

# DÉGUSTATION

*en trois temps*

AED250

Inspired by the vibrant cuisine of the  
South of France.

Our menu dances to the rhythm of the  
day, blending Mediterranean flavours  
entre terre et mer—for a true taste of  
the Riviera.

*Choose one starter, one main  
and one dessert*

## ENTRÉE

*Beetroot Salad* <sup>(SU)</sup>

Berries, redcurrant dressing

*Classic Beef Tartare* <sup>(R)(F)(G)(SU)(E)</sup>

Crispy potato

*Confit Gulf Prawns* <sup>(CR)(SU)</sup>

Basil, olive oil, pink pepper

## PLATS

*Parmesan Risotto* <sup>(C)(D)(V)(SU)</sup>

Braised wild mushrooms

*French Cod* <sup>(C)(D)(F)(SU)</sup>

Crispy squid, bouillabaisse sauce

*Confit Duck Leg Endive* <sup>(C)(D)(N)</sup>

Clementine, pistachio

## DESSERTS

*Chocolate & Salted*

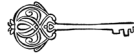
*Caramel Fondant* <sup>(D)(E)(G)(N)</sup>

*Strawberry & Basil*

*Crème Caramel* <sup>(D)(E)(SU)</sup>

# ENTRÉES à PARTAGER

<i>Dips Selection</i> <sup>(D)(G)(V)</sup> Herbed flatbread, black olive, aubergine	41	<i>Hand-Dived Scallops</i> <sup>(D)(MO)(SU)</sup> Parmesan, Menton lemons, piquillo's, extra virgin olive oil	120
<i>Tomato Salad</i> <sup>(SU)(D)(G)</sup> Heritage tomato, minus 8 vinegar, tomato consommé, homemade fromage frais	65	<i>Beef Tartare</i> <sup>(E)(F)(G)(R)(SU)</sup> Crispy potato	113
<i>Provençale Chicken &amp; Artichoke</i> <sup>(E)(SU)</sup> Paimpol beans, tarragon aioli	86	<i>Twice Baked Arnold Bennet Soufflé</i> <sup>(D)(E)(F)(G)(MU)(SU)</sup> Haddock, comté	126
<i>Beetroot Salad</i> <sup>(SU)</sup> Berries, red current dressing	63	<i>Escargots</i> <sup>(D)(G)(MO)</sup> Snails, garlic and herb butter	6 pieces 86   12 pieces 162
<i>Niçoise Salad</i> <sup>(E)(F)(SU)(MU)</sup> Gem lettuce, ratte potato, tuna	81	<i>Foie Gras Terrine</i> <sup>(contains alcohol)(D)(E)(G)(SU)</sup>	171
<i>Burrata</i> <sup>(D)(V)(SU)</sup> Smoked watermelon, mint	95	<i>Crispy Squid</i> <sup>(D)(G)(E)(SU)(MO)</sup> Espelette pepper, citrus mayonnaise	68
<i>Chicory &amp; Gorgonzola Salad</i> <sup>(D)(N)(V)(SU)</sup> Candied walnut	86	<i>Confit Gulf Prawns</i> <sup>(CR)</sup> Basil, olive oil, pink pepper	81
<i>Truffle Pizza</i> <sup>(D)(G)(SU)</sup> Ricotta, black truffle	135	<i>Sturia caviar 30gr</i> <sup>(D)(G)(E)(F)</sup> 612 Pain perdu, crème fraîche <i>Gillardeau N•2 Oyster</i> <sup>(R)(MO)(SU)</sup> 68 Per piece   Pickled melon, chilli	
<i>Lentil Salad</i> <sup>(C)(MU)(SU)</sup> Apple, celery, crispy wild rice	60		
<i>Seabream Crude</i> <sup>(F)(N)(R)(SU)</sup> Lemon confit, hazelnuts, chives	108		



## TERRE

<i>Roasted Duck</i> <sup>(C)(D)(N)</sup> Endive, clementine, pistachio	200
<i>Grilled Lamb Chops</i> <sup>(C)(D)(SU)</sup> Aubergine caviar, goat cheese, mint	261
<i>Beef Short Rib</i> <sup>(D)(G)(E)(SU)(M)</sup> Slow-cooked short rib, caramelized onion, Pommes Anna, Bordelaise sauce	220
<i>Roasted Chicken</i> <sup>(C)(D)(MU)(SU)</sup> Truffle mash, mushroom, lemon and thyme velouté	175
<i>Char-grilled Australian Wagyu Rib eye</i> <sup>300g (D)(SU)</sup>	396
<i>Black Angus Beef Fillet</i> <sup>250g (D)(SU)</sup>	315
<i>Char-grilled Australian Tomahawk</i> <sup>(D)(SU)</sup> For two people	1035

*Our steaks are dry aged, cooked over charcoal in our Josper grill. Served with sautéed potato, green salad and peppercorn or béarnaise sauce.*



## MER

<i>Lobster Thermidor</i> <sup>(C)(D)(E)(F)(CR)(MU)(SU)</sup> Green salad, mustard hollandaise	Half 189   Whole 360
<i>Dover Sole Grenobloise</i> <sup>(D)(F)(G)(SU)</sup> Croutons, cucumber, capers	369
<i>Sea Bass</i> <sup>(contains alcohol)(C)(D)(F)(MO)(SU)</sup> Mussels, bouillabaisse sauce	189
<i>Poisson du Jour for 2</i> <sup>(contains alcohol)(D)(F)(SU)</sup> Choices of 3 sides	700

## PÂTES

<i>Gnocchi</i> <sup>(G)(SU)(VG)</sup> Homemade Gnocchi, cherry tomato, Nyon's olives, basil	88
<i>Seafood Linguini</i> <sup>(CR)(MO)(SU)(G)(MU)(D)(F)(E)(C)(S)</sup> Saffron pasta, mussels, squid, prawns, langoustine bisque	195
<i>Spring Vegetables Tagliatelle</i> <sup>(D)(G)(N)(E)(SU)</sup> Basil, pine nuts, parmesan	120
<i>Truffle &amp; Parmesan Risotto</i> <sup>(S)(D)</sup> 24 months' age parmesan, braised mushrooms, black truffle	162
<i>Leek &amp; Potato Soufflé</i> <sup>(D)(E)(G)(MU)(SU)</sup> Aged comté	117

Alcohol (A), Celery (C), Gluten (G), Crustaceans (Cr), Eggs (E), Fish (F), Lupin (L), Milk (D), Molluscs (Mo), Mustard (Mu), Nuts (N), Peanuts (Pn), Raw (R), Sesame Seeds (Ss), Soya (S), Sulphur Dioxide (Su), Vegetarian (V), Vegan (Vg). All prices are in UAE Dirhams, inclusive of 5% VAT 7% municipality fee, and 10% service charge.



## SAUCES

*Peppercorn* <sup>(C)(D)(SU)</sup> 25

*Red Wine Jus* <sup>(C)(SU)</sup> 25

*Béarnaise* <sup>(E)(D)(SU)</sup> 25

## GARNITURES

*Mashed Potatoes* <sup>(D)</sup> 40

*Broccolini* <sup>(SU)</sup> 40

Pickled chilli, lemon

*Green Beans* <sup>(SU)(N)</sup> 40

Truffle vinaigrette, hazelnut

*Sautéed Potatoes* <sup>(VG)</sup> 40

Rosemary, garlic

*French Fries* 40

*Char-Grilled Seasonal Vegetables* <sup>(VG)</sup> 40

