



Burj Al Arab Private Label Caviar

Kaviari Farm Caviar



	g	g
Beluga Imperial	1745	2880
Golden Oscietra	1060	1740
Kristal	760	1240
Osciètre Prestige	760	1240
Prestige de France	620	1005

All caviar will be served with a selection of homemade blinis
melba toast, crème fraîche, egg yolk, egg white, shallots and chives



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Signature dish of Al Muntaha

V - Vegetarian, N - contains Nuts, A - contains Alcohol, GF - Gluten Free

All Prices include 10% municipality fee and 10% service charge - All prices are in AED

Appetizers

	AED
6 Natural Oysters	
Tsarskaya N°2	
Mignonette Dressing	295
Lemon	
Tabasco ^{GF}	
Al Muntaha "Autumn-Winter" Salad 	
Cep Marmalade and Parmesan Shaving	170
Gluten Free Melba Toast ^{N GF}	
New Caledonian Obsiblu Prawns	
Steamed and Tartare	
Citrus Salad, Leek and Asparagus	240
Mint Vinaigrette ^{GF}	
Ceviche of Tasmanian Salmon in Soy Marination	
Salmon Rilette, Sauce Gribiche	195
Green Mango and Papaya Salad	
Hand Cut Wagyu Beef Tartare 	
Spicy Polenta Streusel	275
Poached Gillardeau Oyster	
Kristal Caviar ^{GF}	



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Atlantic Lobster and Sweetbread Ravioli	
Tomato Petal, Asparagus	245
Clams and Coral Jus ^A	
Hand Picked Scallops	
Vongole Stewed in "Unagi" Eel Fumet	360
Brussel Sprout and Lemon Skin Tempura	
^{A GF}	
Poached Foie Gras Tranche	
In Spicy Duck Bouillon	210
Glazed with Citrus Reduction	
Quince Apple Tatin, Tamarillo Condiment	
Lapsang Souchong Duck Consommé	
Wonton, Crispy Skin ^A	165
Butternut and Parsnip Velouté	
Forest Mushroom, Chestnut	160
Ceps Custard and "Fesselle" ^{NV}	



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Main Courses

	AED	
Wild Sea Bass Seared and Glazed in "BBQ Grenobloise"		
"Kokotxas" Piperade, Crushed Ratte Potato Seaweed and Bonito Flake Salad	350	
Atlantic Cod "Miso Style"		
Pickled Ginger Hajikami Grilled Bok Choy	325	
Steamed Maki in Bamboo Leaves ^{AN}		()
Sea Bream Filled with Courgettes Skin Pesto	325	
Green Tea "Duk Bokki" Noodles Stewed in Satay Sauce ^N		
Grain Fed Chicken Breast Australian Yabbies		
Alfredo Handkerchief Pasta Girolle, Grey Shallots	310	
Roasted Milk Fed Veal Tenderloin		
Braised Brisket "Osso Bucco Style" Gratinated Parmigianino Macaroni ^A	360	



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Australian Lamb Shoulder (cooked for 36 Hours) Aubergine Finger, Seasonal Vegetables ^A Green Tomato and Hot Jalapeño Condiment	340	
Potato Gnocchi and Season Vegetables Morels, Nage Broth Sicilian Olive Oil ^V	230	
Stewed Winter Vegetable and Fruit in Juniper Carrot Jus Light Cep Velouté Sauce ^V	220	
Signature Beef Selection 🍷		🍷
200g Wagyu Fillet + 9 Marble Score ^A 🍷	525	🍷
200g Charolais Beef Fillet from France 🍷	420	🍷
900g Wagyu Beef "Côte de Boeuf" 🍷 Beef Jus Your Choice of 3 Side Dishes ^{A GF} (For 2 persons)	1100	900 🍷
Al Muntaha Surf and Turf 🍷 Angus Fillet, Braised Brisket Atlantic Lobster, Obsiblu Prawns Sauce Royal Your Choice of 3 Side Dishes ^{A GF} (For 2 persons)	1200	🍷 , , ()



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Side Dishes

	AED
Creamed Spinach	50
Grilled Seasonal Vegetables ^{V GF}	50
Roasted Ratte Potato Confit Garlic and Parsley ^{V GF}	50
Sautéed Forestière Mushrooms	50
Pomme Purée ^{V GF}	50
Wild and Basmati Rice Pilaf	50



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