

Set Menu

5 course AED450 | 7 course AED650

Beef Choux Bun ^{(D)(E)(F)(G)(SU)}

Oscietra caviar

Sea Trout ^{(D)(E)(F)(G)(SU)}

Amalfi lemon

Cheese ^{(D)(E)(G)(C)(SU)}

Comté, black truffle

Scallop Ceviche ^{(MO)(SU)(S)}

Green apple, lime, jalapeño granita

Foie Gras & Cognac ^{(A)(E)(G)(SU)}

Fig chutney, brioche

Sea Bass ^{(CR)(D)(MO)(SU)(SY)}

Mussels, cockles, razor clam, verjus velouté

Grilled Lamb ^{(D)(SU)}

Braised lamb shoulder, zucchini, sheep yoghurt

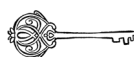
Green Apple ^{(D)(G)(SU)}

Plaisir sucré ^{(D)(E)(G)(N)(SU)}

Hazelnuts, 70% Valrhona, milk ice cream

STARTERS

<i>Mediterranean Shrimp Tartare</i> ^{(D)(E)(N)(CR)(SU)} Melon, almond ice-cream, lemon	190	<i>Dips Selection</i> ^{(D)(G)(V)(SU)} Garlic bread, aubergine, black olive tapenade, cream cheese	41
<i>Cured Salmon</i> ^{(F)(D)(R)(SU)} Dill, horseradish ice-cream	90	<i>Crispy Squid</i> ^{(D)(G)(E)(SU)(MO)} Espelette pepper, spiced onion emulsion	68
<i>Scallop Ceviche</i> ^{(G)(MO)(SU)(S)} Apple, lime, jalapeño granita	105	<i>Truffle Flatbread</i> ^{(D)(G)(SU)} Ricotta, black truffle	135
<i>Bone Marrow Beef Tartare</i> ^{(E)(F)(G)(R)(SU)(S)} Sourdough toast	118	<i>Tomato Salad Burrata</i> ^{(D)(SU)(D)(G)(N)} Heritage tomato, pine nuts, basil	95
<i>Grilled Prawns</i> ^{(CR)(D)(SU)} Chilli butter, bergamot	105	<i>Beetroot Salad</i> ^{(SU)(SS)(S)(E)(G)} Roasted sesame, pickled beetroot	63
<i>Snails</i> ^{(D)(MO)(SU)(G)} Garlic and herb butter	6 pieces 86 12 pieces 162	<i>Puy Lentil Salad</i> ^{(C)(SU)} Apple, celery, crispy wild rice	60
<i>Twice Baked Arnold Bennet Soufflé</i> ^{(D)(E)(F)(G)(MU)(SU)} Smoked haddock, comté, smoked oak cheddar	126	<i>Nicoise Salad</i> ^{(E)(F)(SU)(MU)} Gem lettuce, ratte potato, tuna	81
<i>Hand-Dived Scallops</i> ^{(D)(MO)(SU)(G)} Lobster miso butter, parmesan & sage	120	<i>Chicory & Gorgonzola Salad</i> ^{(D)(N)(V)(SU)} Candied walnut	86
<i>Seared Foie Gras Toast</i> ^{(D)(E)(G)(SU)} Brioche, spiced fig chutney	110		



FROM THE LAND

<i>Tournedos Rossini</i> ^{(D)(SU)} Beef tenderloin, seared foie gras spinach, black truffle jus	280
<i>Roasted Duck</i> ^{(D)(N)(S)(SU)} Endive, cherry, pistachio	200
<i>Grilled Lamb Chops</i> ^{(D)(SU)} White asparagus, sheep yoghurt, braised lamb shoulder	280
<i>Beef Short Rib</i> ^{(D)(SU)(C)} Slow-cooked short rib, carrot, Bordelaise sauce	220
<i>Roasted Chicken</i> ^{(E)(D)(SU)} Green asparagus, truffle, lemon thyme jus	175
<i>Australian Wagyu Rib Eye</i> ^{300g (D)(SU)}	360
<i>Angus Rump Steak</i> ^{300g (D)(SU)}	195
<i>Wagyu Beef Fillet</i> ^{220g (D)(SU)}	350
<i>Australian Wagyu Tomahawk</i> ^{1.5kg (D)(SU)}	1400

*Our steaks are dry aged, cooked over charcoal in our Josper grill.
Served with peppercorn sauce.*



FROM THE SEA

<i>Josper Grilled Lobster</i> ^{(D)(E)(G)(CR)(S)} Green salad, choron sauce	Half 280 Whole 495
<i>Dover Sole Grenobloise</i> ^{(D)(F)(G)(SU)} Croutons, cucumber, capers	369
<i>Sea Bass</i> ^{(C)(D)(F)(MO)(SU)(S)} Mussels, cockles, razor clam, verjus velouté	189
<i>Red Mullet</i> ^{(F)(SU)(D)(E)} Ratatouille, Hollandaise sauce	165
<i>Whole Grilled Sea Bass</i> ^{1kg (F)(SU)} Riviera salad, citrus Hollandaise sauce	310

PASTA

<i>Three Cheese Soufflé</i> ^{(D)(G)(MU)(SU)(E)} Aged comté, cheddar, oak-smoked	117
<i>Gnocchi</i> ^{(G)(SU)(VG)} Cherry tomato, Nyon's olives, basil	88
<i>Seafood Linguini</i> ^{(CR)(MO)(SU)(G)(D)(F)(E)(C)(S)} Saffron, mussels, squid, prawns, langoustine bisque	195
<i>Spring Vegetables Tagliatelle</i> ^{(D)(G)(N)(E)(SU)} Basil, pine nuts, parmesan	120
<i>Truffle & Parmesan Risotto</i> ^{(S)(D)(SU)(C)} 24 months aged parmesan, braised mushrooms, black truffle	162



SAUCES

Peppercorn ^{(D)(SU)} 25

Red Wine Jus ^(SU) 25

Blue Cheese ^{(MU)(D)(SU)} 25

SIDES

Pomme Purée ^(D) 40

Broccolini ^(SU) 40

Pickled chilli, lemon

Green Beans ^{(SU)(N)} 40

Truffle vinaigrette, hazelnut

Spiced Honey Aubergines 40

Blue cheese & pomegranate

Mixed Leaf Salad 40

Sautéed Potatoes ^(VG) 40

Rosemary, garlic

French Fries 40

Grilled Asparagus ^(D) 45

Gratin Dauphinois 45

