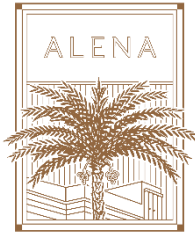


PRIVATE DINING

FROM THE KITCHEN OF CHEF BARAK AHARONI



All dishes are served in multiples to the center of the table.

SAVOURY BAKED GOODS

An assortment of freshly baked artisan breads & brioche

Spinach & cheese filo pastry loaf

Cheese filo pastry loaf

CHEF'S SELECTIONS

Cherry tomato, Kalamata olive & radish salad

Chef's seasonal sliced salad

Norwegian smoked salmon slices

Labaneh

Hard goat's cheese

Mediterranean olive selection

EGG DISHES

Eggs Benedict or Eggs Florentine

Traditional shakshuka (served in iron pans)

Scrambled free-range eggs

SWEET DISHES & BAKED GOODS

Fresh seasonal fruit platters

Yoghurt & granola (with date syrup)

BEVERAGES

Freshly squeezed orange and carrot juices

Pots of Filter Coffee and Tea Selection

PRICE: 145 NIS PER PERSON

PRIVATE DINING

FROM THE KITCHEN OF CHEF BARAK AHARONI



All dishes are served in multiples to the center of the table.

Fresh Rye bread baskets served with olive oil

APPETIZERS

A selection of Chef Barak Aharoni's seasonal appetizers

MAINS

Beef fillet with grilled onion & aromatic peppery jus

Catch of the day, served with cherry tomatoes, Kalamata olives & oregano

Grilled chicken with preserved lemon, rosemary, Kalamata olives & kale

Beetroot risotto & parmesan

SIDE DISHES

Green salad

Pomme Purée

French fries

DESSERTS

Chocolate Nemesis

Panna cotta

BEVERAGES

Acqua Panna and San Pellegrino

Pots of Filter Coffee and Tea Selection

PRICE: 225 NIS PER PERSON

PRIVATE DINING

FROM THE KITCHEN OF CHEF BARAK AHARONI



All dishes are served in multiples to the center of the table.

APPETIZERS served with Fresh Rye bread baskets, olive oil

Quinoa salad, edamame, pecans & green apple

Iceberg Salad – Goat's cheese, pecans, dried blueberries & vinaigrette

Fish tartare

Beef carpaccio, pecorino & balsamic vinegar

Cabbage parcels stuffed with Basmati rice, black raisins with labaneh & herbs

MAINS

Beef fillet with grilled onion & aromatic peppery jus

Spaghetti Arrabbiata (spicy)

Catch of the day, served with cherry tomatoes, Kalamata olives & oregano

Grilled chicken with preserved lemon, rosemary, Kalamata olives & kale

Beetroot risotto & parmesan

SIDE DISHES

Green salad

Pomme Purée

French fries

DESSERTS

Chocolate Nemesis

Panna cotta

BEVERAGES

Acqua Panna and San Pellegrino

Pots of Filter Coffee and Tea Selection

PRICE: 360 NIS PER PERSON