

PlatinumScotchBrothEvents

Immersive Taste Adventures

Celebrate a flavour journey across the Arabian Gulf, Levant, Maghreb, Turkish & Persian classics.

Menu includes storytelling regional heritage, science interactions & mouth-watering taste sensations

Pearls of the Gulf

Iranian Sea Caviar on cinnamon blini

Drink: Elderflower Royale

Interaction: Caviar terroir geography

Oasis Cloud

Cauliflower & Coriander veloute topped with crisp lentil

Drink: Ginger & Apple Cooler

Interaction: Oasis Tent Textile Texture Sensation

Saladin's Salata

A Leafy Levant Salad of Langoustines & citrus pearls

Drink: Caraway & Mint Daiquiri

Interaction: Geography of the Supertaster

The Sultans Delight

A Tajine of Pomegranate studded Qatari Machboos or Tender Camel, duck foie gras-black truffle, soufflé potatoes

Drink: Rose Cosmo

Interaction: Aromas of Arabia

Pharaohs Pyramid

Chocolate crème anglais Pyramid with orange desert 'sand'

Drink: Turkish Espresso Martini

Interaction: Maillard – Flavours Born in Fire

Multisensory Magic Carpet

A science music pairing taste sensation finale

Drink: Maghreb Peppermint Tea Cocktail

Interaction: blindfolded, can music change taste perception?

