



FUSIONS

BY TALA

Wine Pairing DINNER

SELECTION OF HOMEMADE
BREAD AND DATE BUTTER

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SEABREAM CEVICHE

Clam and tomato liquor, avocado, black garlic, golden scales

Mud House Sauvignon Blanc, New Zealand

*Beautifully balanced tropical and grapefruit flavours
with a long mouth-watering finish*

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WAGYU BEEF CHEEK

Chocolate and Bordeaux sauce, mushroom purée, shimeji mushrooms

Cheval Noir Bordeaux, France

*A bouquet of ripe red fruits leads to an earthy forest fruit palate
with velvety smooth tannins and a toasted spice finish*

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STRAWBERRIES & PROSECCO

Coconut vanilla pannacotta, faux berry, Victoria sponge

Emotivo Prosecco, Italy

*An elegant expression with floral aromas, gentle apple
and refreshing citrus notes in a lingering finish*

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VALRHONA CHOCOLATE TRUFFLES

BD 55 net per person

includes 3 bottles of wine
Additional set menus BD 31.6 net



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