



DINING BY DESIGN

Anantara the Palm Dubai Resort invites you to indulge in the ultimate private dining experience.

Select the ideal culinary sequence from our impeccable fine dining menus or craft a personalized menu then let a private butler tend to your every need, while you savor each precious moment.

Dining by Design offers a unique opportunity to spoil someone special with an extraordinary evening. Simply let us know your preferences and desires and our Food & Beverage Team will perfect every last detail, precisely as you wish.

To allow us the time we need to prepare your cuisine and set up your private dining retreat, **we kindly request that you make your reservation at least 24 hours in advance however availability is subject to change and cannot be guaranteed.**

To reserve your Dining by Design experience, please contact restaurant reservations +971 45678304

The following can be arranged at an extra charge:

- ❖ Cake – AED 110

Cancellation Policy

A fee of 50 % of the menu charge applies for reservations cancelled within 48 hours of your reservation

Prices are in UAE Dirhams, inclusive of Municipality fees, service charge and VAT.



Food of the Sun – Mediteranian

Breads & Dips

Focaccia & Grissini (G)

Black Olive Tapenade, Red Capsicum Chutney, Olive Oil

Antipasto Platter – To Share

Selections of Cured Meats, Seafoods, Marinated & Grilled Vegetables, Olives

Appetizer

Burrata Cheese , Heirloom Tomato & Basil Salad (D) (G)

Aged Balsamic Reduction, Focaccia

Intermediate

Risotto of Tomato & Herbs

With Grilled King Prawns, Scented with Harissa

Main Course Options

Grilled Sea Bass (G) (D)

Orzo Pasta, Oregano, Tomatoes, Olives
Extra Virgin Olive Oil, Crumbled Feta Cheese

Or

Australian Lamb Rack (D)

Slow Roasted Lamb Rack, Mint-Cumin Rub
Eggplant Relish, Greek Yoghurt, Pomegranate

Dessert

Amalfi Lemon Tart (G) (D)

Torched Lemon Tart, Creme Chantilly, Citrus Zest

Seasonal Cut Fruits

2300 AED Per Couple



Natures Gift - Vegetarian

Appetizers – To Share

Crisp Vegetable Salad ^{(V)(D)}
Lemon-Basil Hummus, Extra Virgin Olive Oil

Warm Goats Cheese Salad ^{(D)(V)}
Charred Vegetables, Sun Blush Tomato Pesto

Marinated Mushroom Basil, Rocket Leaves ^(V)
& Olive Oil, Cracked Black Pepper

Fresh Mozzarella, Heirloom Cherry Tomatoes ^{(V)(D)}
Herb Oil, Balsamic

Mesclun Greens, Vinaigrette Dressing

Selection of Bread, Rolls & Grissini ^(G)
Black Olive Tapenade, Red Capsicum Chutney, Olive Oil & Balsamic Dips

Soup

Lightly Spiced Corn Bisque ^(V)

Main Course

Slow Cooked Carrot Risotto ^(VE)
Marinated Artichokes, Coriander Pesto, Curry Oil

Or

Josper Roasted Spiced Cauliflower Steak ^(VE)
Chimichurri, Confit Tomatoes, Rocket

Seasonal Vegetables to Share ^(V)

Dessert

Warm Dark Chocolate & Beetroot Fondant ^{(D)(G)}
Tofu Ice Cream

Seasonal Sliced Fruits

Coffee, Tea

AED 1900 Per Couple



Shifting Sands – Arabic

Appetizer

Royal Mezzeh Sharing Platter

Tabouleh (VE)
Hommous(VE) Fattoush (VE), (G)
Vine Leaves (V)
Fresh Zaatar & Olive Salad (VE)
Labneh with Mint (D)
Babaganoush (VE) Artichoke Salad (VE)

Hot Mezza

Lamb Kebbeh (G) Cheese Rolls (D)

