

## EXPERIENCE

AED 1350 per person  
AED 900 Wine Pairing  
AED 2250 Prestige Wine Pairing

La Balade <sup>D, G, N, V</sup>  
Vegetables Composition

Scallops Quenelle <sup>D, G, S, R</sup>  
Brioche, Celeriac Purée and Prunier Caviar

Anelli Timbale <sup>D, G, S</sup>  
Langoustine Brouillade and Parmesan Emulsion

Turbot <sup>D, S</sup>  
Shiso, Basil and Citrus Sauce

Wagyu Beef Mille-Feuille <sup>D</sup>  
Boston Lettuce and Beetroot

Strawberry Tart <sup>D, G, N</sup>  
Mozzarella Ice Cream and Basil Pesto

Chocolate <sup>D, G, N, V</sup>  
Amlou and Confit Meyer Lemon

AED 140 Mons Cheese Selection

\* Locally Sourced/Sustainable (N) Nuts (S) Seafood (D) Dairy (V) Vegetarian (G) Gluten (VG) Vegan (R) Raw  
Please notify our service colleagues if you have any known food allergies or intolerance. Our food is prepared in an environment where peanuts/ nuts and other allergens are handled.  
Currently there is no separate concerned allergen-free preparation area. Consumption of raw or undercooked animal, seafood, or poultry products such as eggs may increase your risk  
of food-borne illness. Written further information is available upon request.  
All prices are in UAE Dirhams and inclusive of applicable Municipality Fees, service charge & VAT

## ESSENTIEL

AED 500 per person

Cheese Soufflé <sup>D, G, V</sup>  
Comté 24 Months and Celeriac



Sea Bass <sup>D, S</sup>  
Green Peas, Smoked Clams and Fish Fumé

Or

Lamb Rack <sup>D</sup>  
Baby Gem, Nori and Lamb Jus



Strawberry Tart <sup>D, G, N</sup>  
Mozzarella Ice Cream and Basil Pesto

## CAVIAR

Prunier Oscietra Supérieur 50g <sup>R</sup> | 2,000

Prunier Oscietra Héritage 50g <sup>R</sup> | 3,200

Kaviari Beluga Huso 50g <sup>R</sup> | 3,500

## STARTERS

Cheese Soufflé <sup>D, G, V</sup> | 240

Comté 24 Months and Celeriac

Leeks <sup>D, V</sup> | 280

Onion Emulsion, Soubise Sauce and Verbena

Anelli Timbale <sup>D, G, S</sup> | 330

Langoustine Brouillade and Parmesan Emulsion

Scallops Quenelle <sup>D, G, S, R</sup> | 350

Brioche, Celeriac Purée and Prunier Caviar

## MAIN COURSES

Turbot <sup>D, S</sup> | 460

Shiso, Basil and Citrus Sauce

Volaille de Bresse <sup>D, G</sup> | 490

Ziti, Foie Gras and Albuféra Sauce

Wagyu Beef Mille-Feuille <sup>D</sup> | 510

Boston Lettuce and Beetroot

## DESSERTS

Strawberry Tart <sup>D, G, N</sup> | 105

Mozzarella Ice Cream and Basil Pesto

Merveilleux <sup>D, V</sup> | 105

Coffee, Mucilage Sorbet and Smoked Chestnut

Chocolate <sup>D, G, N, V</sup> | 105

Amlou and Confit Meyer Lemon