

RÜYA

D U B A I

AEGEAN AED 250 per person

Isli Patlican aubergine & walnut purée, crispy-coated aubergine chips (G/N)
Levrek thinly sliced raw sea bass with mustard, lemon & shaved radish (D/G/N)
Karpuz Domates burnt watermelon, sheep cheese & tomato (D/N)

Two Cheese Pide from Black Sea with slow-cooked organic egg (D/G)
Şiş Tavuk Kebap yogurt & chili-marinated grilled chicken (D/G)

Lamb Cutlets smoked aubergine, tomato & minted yogurt (D/G)
Güveç clay pot vegetables in a tomato & red pepper sauce
Grilled Sea Bass & Zeytinyağlı Pirasa Antep pistachio crust, baby leeks, carrots & rice (S/N)
Turkish Spoon Salad chopped vegetables, pomegranate dressing & pistachio (N)
Pistachio Rice pistachio pilaf, spinach & herbs (D/G/N)

Hazelnut Baklava whipped kaymak, caramelized milk sorbet, cinnamon (D/G/N)
Fırın Sütlaç traditional Anatolian rice pudding, raspberries, rose ice cream & lokum (D)

(S) Seafood or Shellfish (D) Dairy (G) Gluten (N) Nuts

For additional dietary requirements, please reach out to our team.
Price is in AED and inclusive of applicable taxes and fees.

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MARMARA AED 390 per person

Islı Patlıcan aubergine & walnut purée, crispy-coated aubergine chips (G/N)
Lakerda salt-cured yellowtail, compressed cucumber & tarama (G)
Ciğ Köfte beef tartare with bulgur & baby gem (G)
Gavurdağı tomato salad with shallots, spiced walnuts (G/N)

Börek filo-wrapped Feta cheese with carrots, courgette & walnuts (D/G/N)
Two Cheese Pide from Black Sea with slow-cooked organic egg (D/G)
***Adana Kebap** hand-cut lamb & burnt tomato (D/G)

Grilled Sea Bass & Zeytinyağlı Pirasa Antep pistachio crust, baby leeks, carrots & rice (S/N)
Australian Grain-fed Rib-eye Turkish coffee & Isot rub, crispy Zaatar potatoes (D/G)
Mantarlı Keşkek barley risotto, wild mushrooms, truffle & sage (D/G)
Fried Okra with tomato, preserved lemon & herbs (G)
Triple-Cooked Chips garlic lemon & chili (G)

Hazelnut Baklava whipped kaymak, caramelized milk sorbet, cinnamon (D/G/N)
Meyve Tabağı seasonal fruit platter with apricot and lime sorbet

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ANATOLIA AED 500 per person

Islı Patlıcan aubergine & walnut purée, crispy-coated aubergine chips (G/N)

Gavurdađı tomato salad with shallots, spiced walnuts (G/N)

Levrek thinly sliced raw sea bass with mustard, apple & shaved radish (D/G/N)

Cig Köfte beef tartare with bulgur & baby gem (G)

Truffle Cheese Pide from Black Sea with slow-cooked organic egg (D/G)

Börek filo-wrapped Feta cheese with carrots, courgette & walnuts (D/G/N)

***Adana Kebap** hand-cut lamb & burnt tomato (D/G)

Grilled Sea Bass & Zeytinyađlı Pirasa Antep pistachio crust, baby leeks, carrots & rice (S/N)

Australian Grain-fed Rib-eye Turkish coffee & Isot rub, crispy Zaatar potatoes (D/G)

Whole Corn-fed Baby Chicken smoked paprika, walnut sauce, chili butter (D/G/N)

Mantarlı Keşkek barley risotto, wild mushrooms, truffle & sage (D/G)

Turkish Spoon Salad chopped vegetables & pomegranate dressing (N)

Hazelnut Baklava whipped kaymak, caramelized milk sorbet, cinnamon (D/G/N)

Künefe baked Kadayif pastry, melted Majdule cheese, rose & orange blossom syrup,
pistachio ice cream (D/G/N)

Meyve Tabađı seasonal fruit platter with apricot & lime sorbet

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