

SALADS & APPETIZERS

AED

NIÇOISE SALAD ^{GF}

Anchovies, Taggiasca olives, quail egg and green beans

115

CAESAR SALAD

Parmesan, smoked turkey bacon and baguette crouton

With Prawns

With Grilled Chicken

160

130

MEDITERRANEAN SALAD ^V

Feta cheese, bell peppers, tomato, cucumber olives and thyme

115

KING CRAB SALAD

Avocado, red radish, crispy baby gem lettuce and lemon dressing

170

BEETROOT TARTARE ^{V/GF}

Apple, guacamole, mixed herbs and green mustard sorbet

110

BURRATA ^{V/GF}

Tomatoes, baby gem, chia seeds, basil coulis and balsamic reduction

110

QUINOA SALAD ^{V/GF}

Kale, avocado, cherry tomato, chives, yuzu dressing and tzatziki

105

FOIE GRAS

Pan seared, grapefruit and apple compote Sarawak tempura tuile

130

FROM THE GRILL

Served with one side dish of your choice

	AED
MAINE LOBSTER ^A	
Tomato, olives and caper sauce	390
U10 TIGER PRAWNS 4pcs	
Confit shallots, parsley and sauce vierge	230
AUSTRALIAN BEEF	
200g Tenderloin	280
Natural beef jus or Sarawak black pepper sauce ^A	

SIDE DISHES

MASHED RATTE POTATO ^{V/GF}	40
SEASONAL VEGETABLES ^{V/GF}	
Grilled, sauteed or steamed	40
MEDITERRANEAN SALAD ^V	
Feta cheese, bell peppers, tomato, cucumber olives and thyme	40
TRUFFLE FRIES	40
SWEET POTATO FRIES	35

DIETARY INFORMATION

Please inform us of any allergies or dietary requirements before ordering

A - Contains Alcohol | GF - Gluten Free | N - Contains Nuts
V – Vegetarian

All meat is Halal certified.

TO SHARE

AED

TARBOURIECH OYSTERS ^{GF}

Tarbouriech oysters per 6 pcs

340

U15 BLACK TIGER PRAWNS

Cocktail sauce, per 8pcs

210

“KRISTAL” CAVIAR

30g French caviar from sturgeon “Acipenser Schrenki”, served with classic condiments, Melba toast and blinis

915

COLD SEAFOOD PLATER

Lobster, king crab, prawns, octopus, salmon tartare, served with rye bread, espelette mayonnaise and cocktail sauce

785

MAIN COURSES

MEDITERRANEAN SEABASS

Pan seared, baby leek, semi dried tomato and lemongrass emulsion

200

SEABREAM ^A

Roasted, baby fennel, cherry tomato, bouillabaisse soup and rouille condiment

210

CARNAROLI RICE ^{VGF}

Saffron-flavored risotto, vegetable couscous, lemon emulsion and parmesan tuile

With Hokkaido scallops 3pcs AED 220

130

KING CRAB SLIDERS 2pcs

King crab and prawn patty, guacamole and spiced sweet potato fries

165

WAGYU BEEF SLIDERS 3pcs

Foie gras with confit bell peppers, crispy onions and French fries

180

YELLOW CHICKEN

Roasted roulade, sautéed baby potatoes, carrots and celeriac purée

170

LAMB CHOPS 3pcs

Wheat semolina, grilled green asparagus, yellow zucchini and lamb jus

280

Menu items are subject to change according to seasonality and availability

All prices are in UAE Dirhams and inclusive of 7% Municipality Fees
10% Service Charge And 5% Value Added Tax

DESSERTS

CHOCO-THYM

Thyme-infused Araguani 72% chocolate cremeux with vanilla ice cream and cacao crumble

75

LEMON TART ^N

Lemon from Nice cremeux, lemon gel and lemon confit

70

STRAWBERRIES

Madeleines with fresh strawberries and basil sorbet

70

SCAPE CHEESECAKE ^N

Coconut crust and strawberry coulis

70

ICE CREAM & SORBETS ^{GF}

Selection of ice cream and sorbet

70

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