

LA CARTE DU MIDI

LA DAME DE PIC

DUBAI

CAVIAR SELECTION DFG

Jabara cream and Genmaicha bao bun

Kaviari Kristal 30g 700 Kaviari Oscietra 30g 1000
Kaviari Kristal 50g 1250 Kaviari Oscietra 50g 1750

LES ENTRÉES

LES BERLINGOTS ASP© 225 GDEF

Pasta parcels filled with 20 months aged Comté mushroom and coffee consommé

ATLANTIC CRAB 240 SFED

Sobacha panna cotta mandarin and dill

NORWEGIAN SCALLOP 310 RSFDEMA

Carpaccio, sake and yuzu vinaigrette lovage ice cream

BEETROOT CONFIT 120 VD

With coffee foam
Java pepper

LES PLATS

OCTOPUS 310 SFMOTNG

Cooked over embers, pistachio green curry and courgette

POULTRY FROM BRESSE 360 D

Infused with voatsiperifery pepper parsnip and curry

WAGYU BEEF 430 DA

Beef tenderloin perfumed with seaweed oxtail confit and leek cooked over embers

LE FROMAGE CUISINÉ

SAINT-NECTAIRE 190 GDF

Infused with sumac
black currant sorbet

LES DESSERTS

WINTER CHESTNUT 165 EDGATN

Chestnut cloud perfumed with smoked vanilla whisky gel, calamansi sorbet and kumquat

FORELLE PEAR 165 GDTNF

Poached in Rooibos and roasted with honey ginger and slivers of Buddha's hand

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)

DÉCOUVERTE

390 per person

LE PRÉMICE

NORWEGIAN SCALLOP R S F D E M A

Carpaccio, sake and yuzu vinaigrette
lovage ice cream

BEETROOT CONFIT V D

With coffee espuma
Java pepper

LES BERLINGOTS ASP© G D E F

Pasta parcels filled with 20 months aged Comté
mushroom and coffee consommé
Supplement of AED 100

POULTRY FROM BRESSE D

Infused with voatsiperifery pepper
parsnip and curry

OCTOPUS S F M O T N G

Cooked over embers, pistachio
green curry and courgette

SAINT-NECTAIRE G D F

Infused with sumac
black currant sorbet
Supplement of AED 100

WINTER CHESTNUT E D G A T N

Chestnut cloud perfumed with smoked vanilla
whisky gel, calamansi sorbet and kumquat

FORELLE PEAR G D T N F

Pear poached in Rooibos and roasted with honey
ginger and slivers of Buddha's hand

MIGNARDISE

Découverte wine pairing 420 per person

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Raw (R) | Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD) | Tree nuts (TN)
Vegetarian (V) | Vegan (VG) Alcohol (A)

LA CARTE DU DINER

LA DAME DE PIC

DUBAI

CAVIAR SELECTION DFG

Jabara cream and bao bun

Kaviari Kristal 30g 700 Kaviari Oscietra 30g 1000
Kaviari Kristal 50g 1250 Kaviari Oscietra 50g 1750

LES ENTRÉES

BLUEFIN TUNA 260 FSFDEC

Confit cuttlefish
geranium ice cream and Kristal Caviar

ATLANTIC CRAB 240 SFED

Sobacha panna cotta
mandarin and dill

NORWEGIAN SCALLOP 310 RSFDEMA

Carpaccio, sake and yuzu vinaigrette
lovage ice cream

BEETROOT CONFIT 120 VD

With coffee foam
Java pepper

LES PLATS

LES BERLINGOTS ASP© 225 GDEF

Pasta parcels filled with 20 months aged Comté
mushroom and coffee consomme

WILD TURBOT 380 FDGEA

Cooked meunière, dulce confit
Sake Lees, coconut *beurre blanc* with pink pepper

POULTRY FROM BRESSE 360 D

Infused with voatsiperifery pepper
parsnip and curry

WAGYU BEEF 430 DA

Beef tenderloin perfumed with seaweed
oxtail confit and leek cooked over embers

VEAL TENDERLOIN 380 DGTNF

Perfumed with miso
potato roll with chamomile and fig leaves

LE FROMAGE CUISINÉ

SAINT-NECTAIRE 190 GDF

Infused with sumac
black currant sorbet

LES DESSERTS

WINTER CHESTNUT 165 EDGATN

Chestnut cloud perfumed with smoked vanilla
whisky gel, calamansi sorbet and kumquat

FORELLE PEAR 165 GDTNF

Poached in Rooibos and roasted with
honey, ginger and slivers of Buddha's hand

CHOCOLATE 185 FTNEG

72% chocolate from Venezuela
blackberry, mint panna cotta

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Raw (R) | Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD) | Tree nuts (TN)
Vegetarian (V) | Vegan (VG) Alcohol (A)

SAVOIR-FAIRE

5 courses
795 per person

BLUEFIN TUNA F S F D E C

Confit cuttlefish
geranium ice cream and Kristal Caviar

LES BERLINGOTS ASP © G D E F

Pasta parcels filled with 20 months aged Comté
mushroom and coffee *consommé*

WILD TURBOT F D G E A

Cooked meunière, dulce confit, Sake Lees
coconut *beurre blanc* with pink pepper

POULTRY FROM BRESSE D

Infused with voatsiperifery pepper
parsnip and curry

or

WAGYU BEEF D A

Beef tenderloin perfumed with seaweed
oxtail confit and leek cooked over embers
Supplement of 150 AED

VOYAGE

7 courses
1015 per person

BLUEFIN TUNA F S F D E C

Confit cuttlefish
geranium ice cream and Kristal Caviar

ATLANTIC CRAB S F E D

Sobacha panna cotta
mandarin and dill

LES BERLINGOTS ASP © G D E F

Pasta parcels filled with 20 months aged Comté
mushroom and coffee *consommé*

WILD TURBOT F D G E A

Cooked meunière, dulce confit, Sake Lees
coconut *beurre blanc* with pink pepper

VEAL TENDERLOIN D G T N F

Perfumed with miso
potato roll with chamomile and fig leaves

or

WAGYU BEEF D A

Beef tenderloin perfumed with seaweed
oxtail confit and leek cooked over embers
Supplement of 150 AED

SAINT-NECTAIRE G D F

Infused with sumac
black currant sorbet

Dessert to choose

WINTER CHESTNUT E D G A T N

Chestnut cloud perfumed with
smoked vanilla, whisky gel
calamansi sorbet and kumquat

FORELLE PEAR G D T N F

Poached in Rooibos
roasted with honey
ginger and slivers of Buddha's hand

CHOCOLATE F T N E G

72% chocolate from Venezuela
blackberry, mint panna cotta

Savoir-faire wine pairing 950 per person

Voyage wine pairing 1350 per person

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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."