

LA DAME DE PIC

DUBAÏ

HARMONY

795 per person

BEVERAGE PAIRING

Additional 950 per person

CREATIVITY PAIRING

Additional 450 per person

HEIRLOOM TOMATO D E G S D

Tomato baba perfumed with eucalyptus,
lemon verbena ice cream

LES BERLINGOTS ASP © G D E T N

Pasta parcels filled with 24 months aged Comté,
girolle, wild rocket and pistachio coulis

CUTTLEFISH S F A D S D

Atlantic cuttlefish infused with rosemary, courgette
and pink pepper beurre blanc

BRITTANY PIGEON D S D M A

Pigeon perfumed with black garlic and smoked vanilla,
artichoke roasted with whiskey, crispy caper leaves

PEACH MELBA D E S D T N

White peach poached with lemon verbena,
Tahitian vanilla ice cream and raspberry coulis

or

LOCAL FIG G T N D E

Confit fig with combava vinegar,
hazelnut ice cream and saffron foam

Degustation menu is available for the whole table only

All prices are in UAE Dirhams and inclusive of 5% VAT, 10% service charge and 7% Municipality fees
Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupin (L) | Molluscs (MO) | Mustard (M) |
Peanuts (P) | Raw (R) | Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD) |
Tree nuts (TN) | Vegetarian (V) | Vegan (VG) | Alcohol (A)

SYMPHONY

1015 per person

BEVERAGE PAIRING

Additional 1350 per person

CREATIVITY PAIRING

Additional 650 per person

HEIRLOOM TOMATO D E G S D

Tomato baba perfumed with eucalyptus,
lemon verbena ice cream

LOCAL BEANS A D G E F M T N

Green beans glazed with carvi honey, pike roe tarama,
Oscietra caviar and pickled wild lavender

LES BERLINGOTS ASP © G D E T N

Pasta parcels filled with 24 months aged Comté,
girolle, wild rocket and pistachio coulis

WILD JOHN DORY F G S F D S

John Dory cooked over embers, grilled leek, razor clams,
black cardamom, matcha and star anise dashi

WAGYU BEEF D G M E

Beef striploin perfumed with shiso and bergamot,
crispy aubergine and ponzu gel

CHEESE COURSE G T N D E

Saint-Félicien foam, smoked tonka ice cream
and hazelnut sable

PEACH MELBA D E S D T N

White peach poached with lemon verbena,
Tahitian vanilla ice cream and raspberry coulis

or

MANJARI SOUFFLÉ T N D E

Chocolate and voatsiperifery pepper
soufflé, tarragon ice cream

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VEGETARIAN



HARMONY

795 per person

BEVERAGE PAIRING

Additional 950 per person

CREATIVITY PAIRING

Additional 450 per person

HEIRLOOM TOMATO D E G SD

Tomato baba perfumed with eucalyptus,
lemon verbena ice cream

LES BERLINGOTS ASP® G D E TN

Pasta parcels filled with 24 months aged Comté,
girolle, wild rocket and pistachio coulis

LOCAL BEANS A G D E TN

Green beans glazed with carvi honey
and pickled wild lavender

COURGETTE D SD

Yellow and green courgette, pickled pine,
rosemary and pink pepper beurre blanc

PEACH MELBA D E SD TN

White peach poached with lemon verbena,
Tahitian vanilla ice cream and raspberry coulis

or

LOCAL FIG G TN D E

Confit fig with combava vinegar,
hazelnut ice cream and saffron foam

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Tree nuts (TN) | Vegetarian (V) | Vegan (VG) | Alcohol (A)

SYMPHONY

1015 per person

BEVERAGE PAIRING

Additional 1350 per person

CREATIVITY PAIRING

Additional 650 per person

HEIRLOOM TOMATO D E G S D

Tomato baba perfumed with eucalyptus,
lemon verbena ice cream

CARROT G D E

Carrot cake, orange blossom,
lemon cream and coffee

LES BERLINGOTS ASP© G D E T N

Pasta parcels filled with 24 months aged Comté,
girolle, wild rocket and pistachio coulis

LOCAL BEANS A G D E T N

Green beans glazed with carvi honey
and pickled wild lavender

COURGETTE D S D

Yellow and green courgette, pickled pine,
rosemary and pink pepper beurre blanc

CHEESE COURSE G T N D E

Saint-Félicien foam, smoked tonka ice cream
and hazelnut sable

PEACH MELBA D E S D T N

White peach poached with lemon verbena,
Tahitian vanilla ice cream and raspberry coulis

or

MANJARI SOUFFLÉ T N D E

Chocolate and voatsiperifery
pepper soufflé, tarragon ice cream

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Tree nuts (TN) | Vegetarian (V) | Vegan (VG) | Alcohol (A)

VEGAN



HARMONY

795 per person

BEVERAGE PAIRING

Additional 950 per person

CREATIVITY PAIRING

Additional 450 per person

HEIRLOOM TOMATO SD

Tomato perfumed with eucalyptus
and lemon verbena

CARROT SD

Carrot terrine, orange blossom
and coffee

LOCAL BEANS SD

Green beans seasoned with carvi, pickled wild lavender
and matcha coulis

COURGETTE SD

Yellow and green courgette, pickled pine,
rosemary and pink pepper

NATURAL MANGO

Turmeric sorbet, mango perfumed
with Madagascan vanilla

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CONSUMER ADVISORY

"Consumption of raw or undercooked animal, seafood or poultry products including eggs may increase your risk of foodborne illness. Additionally, if you have any known food allergies or intolerance, please notify our service colleagues since our food is prepared in a common area where allergens are handled. The resort will take maximum precaution but does not assume liability of the same."