



## WHERE TO SIT WHEN YOU'RE...

LUXURY IS NOT ONLY KNOWING WHERE TO DINE, BUT WHO TO CALL AND WHICH TABLE TO REQUEST. IF YOU FIND YOURSELF IN THE FOLLOWING PAGES, RELAX. YOUR TABLE IS WAITING.

## THE SHEIKH SAFFRON

Your guests will arrive momentarily, chattering and laughing, but for now, you have table five to yourself for a moment of peace. You've already ordered for them of course, and they've come to expect this. You prefer several courses of small plates that the entire table can enjoy and share, blending the flavors in succession so that along with a few bottles of Monmousseau Sancerre and Montes Alpha Syrah, the evening will be refreshing and satisfying. Chef Sameh Wadi's menu will ensure this. You'll start with the day's pickled vegetables, giant beans with lemon, dill and olive oil, and beef kubbeh with cucumber-yogurt and mint. Next will come quail, scallops, mirqaz sausage, and butter lettuce fattouch. You'll move on to duck breast, lamb, salmon and clam tagine, and barramundi. A distinguished elder such as yourself can plan an entire evening at table with ease, deftly accommodating the comfort of your guests and seeing to their every need. With the help of the staff, of course.

These precious evenings are enough to assuage your longing for the desert sand, peach and lavender sunrise, and the scent of orange blossoms in the air. Ahh, but now they have arrived. As-salaam alaykum, my friends.