Soup

Arabic Lentil Soup (V) (G)
Lemon, Pita Croutons

Main Dishes

Option 1

From the Charcoal Grill

Shish Tawouk with Saffron Butter (D)
Grilled Beef Medallion, Cumin Scented Roasted Onions
Harissa Marinated Lamb Cutlet
Grilled King Prawns, Lemon Zaatar Sauce (D)

Or

Option 2

From the Sea

Grilled ½ Atlantic Lobster, Lemon Butter (D)
Sea Bass with Tahina
Grilled King Prawns, Lemon Zaatar Sauce (D)
Grilled Squid,
Grilled Lemon, Saffron Aioli

To Share

Eggplant Moussaka (V)
Iranian Rice

Assorted Arabic Sweets (N) (G)
Seasonal Sliced Fresh Fruits

2200 AED
Per Couple

Guest Can Either Choose the Same Main Course Option or 1 of Each



Jewles of the Sea – Seafood

Anantara's Seafood Platter

Fin De Clair Oysters ^(SH)
Mignonette Dressing

Jumbo Shrimp Cocktail ^(SH)
Bloody Mary Cocktail Sauce

Citrus Cured Salmon ^(S)
Friese Lettuce, Pink Pepper & Charred Citrus

Roasted Octopus Salad ^(S)
Potato, Olives, Cherry Tomato

Crab & Avocado Salad ^(SH)
Lump Crab, Avocados, Tomatoes & Coriander

Mesclun Leaves, Herb Dressing

Main Dishes

Chargrilled Tiger Prawns ^{(SH) (D)}
Grilled Vegetables, Lemon Sauce

Grilled Main Lobster ^{(SH) (D)}
Drawn Butter & Citrus

Seared Tuna Medallions ^{(S) (D)}
Kalamata & Garlic Relish, Balsamic Butter

Fregola ^{(S) (SH)}
With Prawns, Scallops, Calamari, Cod Fish, Mussels
Clams & Fresh Tomato & Basil

To Finish

Citrus & Vanilla Baba ^{(G) (D)}
Orange Chantilly Cream

Seasonal Sliced Fruits

AED 2400 Per Couple



East East East – South East Asian

Prawn Crackers - Sweet Chili Dip

Appetizer

Mekong Appetizer Tasting Platter – To Share (N) (S) (G) (SE)

Papaya Salad, Goong Phan Ta Khrai, Crispy Vegetable Spring Roll
Baked Mussels, Gai Hor Bai Toei – Pandan Wrapped Chicken, Vietnamese Prawn Roll
Chicken Satay with Peanut Sauce

Soup

Tom Yam Potak Talay (G)

Mixed Seafood, Lemongrass, Galangal, Onion & Hot basil

Mains– Family Style

Wok Tossed Beef Tenderloin in Black Pepper Sauce (S) (SE) (N) (G)

Beef Tenderloin Marinated in Oyster Sauce, Cracked Black Pepper with Garlic, Green Bell Peppers, Spring Onion & Ginger

Gai Phad Med Mamuang - Stir Fried Chicken with Cashew Nuts (S) (SE) (N)

Chicken Thigh, Cashew Nut, Capsicum, Dried Red Chili, Onion, Garlic, Spring Onions & Ginger

Tom Yam Atlantic Lobster (SE) (N) (S)

Wok Tossed Atlantic Lobster

Lemongrass, Lime Leaves, Chili, Ginger & Tom Yam Sauce

Gaeng Kiew Wann-Pak Ruam (VE) (S) (SE)

Thai Green Curry with Vegetables, Sweet Basil, Coconut Milk & Thai Baby Eggplant

Chinese Kilian with Soy & Ginger (VE) (S) (SE)

Steamed Jasmine & Black Sticky Rice

Dessert

Mekong Tab Tim Krob (G) (V) (N)

Water Chestnut Tapioca Flour, Coconut Milk, Sweet Plum Seed & Jackfruit

Seasonal Sliced Fruits

AED 2300 Per Couple / 2 Persons