# PRIVATE DINING & EVENTS



# WELCOME TO KYMA

Inspired by the lively vibes of Greece, the beach-pool-restaurant is the ultimate seaside venue, unveiling a polished outdoor environment to get away, relax, dine & sip at Palm's West Beach.

Playing on all the senses, the chic, discreet, and natural setting, guests will discover a reprieve from the outside world, while authentic and delicious Greek flavors stimulate the palate.



# SET LUNCH MENU

# Set Lunch Menu 300 AED per person

## DIPS

Tzatziki & Pita Bread [V] yoghurt | cucumber | olive oil

## STARTERS

Feta in Crispy Fylo [V] thyme honey | sesame Greek Salad [V] [GF] tomato | cucumber | bell pepper | onion | feta | kalamata olives Salmon Carpaccio greek yoghurt | salmon caviar

# MAINS

Seafood Risotto [GF] olive oil | parmesan Kyma Moussaka minced beef & lamb I eggplant | béchamel Spring Chicken pita bread | tzatziki I tomatoes I onion I parsley

### SIDES

Hand Cut Fries [V] [GF] Grilled Asparagus [V] [GF]

## DESSERTS

Fruit Platter [V] Greek yoghurt ice cream honey | walnuts



# Set Lunch Menu 350 AED per person

Greek Dips Collection & Pita Bread Tzatziki yoghurt | cucumber | olive oil [V] Taramosalata cod roe mousse I olive oil Tyrokafteri feta | manouri cheese | roasted capsicum [V]

#### STARTERS

Feta in Crispy Fylo [V] thyme honey | sesame Greek Salad [V] [GF] tomato | cucumber | bell pepper | onion | feta | kalamata olives Salmon Carpaccio greek yoghurt | salmon caviar Fried Calamari garlic mayo

#### MAINS

Seafood Risotto [GF] olive oil | parmesan Kyma Moussaka minced beef & lamb I eggplant | béchamel Spring Chicken pita bread | tzatziki I tomatoes I onion I parsley

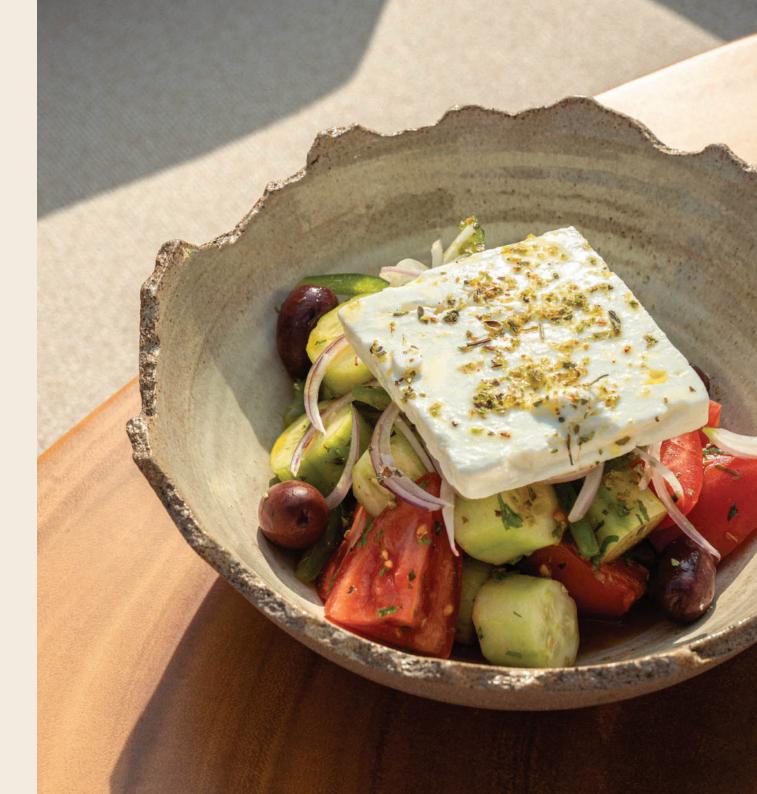
#### SIDES

Hand Cut Fries [V] [GF] Grilled Asparagus [V] [GF]

#### DESSERTS

Fruit Platter [V] Chocolate Palet Vanilla Ice Cream [GF] [N] Greek Yoghurt Ice Cream honey | walnuts

[V] Suitable for Vegetarians - [N] Nuts - [S] Shellfish - [A] Alcohol -[GF] Gluten-free \*\* Pricing inclusive of 7% municipality fee, 5% VAT and 10% service charge



