

# FUMÉE

## SET MENU 2

449 AED per person

### Sharing Starters

#### **Velvet Goat Cheese Salad (D) (N)**

Creamy goat cheese, mixed greens, walnuts, seasonal fruits, raisins and pomegranate dressing

#### **Muhammara (D) (G)**

Roasted red peppers, crispy bread whit walnuts, pomegranate molasses and aromatic spices

#### **Kuru Cacık (D)**

Strained yogurt with cucumber, garlic, fresh mint and olive oil

#### **Antep Style Liver (D) (G)**

Traditional Turkish-style lamb liver served with potatoes, onions and herbs

#### **Mini Fried Meat Börek (G) (D)**

Crispy handmade pastry filled with seasoned minced beef

#### **Dynamite Shrimp Tempura (G) (E) (SH)**

Crispy Shrimp tossed in spicy dynamite sauce, topped with chives and splash of lime

### Sharing Main Course

#### **Filet Mignon Angus (200g) with Peppercorn Sauce (D)**

#### **Grilled Salmon Trio (210g) (S) (D)**

Grilled salmon served with lemon butter sauce and arugula cress

#### **Chicken Wings (G) (D)**

Charcoal-grilled marinated chicken wings

#### **Truffle Mushroom Risotto (D)**

Creamy arborio rice, parmesan, butter, mixed mushrooms, truffle oil

### Sharing side dishes

#### **French fries (G)**

#### **Chargrilled Broccolini**

### Sharing Desserts

#### **Golden Kunefe (E) (N) (G) (D)**

Traditional kunefe finished with pistachios

#### **Fresh Fruit Platter (V)**

Seasonal selection of fresh fruits

(D) Dairy (E) Egg (G) Gluten (N) Nuts (R) Raw (S) Seafood (SH) Shellfish (SE) Sesame (V) Vegan

The Price Is Indicated In AED & Is Exclusive Of 7% Municipality Fee & 5% VAT