

STAY

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DUBAI  
YANNICK ALLENO

Welcome to STAY by Yannick Alléno, where Chef Yannick's vision of contemporary French cuisine awaits you in every dish. This evening, we invite you to explore our Emotion and Experience menus—two distinctive journeys crafted to celebrate culinary artistry with a touch of whimsy.

The Emotion menu is a vibrant sequence of courses designed to surprise and delight your senses, each dish a playful expression of flavor. For those seeking a more immersive experience, the Experience menu offers an extended tasting adventure, a curated selection highlighting the seasons and Chef Yannick's signature techniques. Whichever path you choose, our team is delighted to guide you through this unforgettable dining journey.



# EMOTION

Amuse Bouche  
ROASTED BUTTERNUT EXTRACTION JELLY (D)  
Isigny cream and nutmeg

KING CRAB TOPPED WITH FARMHOUSE CREAM (S)(D)  
Nori seaweed broth and fresh herbs

BLUE LOBSTER BBQ WITH GLAZED SWEET BREAD (D)(S)(G)  
Crunchy celery and Americaine sauce

ROASTED PIGEON WITH BLACK PEPPER SAUCE (D)(G)  
Red cabbage with juniper berries and onion mouseline

CITRUS SOUFFLÉ WITH LEMON AND LIME SORBET (D)  
Orange jelly with aloe vera

ADDITIONAL COURSE  
Refined Cheese AED 140 for two people

Plant-based menu available upon request

AED 950 per person  
AED 1,600 with our sommelier selection

# EXPERIENCE

Amuse Bouche

ROASTED BUTTERNUT EXTRACTION JELLY (D)  
Isigny cream and nutmeg

CONSOMMÉ ALAIN CHAPEL (G)(D)(R)  
Crispy tuile with prunier caviar

LANGOUSTINE MOUSSE TARTE (G)(D)(S)  
Ginger beurre blanc and Prunier caviar

SEABASS WITH CELERY SAUCE (D)  
Prunier caviar, mushroom broth and Isigny cream

WAGYU BEEF AND MUSHROOMS MILLE-FEUILLE (D)  
Parsley purée and braised lettuce with beetroot jus

PEAR IN ALMOND CRUST (N)(G)(D)  
Isigny cream and verjus sorbet


CHOCOLATE TARTE (D)(G)  
Vanilla ice cream with puffed barley

ADDITIONAL COURSE

Refined Cheese AED 140 for two people

AED 1,250 per person

AED 2,150 with our sommelier selection

 Locally Sourced/Sustainable (N) Nuts (S) Shellfish (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. All prices are in UAE Dirhams and inclusive of applicable Municipality Fees, service charge & VAT.