# SET DINNER MENU

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# Set Dinner Menu 350 AED per person

Greek Dips & Pita Bread Tzatziki yoghurt | cucumber | olive oil [V] Tyrokafter feta | manouri cheese | roasted capsicum [V]

# STARTERS

Feta in Crispy Fylo thyme honey | sesame [V] Fried Calamar garlic mayo Greek Salad tomato | cucumber | bell pepper | onion | feta | kalamata olives [V] [GF] Salmon Carpaccio Greek yoghurt | salmon caviar

### MAINS

Wild Mushroom Truffle Orzo orzo pasta| black truffle [V] [GF] Kyma Moussaka minced beef & lamb I eggplant | béchamel Spring chicken pita bread | tzatziki I tomatoes I onion I parsley

## SIDES

Grilled Asparagus [V] [GF] Hand Cut Fries [V] [GF]

## DESSERTS

Greek Yoghurt Ice Cream honey | walnuts | sour cherry [GF] [N] Chocolate Palet Vanilla ice cream [GF] [N] Fruit Platter [V]

[V] Suitable for Vegetarians - [N] Nuts - [S] Shellfish - [A] Alcohol -[GF] Gluten-free \*\* Pricing inclusive of 7% municipality fee, 5% VAT and 10% service charge



# Set Dinner Menu 550 AED per person

Greek Dips Collection & Pita Bread Tzatziki yoghurt | cucumber | olive oil [V] Tyrokafteri feta | manouri cheese | roasted capsicum [V] Taramosalata cod roe mousse | olive oil

#### STARTERS

Feta in Crispy Fylo thyme honey | sesame [V] Fried Calamari garlic mayo Greek Salad tomato | cucumber | bell pepper | onion | feta | kalamata olives [V] [GF] Salmon Carpaccio Greek yoghurt | salmon caviar Watermelon Salad toasted almonds | feta | rocket leaves | mint [N] [V] [GF]

#### MAINS

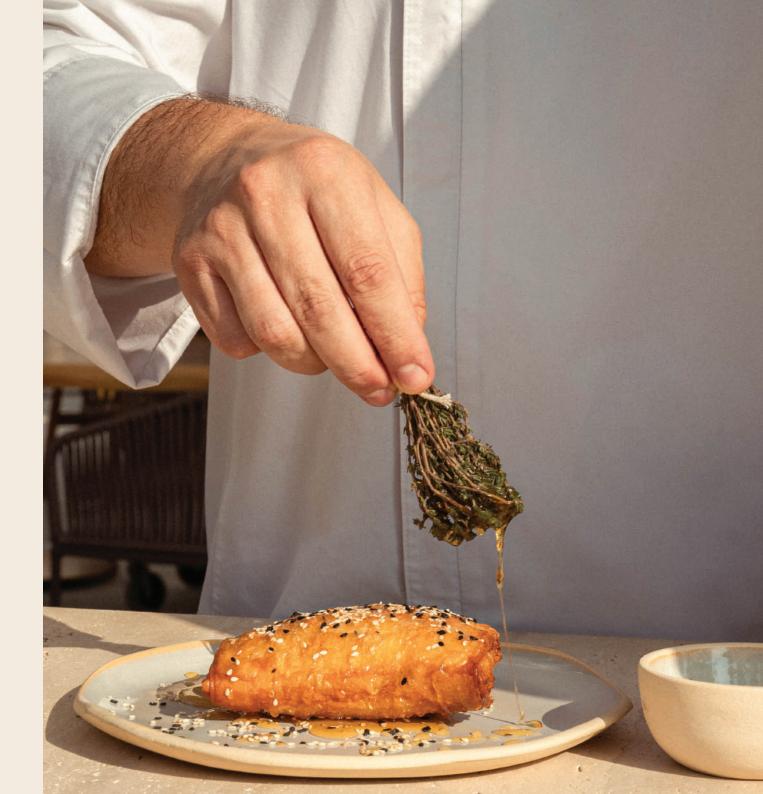
Wild Mushroom Truffle Orzo orzo pasta| black truffle [V] [GF] Kyma Moussaka minced beef & lamb I eggplant | béchamel Spring chicken pita bread | tzatziki I tomatoes I onion I parsley Whole Seabass

