STAY DUBAI YANNICK ALLENO

EMOTION

STEAMED CHEESE SOUFFLÉ (D)(G) Comté 24-month and morels

BLUE LOBSTER BBQ WITH GLAZED SWEET BREAD (D)(S)(G)
Crunchy celery and Américaine sauce

ROASTED PIGEON WITH BLACK PEPPER SAUCE (D)(G)
Red cabbage with orange and onion soubise

SLOWLY CONFIT QUINCE (D)(N)(G) Fromage blanc, walnuts and crispy tuile

ADDITIONAL COURSE
Refined MONS Cheese selection AED 70 per person

AED 950 per person
AED 1,600 with our sommelier selection

Plant-based menu available upon request

Decaily Sourced/Sustainable (N) Nuts (S) Shellfish (D) Dairy (V) Vegetarian (G) Gluten (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 food-borne illness.

Written further information is available upon request.

EXPERIENCE

WHITE ASPARAGUS (D)(V)
Young coconut and celeriac sauce

LANGOUSTINE MOUSSE TARTE (D)(G)(S)
Ginger beurre blanc and Prunier caviar

BRAISED SOLE WITH CLAMS (D)(S)
Green peas smoked on charcoal

WAGYU BEEF MILLE-FEUILLE (D) Foie gras "croquant" and salsify

PEAR IN ALMOND CRUST (D)(N)(G)(V)

Vanilla ice cream

NATSUC MERINGUE WITH DARK CHOCOLATE (D)(V)

Cacao extraction foam and cacao vinegar

ADDITIONAL COURSE
Refined MONS Cheese selection AED 70 per person

AED 1,250 per person
AED 2.150 with our sommelier selection

