

CRUDO

CLASSIC BEEF TARTARE (R)(G) Cocktail sauce, fried capers & croutons	85	SWORDFISH CARPACCIO (R)(S) Citrus virgin sauce	115
TUNA TARTARE (R)(S) Confit tomato, confit lemon & basil	95		

SALADS

SALAD FOLLE ऌे(VG) Fennel, asparagus, baby zucchini & tomato pigment	85	NICOISE SALAD (R)(S) Yellowfin tuna, anchovies & quail egg	90
		RED PRAWN SALAD (D)(G)(S)	140
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	GRILLED PRAWNS (S) Virgin sauce	110
BAVAROIS GASPACHO (D)(V) Tomato gazpacho, bell pepper bavarois & basil cress	115	SEARED SCALLOPS (D)(S) Cauliflower puree, seasonal mushrooms & beurre blanc	225

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(1) LOCALLY & SUSTAINABLY SOURCED (D) DAIRY (G) GLUTEN (N) NUTS (S) SEAFOOD (V) VEGETARIAN (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 FOODBORNE ILLNESS. WRITTEN FURTHER INFORMATION IS AVAILABLE UPON REQUEST.

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

MAIN COURSE

ASPARAGUS & GREEN PEAS RISOTTO (D)(V) Asparagus & green peas extraction	100	SEABASS FILLET (D)(G)(S) Braised fennel & potato, Parmesan crust	190
STUFFED BABY VEGETABLES @(D)(G)(V)(N) Zucchini puree, tomato concasse	160	LAMB SHOULDER (D) Slow cooked, olive oil mashed potatoes	275
BABY CHICKEN ऌ(D)(G) Fregola, basil, olives, asparagus & confit tomato	185	LINGUINE LOBSTER (D)(G)(S) Américaine sauce	350
FRESH PAPPARDELLE (D)(G)(S) Fresh mussels & saffron	175	WAGYU RIBEYE (D)(G) Served with choice of side dish, peppercornv& Béarnaise sauce	400

TO SHARE

AUSTRALIAN WAGYU		CATCH OF THE DAY
TOMAHAWK (D)(G)	1550	(MARKET PRICE, per/100g)
Grade 9 wagyu beef, Served with		Seabream/Seabass - Cooking choice - Grilled/
2 sidedishes, peppercorn &		Steamed/Salt-crusted
Béarnaise sauce		Dover sole - Meunière, grilled
		Served with 2 dishes, beurre blanc, virgin sauce

SIDES

Seasonal Vegetables 🗞 (VG)		
Mixed Salad ऌ(VG)		
Olive Oil Mashed Potatoes (D)(G)		
Homemade Fries (VG)		

Steamed Rice (VG)	38
Broccolini (VG)	38
Spinach (VG)	38

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