#### SIDES

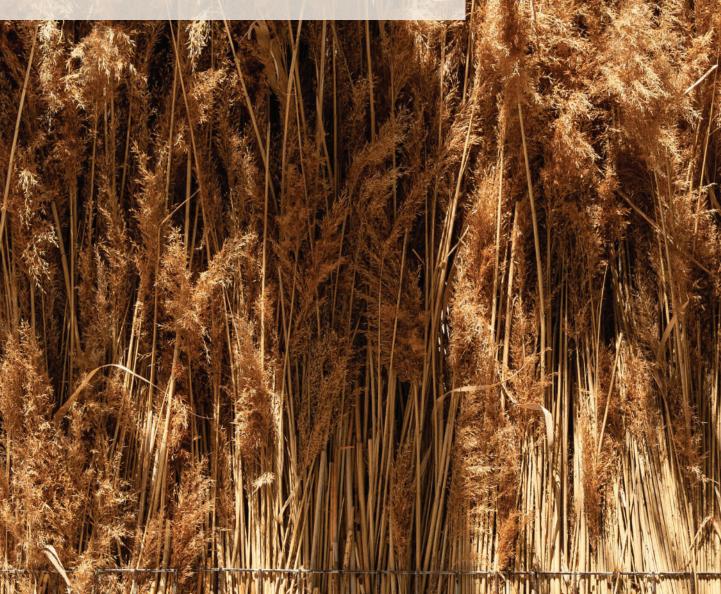
Grilled Asparagus [V] [GF] Hand Cut Fries [V] [GF]

#### DESSERTS

Galaktompoureko semolina custard | fylo pastry | syrup [N] Greek Yoghurt Ice Cream honey | walnuts | sour cherry [GF] [N] Chocolate Palet Vanilla ice cream [GF] [N] Fruit Platter [V]



# CANAPE RECEPTION



# **OPEN BAR PACKAGES**



#### INNOCENT BEVERAGE

195 AED per person (package for 2 hours) 295 AED per person (package for 3 hours)

> Soft Drinks Still & Sparkling Water Juices Tea, Coffee Soft Drinks

#### COLLECTION BEVERAGE

425 AED per person (package for 2 hours) 555 AED per person (package for 3 hours)

Soft Drinks Still & Sparkling Water, Juices, Tea, Coffee & Soft Drinks

Wines Selection of White, Red and Rose Wines

Beer

Spirits Selected House Spirits

#### PREMIUM CHAMPAGNE BEVERAGE

800 AED per person (package for 2 hours) 1400 AED per person (package for 3 hours)

Soft Drinks Still & Sparkling Water, Juices, Tea, Coffee & Soft Drinks

Wines Selection of White, Red and Rose Wines

Beer

Spirits Selected House Spirits

Champagne

# LOCATION

Palm West Beach – Opposite Fairmont Hotel The Palm

Dubai, UAE

# POLICIES

21 years old and above until 7 pm

(kids are allowed during the dinner time only) A smart casual dress code



# CONTACT US

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5

# Set Dinner Menu 300 AED per person

Greek Dips & Pita Bread Tzatziki yoghurt | cucumber | olive oil [V] Tyrokafteri feta | manouri cheese | roasted capsicum [V]

## STARTERS

Feta in Crispy Fylo thyme honey | sesame [V] Fried Calamari garlic mayo Greek Salad tomato | cucumber | bell pepper | onion | feta | kalamata olives [V] [GF]

### MAINS

Wild Mushroom Truffle Orzo orzo pasta| black truffle [V] [GF] Kyma Moussaka minced beef & lamb I eggplant | béchamel Spring Chicken pita bread | tzatziki I tomatoes I onion I parsley

#### SIDES

Grilled Asparagus [V] [GF] Hand Cut Fries [V] [GF]

#### DESSERTS

Greek Yoghurt Ice Cream honey | walnuts | sour cherry [GF] [N] Fruit platter [V]



# Canape Reception 375 AED per person

#### COLD

Taramosalata cod roe mouse I caviar oscietra Greek Style Prawn Tartare feta | bell peppers | tomato | ouzo | lime | sour dough [A] [S] Beef Tartare pickled cabbage | truffle Watermelon Feta toasted almonds | crumbled feta | wild rocket [V] Tuna Tartare chives| lime | avocado | walnuts [N]

#### HOT

Stuffed Piperies padron peppers | garlic confit | feta cheese [V] Cheese Saganak Kefalograviera cheese | fig jam [V] Cod Croquette chives | garlic mayo sauce Chicken Souvlaki pita bread | tzatziki Crispy Potato tzatziki | oregano [V] Bifteka patties | tomatoes | onion | parsley

#### DESSERTS

Chocolate Palet crue de cacao Xerotigano Bites honey I walnuts [N][V] Fruit Skewers Mint [V]

