

A JOURNEY TO GREECE
WITH KYMA

KYMA

B E A C H



SIGNATURE SET MENU
AED 950 PER COUPLE,
INCLUSIVE OF ONE BOTTLE
OF WINE



AMUSE BOUCHE

MINI GREEK DIP COLLECTION

tzatziki [v] | taramosalata | tyrokafteri [v] | eggplant dip [n]

STARTERS - SHARING

SEARED NORWEGIAN SCALLOPS [S] [GF]

parsnip | lemon | basil oil

KING CRAB [S] [N]

salicornia | pomegranate | zucchini | carrot | almond

WAGYU BEEF CARPACCIO

onion | truffle | citrus

MAINS - INDIVIDUAL

choose between

ASPARAGUS TRUFFLE RISOTTO [V]

winter black truffle | green asparagus | shallots

TORNEDO ROSSINI [A]

seared duck foie gras | beef jus | winter truffle

SEA BASS PROVENCAL

herbs crust | asparagus | citrus sauce

DESSERTS - SHARING

HEART

Greek yoghurt cheesecake | strawberry compote | berry jelly

STRAWBERRY FRAISIER

semolina custard | white chocolate | strawberry coulis

FRUIT PLATTER [V]

watermelon | melon | berries | dragon fruit

DRINKS

choice of one red, white or rosé wine by bottle

RED WINE

ZUCCARDI MALBEC – ARGENTINA
PAPAIOANNAOU ESTATE, ST. GEORGE AGIORGITIKO – GREECE

WHITE WINE

GAIA NOTIOS, MOSCHOFILERO – GREECE
TOURAINNE 'LES EGLANTINES', SAUVIGNON BLANC – FRANCE

ROSÉ WINE

GAIA NOTIOS, MOSCHOFILERO – GREECE
TOURAINNE 'LES EGLANTINES', SAUVIGNON BLANC – FRANCE