

PLATED SERVICE

MENUS

MENU 1 - 180 AED

STARTER

Mushroom Parcels

SALAD

Quinoa Salad with Feta, Edamame, Beetroot, Cherry Tomatoes

MAIN COURSE

Eggplant Rollatini or VEG OPTION: Baby Potato Goat Cheese Tatin

DESSERT

No.57 Signature Dessert - Ermahgerd

MENU 2 - 250 AED

STARTER Spicy Tuna, Crispy Rice, Cabbage and Sesame Seed Slaw

SALAD Quinoa Tabbouleh Salad, Cherry Tomatoes, Pita Croutons

MAIN COURSE

Lamb Chops or VEG OPTION: Italian Quinoa Risotto Lasagna Casse role w/
Truffle Oil

DESSERT

Pavlova, Fresh Berries, Vanilla Cream, Edible Flowers

MENU 3 - 320 AED

STARTER

Crumbed Arancini, Mushroom Risotto, Lemon Parsley, Mayo, Truffle Honey

SALAD Vine Ripened Tomato Salad, Burrata, Basil, Olive Oil, Zaatar, Oregano

MAIN COURSE

Lobster Linguini or VEG OPTION: Basil Gnudi

DESSERT

Toffee Skillet Cookie