

## Main Courses

Sea Bass, Barigoule Artichoke, Vongole Emulsion <sup>A</sup>	AED 340
Wild Turbot, Green Asparagus, Snow Peas, Lemon Beurre Blanc <sup>G</sup>	AED 370
John Dory, Coco Paimpol, Mussel Foam	AED 400
Breaded Barramundi, Lettuce, Warm Tartare Sauce <sup>G</sup>	AED 300
Salt-baked Whole Line Caught Sea Bass served with Warm Tartare Sauce Blue Crab Sauce, Rosemary Potatoes, Seasonal Vegetables	AED 980
Grilled U10 Tiger Prawns, Asparagus, Lemon Butter	AED 465
Abalone, Candele Pasta & Truffles <sup>G</sup>	AED 410
Wagyu Striploin, Grilled Vegetables, Mantova Sauce	AED 440
Beef Tenderloin, Onion, Carrot, Red Wine & Thyme Sauce <sup>A</sup>	AED 450

A L M A H A R A

## Desserts

Sticky Toffee Pudding, Dates & Clotted Cream <sup>G/V</sup>	AED 95
Crispy Chocolate, Peanuts & Vanilla <sup>G/N</sup>	AED 95
Cherries, Meringue & Yoghurt Ice Cream	AED 95
Apricot, Almond Milk & Dates <sup>A/N</sup>	AED 95

*Please inform your server of all allergies and dietary requirements. Should you require further information regarding the dishes and drinks on our menus, we would be delighted to offer our assistance.*

*G - Gluten / N - Nuts / V - Vegetarian / A - Alcohol*

*All prices are in UAE dirhams and inclusive of 7% municipality fees, 10% service charge and 5% value added tax*

## Chef's Menu

\*King Crab, Daikon, Honey & Sherry Vinaigrette



\*Langoustine, Lasagna Pasta, Lemon Coconut Nage<sup>G</sup>



\*Sea Bass, Barigoule Artichoke, Vongole Emulsion<sup>A</sup>



\*John Dory, Coco Paimpol, Mussel Foam



Wagyu Striploin, Grilled Vegetables, Mantova Sauce



Apricot, Almond Milk & Dates<sup>A/N</sup>



\*Cherries, Meringue & Yoghurt Sorbet

*Chef's Menu is served for the entire table*

*\* 5 Courses Chef's Menu - AED 795 per person*

*7 Courses Chef's Menu - AED 995 per person*

*\* 5 Courses Chef's Menu with Wine Pairing - AED 1,245 per person*

*7 Courses Chef's Menu with Wine Pairing - AED 1,645 per person*

*\* 5 Courses Chef's Menu with Premium Wine Pairing - AED 2,095 per person*

*7 Courses Chef's Menu with Premium Wine Pairing - AED 2,695 per person*

*Our Sommelier will be happy to guide you through the wine pairing for a sensorial experience*

## Caviars & Oysters

	50g	100g
Caviar Imperial, Maison Nordique	AED 950	AED 1,600
Kristal Gold Caviar, Amour Sturgeon	AED 1,555	AED 2,500
Beluga Imperial Caviar, Beluga Sturgeon	AED 3,000	AED 4,500
<i>Served with Sour Cream &amp; Blinis<sup>G</sup></i>		
	Six	Twelve
Loch Fyne Oysters	AED 265	AED 510
Tia Maraa Oysters	AED 350	AED 685
<i>Served with Red Wine Shallot Vinegar &amp; Lemon<sup>A</sup></i>		

## Seafood Tower

AED 1,515

*For two persons, served in the shell either hot or chilled on ice<sup>G</sup>*

Whole Lobster, Langoustines  
Hokkaido Scallops, King Crab Legs  
U10 Tiger Prawns, Loch Fyne Oysters

## Starters

King Crab, Daikon, Honey & Sherry Vinaigrette	AED 275
Oak-smoked Salmon, Horseradish & Chutney	AED 195
Lobster Cocktail, Herbal & Baby Gem Salad <sup>G/A</sup>	AED 295
Fromage Frais, Smoked Eel, Radish & Caviar <sup>G</sup>	AED 250
Crispy Oysters & Caviar, Cucumber Sauce <sup>G</sup>	AED 260
Langoustine, Lasagna Pasta, Lemon Coconut Nage <sup>G</sup>	AED 420
Mussel Risotto, Cauliflower Couscous, Saffron Emulsion	AED 250
Red Gurnard Fish Soup, Brown Shrimp, Sea Herb Oil	AED 220
Breaded Ticklemore Goats Cheese, Green Asparagus, Truffle Mayonnaise <sup>G/V</sup>	AED 195

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