



APPETIZERS

SEARED SCALLOPS (D)(S) Cauliflower purée, mushrooms, beurre blanc <i>Add 6g Caviar: 105</i>	*220	BURRATA (D)(G)(V)(N) Beef heart tomato, rocket leaves pesto, fougasse <i>Add 4g Truffle: 80</i>	125
FRIED LANGOUSTINE (D)(S)(G) Bisque foam	*220	TEMPURA ZUCCHINI FLOWERS (D)(G)(V) Olives, yoghurt, sundried tomatoes, lemon	95
GRILLED PRAWN (S) Sauce vierge	125		

SALADS

LOBSTER SALAD (D)(S)(N) Baby gems, fennel, grapefruit, American dressing, satay	*215	ARTICHOKE SALAD (V)(VG)(G) Globe artichoke, crispy artichoke, mixed salad, balsamic dressing <i>Add 4g Truffle: 80</i>	*160
AVOCADO SHRIMP COCKTAIL (S)(G) Grapefruit, chives, cocktail sauce	135	CHICKPEA SALAD 🌱 (V)(VG)(G) Red bell pepper purée, chickpea tuile	95
NIÇOISE SALAD (R)(S) Tuna, anchovies, quail eggs	110	SALADE FOLLE 🌱 (V)(VG) Fennel, asparagus, baby zucchini, tomato pigment	95

RAW

SEABASS CARPACCIO (S) Tomato dressing, zucchini flowers, fennel	*145	BEEF TARTARE (D)(G)(R) Cocktail sauce, fried capers, croutons	95
FRENCH OYSTER NO. 2 (R)(S) Red grape vinegar, shallots (AED 35 per piece)	*210	TUNA TARTARE (G)(S)(R) Confit tomato, confit lemon, basil	105

DINE AROUND SUPPLEMENT
*AED 100 | **AED 200 | ***AED 900

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🌱 LOCALLY & SUSTAINABLY SOURCED (D) DAIRY (G) GLUTEN (N) NUTS (S) SEAFOOD (V) VEGETARIAN (VG) VEGAN (R) RAW

PLEASE NOTIFY OUR SERVICE TEAM IF YOU HAVE ANY KNOWN FOOD ALLERGIES OR INTOLERANCE. OUR DISHES MAY CONTAIN TRACES OF ALLERGENS. PLEASE INFORM OUR SERVICE TEAM OF ANY DIETARY RESTRICTIONS OR ALLERGIES. WE DO NOT OPERATE A SEPARATE ALLERGEN-FREE KITCHEN. CONSUMPTION OF RAW OR UNDERCOOKED ANIMAL, SEAFOOD, OR POULTRY PRODUCTS SUCH AS EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. FURTHER WRITTEN INFORMATION IS AVAILABLE UPON REQUEST.

ALL PRICES ARE IN UAE DIRHAMS AND INCLUSIVE OF APPLICABLE MUNICIPALITY FEES, SERVICE CHARGE AND VAT.

MAINS

AUSTRALIAN WAGYU RIBEYE (D)(G) Grade 6-7, herb butter sauce	**360	TURBOT CORDON BLEU (D)(G)(S) Smoked salmon, mornay, parsley sauce	215
AUSTRALIAN WAGYU TENDERLOIN (D)(G) Béarnise crust, beef jus, crispy shallots	**350	SEA BASS FILLET (D)(G)(S) Braised fennel, potato, parmesan crust	215
CREAMY RIGATONI PASTA (D) Truffle (V) *245 Caviar (S) *285		WHOLE LOBSTER THERMIDOR (S)(D)(G) Gratinated béchamel, American sauce	**360
BLACK ANGUS BEEF FLANK (D)(G) Peppercorn sauce, French fries	205	GRILLED SALMON (S)(D) Artichoke barigoule, sauce vierge	185
GRILLED BABY CHICKEN 🍗(D)(G) Mustard crust	185	GRILLED JUMBO PRAWNS (S)(G) Mediterranean marination	*245
PUMPKIN RISOTTO (D)(V)(N) Pumpkin extraction, artichoke chips	160		

TO SHARE

AUSTRALIAN WAGYU TOMAHAWK (D)(G) Grade 9 Wagyu beef, served with two side dishes, peppercorn, béarnaise sauce	***1250	WHOLE SEA BREAM (D)(S) Braised vegetables	410
SEAFOOD PLATTER (G)(S)(R) 12 oysters, 12 red prawns, 6 langoustines, king crab, whole lobster, whelks	***1390	PRUNIER CAVIAR (G)(S)(R)(D) 30G 50G ***875 ***1350 Blinis, egg, fresh cream, chives, shallots	
WHOLE SEABASS (D)(S) Sauce vierge, beurre blanc	*510		

SIDES

Seasonal Vegetables 🍅(VG)(V)	45	Steamed Rice (VG)(V)	35
Mixed Salad 🍅(VG)(V)	35	Vegetable Tian (V)(D)(G)	45
Mashed Potatoes (D)(G)(V)	45	Sautéed Spinach (VG)(V)	45
Hand-cut French Fries (VG)(V)(G)	45		

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