

101

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 (VG) Fennel, asparagus, baby zucchini & tomato pigment	85	NICOISE SALAD (R)(S) Yellowfin tuna, anchovies & quail egg	90
CHICKPEA SALAD (VG) Red bell pepper puree, chickpea tuile	110	RED PRAWN SALAD (D)(G)(S) Baby gems, fennel, grapefruit & americano dressing	140
BURRATA (D)(G)(V) Marinated cherry tomatoes, basil oil & bagnat bread	95		

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 bavaois & basil cress	115	SEARED SCALLOPS (D)(S) Cauliflower puree, seasonal mushrooms & beurre blanc	225

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 (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, peppercorn & Béarnaise sauce	400

TO SHARE

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

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