

"GOURMET HOUSE" CAVIAR

STURIA	10 GRAMS	200
BELUGA	30 GRAMS	2,550
IMPERIAL	30 GRAMS	1,410
ROYAL BELUGA	30 GRAMS	2,850
BELUGA	50 GRAMS	4,250
IMPERIAL	50 GRAMS	2,350
ROYAL BELUGA	50 GRAMS	4,700

SERVED WITH BLINIS, CRÉME FRAÎCHE, CAPERS, SHALLOTS, EGG WHITE, EGG YOLK AND CORNICHON



STARTERS

GILLARDEAU AND TSARSKAYA (S)	
FRENCH OYSTERS / SHALLOT VINAIGRETTE	295
WILD CELTIC SEA BASS (A)	
GRAVADLAX / GRAPEFRUIT / ORANGE / FENNEL	235
North Atlantic Sea Scallops (S)	
SMOKED HADDOCK / SAVOY CABBAGE / VEAL BACON	230
CANADIAN LOBSTER (S)	
RADICCHIO / BASIL / MANGO / RASPBERRY	285
BOUILLABAISSE (S) (A)	
market seafood / Rouille	260
Norwegian King Crab (S)	
TOMATILLO / CORIANDER / CAVIAR	280
Wagyu Beef Tartare "MB 7"	
AVOCADO / QUAIL EGG / BRIOCHE	225
"Soulard" Foie Gras (A)	
DRIED APRICOT / FIG / GOLDEN HONEY	225
White Asparagus Soup	
SMOKED SALMON / CHERVIL / RYE TOAST	210



MAINS

Line Caught Brittany Sea Bass (A) (N)	
WILD PURPLE RICE / PROVENÇAL VEGETABLES / BASIL	350
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ÎLE DE NOIRMOUTIER TURBOT	
"BUTTER ROASTED" / PEAS À LA FRANÇAISE / CELERIAC	350
IRISH MONKFISH (S) (A)	
"A LA PLANCHA" ANISEED / TOMATO / CURRIED MUSSELS	325
BLUE LOBSTER (S)(A)	
"GRATIN" LINGUINE / TARRAGON / TRUFFLE SABAYON	470
LOCH FYNE SALMON (A)	
"OLIVE OIL POACHED"/ RATTE POTATO / CUCUMBER / DILL	315
Mediterranean Sea Bream	
"ROASTED WHOLE" / CAFÉ DE PARIS / FINE BEANS	320
WAGYU BEEF "MB 7" (A)	
RED WINE "SOUS VIDE" TENDERLOIN / TRUFFLE CROQUETTE / PUY LENTILS (SERVED MEDIUM)	390
Dutch Farmed Veal Cutlet	
BABY SPINACH / WILD MUSHROOM / LEMON / SAGE	385
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MILK FED SPANISH LAMB (A)	
"SLOW BRAISED SHANK" / PUMPKIN / SAFFRON / ORANGE	325
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Sides	
LEAF SALAD	55
Roasted asparagus	55
Ротато маѕн	55
STEAMED BROCCOLI	55
BUTTERED SPINACH	55



EXPERIENCE OUR "LES AMOUREUX DE LA MER" (S)

(For Two)

COLD

INDULGE IN A SELECTION OF MIXED COLD SEAFOOD SUCH AS LOBSTER, OYSTERS, CRAB AND PRAWNS,

ACCOMPANIED BY A FRESH GREEN SALAD AND COLD SAUCES

Or

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Enjoy a large selection of freshly grilled Market Fish and mixed seafood, Accompanied by Braised Baby Vegetables, asparagus risotto and a selection of hot sauces

950 PER COUPLE



VEGETARIAN MENU

STARTERS

TOMATO AND GOATS CHEESE SALAD (N)	
BASIL / BALSAMIC / PINE NUT	160
GOLDEN BEETROOT AND APPLE	
"CARPACCIO" / RADISH / WATERCRESS / CINNAMON	210
WHITE ASPARAGUS SOUP	
CHERVIL / FENNEL / RYE TOAST	190
MAINS	
CARAMELIZED ONION AND GIROLLE	
"RISOTTO" / QUAIL EGG / ZUCCHINI	270
WILD MUSHROOM AND TALEGGIO	
HERB GNOCCHI / SUNDRIED TOMATO / PUMPKIN SEED	270



DESSERT

DARK CHOCOLATE (A)	
Valrhona / Caramel / Passion Fruit / Suntory 17yr Ice Cream	95
DATE SOUFFLÉ	
CAMEL'S MILK ICE CREAM	95
CHOCOLATE BOMBE	
Pear Ice Cream / Cocoa / Caramelized Pears	95
Fromage Blanc Panna Cotta (n)	
RHUBARB SORBET / ALMOND / BLACKBERRY	95
ESPRESSO SEMI FREDDO (N)	
CITRUS CREAM / HAZELNUT FOAM	95
Raspberries	
Vanilla Mousse / Rose Jelly / Lychee Sorbet	95
Herve Mons Cheese Selection	
3 Selection	75
6 Selection	150



GAZPACHO GRANITE

STURIA CAVIAR

CRÈME FRAICHE/ BLINIS

GILLARDEAU OR TZARSKAYA OYSTER (S)

SHALLOT VINAIGRETTE

SCOTTISH SALMON CARPACCIO

GRAPEFRUIT/ ORANGE/ FENNEL

"SOULARD" FOIE GRAS PARFAIT (A) (N)

BEETROOT/ PISTACHIO

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BOUILLABAISSE (S) (A)

MARKET SEAFOOD/ SOUR DOUGH CROUTONS

CRSIPY MONKFISH

SAFFRON AND GARLIC EMULSION

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WAGYU BEEF TENDERLOIN (A)

CREAMY MASH/ BABY ROOT VEGETABLES/ PUY LENTILS

ROASTED ASPARAGUS & WILD MUSHROOMS

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CHAVROUX CRÈME BRÛLÈE

CANDIED BEETROOT/ BRIOCHE

Valrhona Dark Chocolate (A)

CARAMEL/PASSION FRUIT/SUNTORY 17YR ICE CREAM

(A) Alcohol - (N) Nuts – (S) Shell fish All prices are inclusive of 10% Authority Fees and 10% Service Charge All prices in UAE Dirhams (AED)