

Menu

Amuse-Bouche

Scallop tartare, accompanied by a mango pearl, with a touch of saffron-infused olive oil.

Tartare de Saint-Jacques, accompagné d'une perle de mangue, touche d'huile d'olive infusée au safran.

Gardener Gin

Starter / Entrée

Foie gras cheesecake, enhanced with a yellow fruit coulis and a vanilla onion compote.

Cheesecake au foie gras, sublimé d'un coulis de fruits jaunes compotée d'oignons à la vanille

Rock of Eye Chenin Blanc 2022

Main Course / Plat Principal

Angus beef medallion, served with a wild mushroom risotto and corn pepper sauce.

Médailillon de filet d'Angus, risotto aux saveurs forestières, sauce au poivre de maïs.

Rock of Eye Cinsault 2022 & Rock of Eye Cabernet Sauvignon 2022

Dessert

White chocolate mousse with a blueberry center.

Mousse au chocolat blanc, coeur de myrtilles

New Grove Rum 5 YO

Join us for an elegant evening of Rock of Eye wine and fine dining.



17th October 2025



19:00 - 22:00



Heritage Awali Golf and Spa Resort

An unforgettable night of exquisite wines and gourmet pairings awaits.

RS 4,000 per Person



l'Art DE VIVRE