



Romantic Dinner

BEST SELLER OPTION A : AED 1200+++
(Per couple excluding beverages)

A GOOD START

SEARED SCALLOPS

Pan seared scallops topped with sakura, enoki mushroom, crumbled bacon and white butter

TOMATO BURATTA

Traditional roman buratta, cherry tomato, edamame topped with balsamic pearls and fresh basil leaves

SALMON CARPACCIO

Thin slices of organic smoked salmon topped with micro greens, agrumes zest and raspberry pearls



MAIN DISH SELECTION

WHITE CHILEAN SEABASS

Oven baked white Chilean seabass, broccoli cheddar puree, soubise and seared baby jam

- OR -

BEEF TENDERLOIN

Prime grass fed New Zealand silver fern tenderloin served with a side of spring asparagus and béarnaise jus



SWEET ENDING DESSERT

AZIZA PLATED DESERT

Strawberry coconut chocolate mousse served with shortbread cookie and meringue drops

One dish of every appetizers will be shared for the couple as for the main course each couple will be served one of the following choice with one dessert for each person and two nonalcoholic mock tails will be served

Zāya
NURAI ISLAND
ABU DHABI

All prices are in UAE dirhams and are exclusive of 10% service charge, 3.5% tourism fee, 2% municipality fee and 5% VAT.



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BEST SELLER OPTION B : AED 1100+++

(Per couple excluding beverages)

A GOOD START

DILL CRUMBED PRAWNS

Sautéed jumbo prawns cut in half spread with chimichurri and gremolata

TRIO MELON AND GOAT CHEESE SALAD

Combination of trio Melon sweet melon, water melon, and rock melon mixed with goat cheese and black berries topped with water cress

TUNA TARTAR

Mouthwatering tuna tarter combined with avocado topped with beetroot strings and yuzu pearls



YOUR OWN GAME AND POULTRY MEAL

GRILLED CONFED CHICKEN VOL AU VENTS

Grilled Confed chicken, crispy vol au vents, with morel mushroom, artichoke cream, Kenyan beans and Brussels sprouts

- OR -

CONFIT DE CANARD

Braised organic duck with duck jus topped with chives



SWEET ENDING DESSERT

THE PASSION FRUIT

Passion fruit cheese cake with torched soft meringue

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ROOM SERVICE : AED 1200+++
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SALADS

PESTO CHERRY TOMATO BURATTA SALAD
- OR -
ENDIVE GORGONZOLA SALAD

MAINS

TIGER GRILLED PRAWNS
- OR -
AUSTRALIAN RIB EYE 200G
- OR -
PERI BABY CHICKEN (CHILLI)

SIDE DISHES

ROASTED POTATO
- OR -
MASHED POTATOES
- OR -
GRILLED ASPARAGUS WITH QUAIL EGGS

JUS

LEMON BUTTER - OR - PEPPER CORN - OR - MUSHROOMS

DESSERTS

TIRAMISU - OR - CRÈME BRULEE

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