

CRUDO

DIBBA BAY OYSTERS ⊕(R)(S) per piece	25	TUNA TARTARE (R)(S) Diced tomatoes, shallots & basil oil	95
CAVIAR PRUNIER (S)(G)(R) 30g 50g 875 1,350			
		BEEF TARTARE (R)(G)	85
GAMBERO ROSSO (R)(S)	375	Cocktail sauce, shallots, capers & croutons	
Crispy rice paper & avocado			
		HOKKAIDO SCALLOPS CARPACCIO (R)(S)	215
SEA BREAM CARPACCIO (R)(S)	125	Tomato extraction & Oscietra caviar	
Sashimi-style, citrus vinaigrette			
& coriander cress			

SALADS

SALAD FOLLE (VG)	85	NIÇOISE SALAD (R)(S)	90
Fennel, asparagus, baby zucchini &		Tuna loin, anchovies & quail eggs	
tomato pigment			
		KING CRAB SALAD (S)(G)	185
BURRATA ⊕(D)(V)(N)	135	Romaine lettuce, grapefruit, orange	
Heirloom tomatoes & pesto		& palm hearts	

APPETIZERS

HOKKAIDO SCALLOPS (D)(S) Cauliflower purée, seasonal mushrooms & beurre blanc	225	SHRIMP SAGANAKI (D)(S) Tomatoes, feta & confit garlic	155
PAN SEARED CALAMARI (S) Capers & Iemon sauce	155	TOMATO TATIN (D)(G)(V) Glazed with sherry vinegar saffron, wild rocket, feta & basil oil	125
BAVAROIS GASPACHO (D) Tomato gazpacho, bell pepper bavarois & basil cress	115	TIGER PRAWNS (S) 4 PCS A la plancha served with virgin sauce	165

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A LA PLANCHA & JOSPER

WAGYU BEEF RIBEYE (D)(G) Served with truffle mashed potatoes, peppercorn sauce & Béarnaise sauce	400	CATCH OF THE DAY (MARKET PRICE, per/100g) Served with 2 side dishes, lemon butter, virgin sauce, lobster bisque & escabeche	
AUSTRALIAN WAGYU TOMAHAWK (D)(G) Grade 9 wagyu beef, served with 2 side	1,550	sauce	
dishes, peppercorn sauce & Béarnaise sauce		GRILLED ROCK LOBSTER (S) per/100g	99.50
WAGYU BEEF TENDERLOIN (D)(N)(S)(G) Comté crust, parmesan artichoke purée & anchovy butter	350	GRILLED KING CRAB (S) per/100g Served with rich seafood bisque sauce & garnish with spring onions	295
LAMB RACK (D) Marinated in garlic & curry, baby potatoes & confit tomatoes	280	SEAFOOD PLATTER (D)(S)(R) Selection of shellfish & seafood, served hot or cold	1,575
		SEA BREAM (S)(D) Artichoke barigoule & lemon zest	175

CLASSICS

LINGUINE LOBSTER (D)(G)(S)	350	TAGLIATELLE AL PESTO (N)(V)(G)(D)	115
Glazed Canadian lobster, lobster sauce		Pesto sauce & sliced zucchini	
SEAFOOD PAELLA (D)(G)(S)	550	OCTOPUS STIFADO (D)(S)	220
Bomba rice, mixed spices & turkey chorizo		Slow-cooked octopus stew &	
		stifado sauce	
WILD MUSHROOM RISOTTO (D)(V)	125		
Carnaroli rice & seasonal mushrooms		ROASTED BABY CHICKEN ⊕(D)	185
		Marinated with oregano, paprika	
LINGUINE ALLE VONGOLE IN		& sautéed baby potatoes	
BIANCO (D)(S)(G)	135		
Clams, shallots & classic vongole sauce			

SIDES

Seasonal Vegetables (VG)	37	Homemade Fries (VG)	39
Mixed Salad (VG)	37	Steamed Rice (VG)	37
Truffle Mashed Potatoes (D)(V)(G)	85	Broccoli (VG)	37
Mashed Potatoes (D)(G)	37	Spinach (VG)	37

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

