita, baked in our authentic wood oven, topped with prosciutto ham and ruculla *P,D*

Desserts

Vanilla crème brulee with Lemon shortbreads *D,N,V*

Baked chocolate torte with orange sorbet *V,D*

Al Maha's own Saffron and nuts Um Ali *V,N,D*

Selection of home-made ice-creams and sorbet

Platter of continental Cheeses with grapes and Al Maha Chutney *D,N*

Culinary Team

Chef De Cuisine: David Miras

Senior Sous Chef: Peter Sebby

Sous Chef: Ronaldo Samonte

Front of House Team

Restaurant Manager: Kirsty Bryant

Restaurant Manager: Srinivasan Nadarajan