

CRUDO CLASSIC BEEF TARTARE (R)(G) 85 SWORDFISH CARPACCIO (R)(S) 115 Cocktail sauce, fried capers & croutons Citrus virgin sauce 95 SCALLOPS CARPACCIO (R)(S) TUNA TARTARE (R)(S) 215 Confit tomato, confit lemon & basil Tomato extraction and oscietra caviar FRENCH OYSTER, OSTRA REGAL CAVIAR PRUNIER (R)(S)(G) 30g | 50g 875 | 1350 NUMBER 3 (R)(S) 28 PER PIECE Blinis, egg, fresh cream, chives & Red grape vinegar & shallots shallots

SALADS

SALAD FOLLE (VG) Fennel, asparagus, baby zucchini & tomato pigment	85	NICOISE SALAD (R)(S) Yellowfin tuna, anchovies & quail egg	90
		LOBSTER SALAD (D)(G)(S)	190
CHICKPEA SALAD (VG)	110	Baby gems, fennel, grapefruit & americano	
Red bell pepper puree, chickpea tuile		dressing	
BURRATA (D)(G)(V)	95		
Marinated cherry tomatoes, basil oil &			
bagnat bread			

APPETIZERS

PISTOU SOUP ⊕(D)(N)(V) Coco beans, carrots, zucchini & pesto	90	BAVAROIS GASPACHO (D)(V) Tomato gazpacho, bell pepper bavarois & basil cress	115
GRATINED MUSSELS (8 PCS) (D)(G)(S) Saffron & tarragon butter	95	SEARED SCALLOPS (D)(S) Cauliflower puree, seasonal mushrooms &	225
TIGER PRAWNS (S) Virgin sauce	110	beurre blanc	

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MAIN COURSE

ASPARAGUS & GREEN PEAS		LAMB SHOULDER (D)	275
RISOTTO (D)(V)	100	Slow cooked, olive oil mashed potatoes	
Asparagus & green peas extraction			
		GRILLED GAMBERO ROSSO (D)(G)(S)	325
STUFFED BABY VEGETABLES ⊕(D)(G)(V)(N)	160	Orzo with gambero bisque sauce	
Zucchini puree, tomato concasse			
		LINGUINE LOBSTER (D)(G)(S)	350
BABY CHICKEN ⊕(D)(G)	185	Américaine sauce	
Fregola, basil, olives, asparagus &			
confit tomato		WAGYU TENDERLOIN (D)(G)(S)(N)	350
		Comté crust, Parmesan & artichoke purée,	
FRESH PAPPARDELLE (D)(G)(S)	175	anchovy butter	
Fresh mussels & saffron			
		WAGYU RIBEYE (D)(G)	400
SEABASS FILLET (D)(G)(S)	190	Served with choice of side dish, peppercorn	
Braised fennel & potato, Parmesan crust		& Béarnaise sauce	

TO SHARE

SEAFOOD PLATTER (D)(S)(R)	1250	CATCH OF THE DAY
Oysters, red prawns, langoustines, king		(MARKET PRICE, per/100g)
crab, lobster, mayonnaise & cocktail saud	ce	Seabream/Seabass - Cooking choice - Grilled/
		Steamed/Salt-crusted
GRILLED ROCK LOBSTER (S) per/100g	99.50	Dover sole - Meunière, grilled
Tarragon butter & thermidor sauce		Served with 2 dishes, beurre blanc, virgin sauce
AUSTRALIAN WAGYU TOMAHAWK (D)(G) 1550	

Grade 9 wagyu beef, Served with 2 side dishes, peppercorn & Béarnaise sauce

SIDES

Seasonal Vegetables ®(VG)	38	Steamed Rice (VG)	38
Mixed Salad ⊕(VG)	38	Broccolini (VG)	38
Olive Oil Mashed Potatoes (D)(G)	38	Spinach (VG)	38
Homemade Fries (VG)	38		

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