

## EMOTION MENU

### Amuse Bouche

Blanc – Manger with Fresh Walnut (N)(A)(G)  
Crispy cépes mushroom and juniper berries

### Steamed Cheese Soufflé (D)(G)

Foie gras “croquant” and sauce albufeira

### Blue Lobster “Civet” A’ La Bordelaise (S)(D)(A)(G)

White wine sauce and bone marrow crust

### Poached Chicken with Champagne Sauce (D)(G)(A)

Ziti pasta, parmesan and black truffle

### “Monte Bianco” with Chestnut (D)(A)

Cognac jelly and amalfi lemon

### Additional Course

*Refined Cheese 140 AED for two people*

*950 AED per person*

*With our sommelier selection 1.600 AED*

*Plant based menu available upon request*

☞ Locally Sourced/Sustainable (N) Nuts (S) Shellfish (D) Dairy (V) Vegetarian (G) Gluten (VG) Vegan (A) Alcohol (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.  
All prices are in UAE Dirhams and inclusive of applicable Municipality Fees, service charge & VAT

## EXPERIENCE MENU

### Amuse Bouche

Blanc – Manger with Fresh Walnut (N)(A)(G)  
Crispy cépes mushroom and juniper berries

Consomme Alain Chapel (G)(D)(A)(R)  
Crispy tuile with prunier caviar

Slowly Cooked Langoustine with Butter and Chervil (G)(D)(A)(S)  
Dover sole ravioli and gratinated mushroom duxelle

Poached Turbot with Girolles Mushrooms (D)(A)(G)  
Lemon sabayon, crispy puff pastry and pike caviar

Wagyu Beef and Mushrooms Mille-Feuille (D)  
Parsley purée and braised lettuce with beetroot jus

Mango with Pollen Ice Cream (D)(G)(A)  
Honey jelly, crispy puff pastry and tarragon

Topinambour Ice Cream with Crispy Coffee Gavotte (D)(A)(G)  
Soft caramel and baileys jelly

### Additional Course

*Refined Cheese 140 AED for two people*

*1.250 AED per person*

*With our sommelier selection 2.150 AED*

## LES ENTREES

Steamed Cheese Soufflé (D)(G) | 240  
Foie gras "croquant" and sauce albufeira

King Crab Topped with Farmhouse Cream (S)(D)(A) | 330  
Nori seaweed broth and fresh herbs

Slowly Cooked Langoustine with Butter and Chervil (G)(D)(A)(S) | 330  
Dover sole ravioli and gratinated mushroom duxelle

Portobello Mushrooms Cooked Like Abalone 🌿 (G)(D)(V)(A) | 195  
Romaine lettuce salad and bread risotto

## LE PRINCIPAL

Wagyu Beef and Mushrooms Mille-Feuille (D) | 495  
Parsley purée and braised lettuce with beetroot jus

Poached Chicken with Champagne Sauce (D)(A)(G) | 470  
Ziti pasta, parmesan and black truffle

Poached Turbot with Girolles Mushrooms (D)(A)(G) | 420  
Lemon sabayon, crispy puff pastry and pike caviar

Blue Lobster "Civet" A' La Bordelaise (S)(D)(A)(G) | 550  
White wine sauce, Pomme anna and bone marrow crust

## LES DESSERTS

"Poire en Croute" (D)(N)(A)(G) | 85  
Almond crust, vanilla ice cream and pear extraction

Mango with Pollen Ice Cream (D)(G)(A) | 85  
Honey jelly, crispy puff pastry and tarragon

Topinambour Ice Cream with Crispy Coffee Gavotte (D)(G)(A) | 85  
Soft caramel and baileys jelly

"Monte Bianco" with Chestnut (D)(A) | 85  
Cognac jelly and amalfi lemon

Refined Cheese Selection (D)(N)(G) | 140  
Lettuce, hazelnut, black garlic vinaigrette and rye bread