

The background is a light beige color with stylized, layered cloud shapes in a slightly darker shade of beige. Three hot air balloons are scattered across the page: one in the top left, one in the top right, and one in the bottom left. The balloons are simple line drawings with a basket underneath.

BALLOONS

AT THE PALACE

DINNER
MENU

Dubai Departure

Taking flight from the dunes of the United Arab Emirates

Focaccia ^(D)

Basket with French, Italian, and Syrian Olive Oil

Soaring Over the Heart of France

Touch down for a taste of sophistication

By Executive Chef Kim Jainië-Maurin, Jumeirah Al Qasr

Bar au Citron ^(R, F, GF)

Seabass Carpaccio, Chives, Lemon Dressing

Carpaccio de Veau ^(E, F, D, N)

Veal Filet Carpaccio, Pickles Shimeji, Golden Croutons

Betterave ^(GF, VG, LF)

Beetroot & Green Apple Tartare, Basil Mustard Sorbet

A Sumptuous Stopover in Italy

Crafted with the warmth and passion of Italy's culinary traditions

By Head Chef Beatrice Segoni, Pierchic

Ravioli Del Plin ^(D, E)

Plin, Parmesan Cheese, Veal Jus

Exploring the Flavours of the Orient

Escape to spice-laden streets of Bangkok

By Head Chef Amara Mahayothee, Pai Thai

Lon Goon ^(SF, N)

U10 Tiger Prawn, Creamy Coconut Milk, Tamarind, Coriander

Contains (D) Dairy (N) Nuts (Se) Sesame (SF) Shellfish (F) Fish (S) Soy (R) Raw Food/Crude (V) Vegetarian (Vg) Vegan (Ls) Locally Sourced (GF) Gluten Free (EF) Egg Free

Please inform us of any allergies or dietary requirements before ordering, we would be happy to assist you in choosing suitable foods or prepare a dish that meets your specific requirements.



CHOOSE YOUR NEXT DESTINATION:

Wandering Through The Maple Forests of Canada

A taste of the northern wilderness
By Executive Sous Chef Eric Turgeon, Jumeirah Al Qasr

Beef Tenderloin ^(A, D)
Maple Glazed Baby Carrot, Mashed Potato, Thyme & Maple Jus

OR

Passing Through the Levant

From the mountains of Lebanon to your plate
By Head Chef Elias Samaan, Al Nafoorah

Seabass Harrah ^(GF, N)
Bell Peppers, Confit Tomato, Harrah Sauce, Zaatar Oil

A Sweet Sojourn in England

*An elegant twist on a British classic, perfect for
your sweet finale*
By Executive Pastry Chef Dimitri Esposito, Jumeirah Al Qasr

Eton Mess ^(D, E, GF)
Meringue, Raspberry Sorbet Chantilly Cream



Dubai Arrival

A sweet return to the Arabian Sands with a surprise souvenir

Contains (D) Dairy (N) Nuts (Se) Sesame (SF) Shellfish (F) Fish (S) Soy (R) Raw Food/Crude (V)
Vegetarian (Vg) Vegan (Ls) Locally Sourced (GF) Gluten Free (EF) Egg Free

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JUMEIRAH
AL QASR

