

PANORAMA RESTAURANT FOOD MENU

TO START WITH



Citrus Cured Salmon

Thinly sliced cured Scottish salmon with cornichon, Russian caviar, caper, and mussels.

L.E313



Organic Quinoa Avocado

Quinoa, avocado, little gem, lemon-olive oil.

L.E313



Seared Ahi Red Tuna Niçoise Salad

Pan seared red rare tuna in Niçoise salad.

L.E274



Carpaccio of U.S Angus Tenderloin

Extra virgin olive oil, arugula, Parmesan, semi-dried tomato.

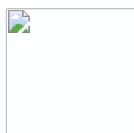
L.E352



Pan seared Foie Gras

Fig brioches, pineapple chutney, Microgreens

L.E550



**Wild & White**

Wild mushrooms, white asparagus, truffle oil.

L.E196

**Tuscan Seafood Soup**

Slow cooking shrimps, squid, mussels, sea bass in basil tomato sauce.

L.E235

**Orange, beetroot and blue cheese salad** 

crushed coriander seeds and lemon dressing

L.E274

**Classic Caesar salad** 

Iceberg lettuce, anchovy dressing & garlic croutons.

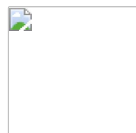
L.E274

**Harissa spice prawns** 

Lemon, quinoa & tabbouleh

L.E313

PASTA & RISOTTO





Wild Mushrooms Risotto

Wild mushrooms, carnaroli rice, cheese, parsley, extra virgin olive oil.

L.E215



Milk Fed- Veal Osso Buco Milanese

Slow cooking braised veal osso buco with saffron carnaroli risotto and gremolata.

L.E431



Spaghetti All'Aragosta

Lobster sautéed with garlic, chili flakes, spaghetti, Roma tomato sauce, and extra virgin olive oil

L.E392



Veggie Penne

Sun dried tomato, artichoke, kalamata olive, zucchini, wild mushrooms, tossed walnut, garlic, creamy Genovese sauce.

L.E274

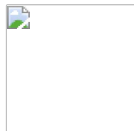
FORK & KNIFE



Confit Duck Grits

Slow-cooked duck confit with crispy beef bacon, served with grits, seasonal vegetables, and jus.

L.E470





Corn- Fed Breast Chicken

Grilled chicken with potatoes, leeks, mousseline, mushroom ragu, forest almond, and theme jus.

L.E431



USA Certified Angus Beef Tenderloin

Grilled USA certified angus beef tenderloin with vegetable sauté, mashed potatoes, and pepper sauce.

L.E627



Herbed-Crust Saddle of Lamb

Seared lamb loin with confit potatoes, Kalamata olive tapenade, glazed carrots, oat and herb crust, mustard, and mint jus.

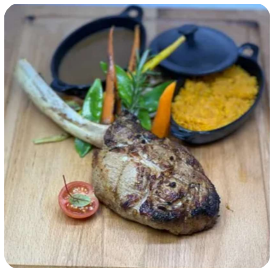
L.E627



Salmon A la Grenobloise

Grilled Scottish salmon with garlic potatoes puree and French grenobloise sauce, served with vegetables.

L.E470



Veal Chops

Tender grilled veal chops weighing 350 grams served with sweet potatoes, vegetables, and Dijon mustard sauce.

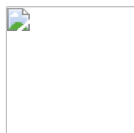
L.E627



Texas-Style Angus Brisket

Ultra tender and moist barbecue slow cooking beef angus brisket served with mashed potatoes, vegetables and BBQ sauce.

L.E666



USA AGED - CERTIFIED ANGUS BEEF AND AUSTRALIA LAMB



USA Aged - Certified Angus Beef CAB Ribeye

Certified Angus beef CAB ribeye served with mashed potatoes, grilled herbed vegetables, and jus.

Weight: 400 GRM

L.E940



Australia Lamb Shank

amb Shank served with mashed potatoes, grilled herbed vegetables, and jus

Weight: 300 GRM

L.E666



Australia Lamb Rack

Lamb Rack served with mashed potatoes, grilled herbed vegetables, and jus

Weight: 500 GRM

L.E1018



USA Aged - Certified Angus Beef CAB Tomahawk

Certified Angus beef CAB tomahawk served with mashed potatoes, grilled herbed vegetables, and jus.

Weight: 1000 GRM

L.E2506

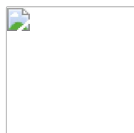
SWEET ENDINGS



Duo Cheese Cake

New York cheesecake with pistachio graham wheat biscuits crumble and the creamiest cheese crème brûlée topped with wild berries coulis.

L.E196



**Croquant Valrhona Praliné Gianduja**

Feuilletine Valrhona Gianduja is a nutty croquant biscuit with a rustic praline cream.

L.E196**Tiramisu Mascarpone**

Espresso flavored biscuits with mascarpone mousse.

L.E196**Trio Sphere Citrus**

Yuzu passion parfait, orange raspberry mousse, pistachio coconut lemon tartlet.

L.E196 **Cheese Board**

Selection of International cheeses, crackers, and dried fruits.

L.E313 **Exotic Fruit Slice**

Seasonal fresh fruit slice

L.E157