

EST.

*RAOUL'S*

1975

# DINNER TASTING MENU

AVAILABLE FROM 6PM TO 8PM

2 COURSE  
SARISO PER PERSON

3 COURSE  
SARISO PER PERSON

## APPETIZERS

CHOICE OF

### BUTTERNUT SQUASH BISQUE

soup

(Cr, M, Ce) 440 Cal

### CHARRED BEETROOT SALAD

with Horse Radish Labneh

(So2, M) 454 Cal

## MAIN COURSE

CHOICE OF

### FINES HERBES ROAST CHICKEN

with Truffle Risotto, Reggiano and Jus de Poulet

(So2, Ce, M) 1928 Cal

### CHERMOULA LAMB SHANK

with Couscous

(Ce, G) 928 Cal

## DESSERT

CHOICE OF

### STICKY DATE PUDDING

(G, E, M) 402 Cal

### CRÈME BRULÉE

(G, E, M) 575 Cal

(C) Crustacean (Ce) Celery (E) Eggs (F) Fish (G) Gluten (L) Lupin (M) Milk (Mo) Molluscs (Md) Mustard (N) Nuts  
(P) Peanuts (S) Soybean (Ss) Sesame (So2) Sulfur dioxide (V) Vegan (Vg) Vegetarian

Please inform us of any allergies or dietary requirements. All prices are in SAR and inclusive of 15% VAT