



المُنْتَهَى  
AL MUNTAHA

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## Degustation Menu

AED 1,000 per person

### **Asperge Verte**

Green asparagus, Hazelnut, Goat's Cheese and  
Citric Zabaione Mouse

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### **Langoustine Royale**

Coco Beans and Onion Consommé

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### **Pumpkin & Caviar <sup>D</sup>**

Pumpkin Purée, Sevruga Imperial  
and Pumpkin Velouté

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### **Ravioli del "Plin" <sup>D, G</sup>**

Guinea Fowl "Plin" Ravioli, Parmesan Cream,  
Salmis Sauce

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### **Australian Angus <sup>N, D, A</sup>**

Beef Angus Tenderloin, Sautéed Forest Mushrooms  
Cipollini and Pepper Sauce

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### **Il Latte**

Biscuit, Dulce De Leche and Goat Cheese Emulsion

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Degustation menu is available for the whole table only"

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## A La Carte Menu

**Imperial Beluga 50Gr | AED 2,600**  
**Oscietra Imperial 50Gr | AED 1,200**  
**Sevruga Caviar 50Gr | AED 1,200**

Served with a Selection of Homemade Blinis  
and Russian Garnish

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## Starters

**Tartare de Thon | AED 240**

Tuna, Avocado Tartare, Green Apple and Celery Gel

**Tuber Melanosporum & Angus Carpaccio | AED 200**

Beef Angus Fillet and Black Truffle

**Asaperge Verte | AED 220**

Green Asparagus, Hazelnut, Goat's Cheese and Citric Zabaione Mouse

**Lobster Bottoni | AED 310**

Vadouvan Aromatic Consommé

**Langoustine Royale | AED 310**

Coco Beans and Onion Consommé

**Pumpkin & Caviar <sup>D</sup> | AED 280**

Pumpkin and Sevruga Imperial Caviar

**King Crab Tartelette | AED 550**

Horseradish, King Crab Bisque and Spicy Mayonnaise

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## Main Course

### **Risotto | AED 280**

Maccagno Cheese, Sage, Asparagus with Raspberry & Pink Pepper

### **Line Caught Sea Bass | AED 395**

Wild Sea Bass, Jerusalem Artichokes & Aromatic Herbs

### **Bluefin Tuna Tataki | AED 375**

Potatoes Mille-Feuilles, Charlstone Peppers with Lemon and Cappers Sauce

### **Slowly Cooked Free-range Poulette de Bresse <sup>N</sup> | AED 350**

Roasted Artichokes and pennyroyal

### **Australian Angus <sup>N, D, A</sup> | AED 410**

Angus Beef Tenderloin, Sautéed Forest Mushrooms Cipollini and Pepper Sauce

### **Dover Sol | AED 410**

Confit Fennel, Citrus Gel and Shellfish Sauce

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## Desserts

### **Cheese Selection | AED 150**

French and Italian Unpasteurized Farm Cheeses

### **Il Latte <sup>D</sup> | AED 105**

Biscuit, Dulce De Leche and Goat Cheese Emulsion

### **Cherry & Chocolate | AED 105**

Dark Chocolate, Black Forest and Kirsch Chantilly

### **Honey <sup>N, D, G</sup> | AED 105**

Dark Chocolate, Caramelized Honey Beehive

### **Citrus | AED 105**

Grapefruit, Orange, Basil Coulis and Citrus Sorbet

### **Fraise | AED 105**

Gariguette Strawberry Fraisier

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# Beverage Menu

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	<b>AED</b>
Light And Bright	
<b>NEGRONI ROSSO</b> Oxley Gin Infused with 9 Spices, Antica Formula, Campari	<b>155</b>
<b>NEGRONI BIANCO</b> Hendricks Gin Sous Vide With 6 Spices and Herbs, Dolin Dry Vermouth, Lillet Blanc	<b>155</b>
<b>NEGRONI TWIST</b> Aberfeldy 12 Year Whisky, Mancino Chinato, Campari, Cynar aged with Cinnamon and Juniper Berries	<b>155</b>
<b>SOUR DÉLICIEUSE</b> Calvados Chateau Du Breuil, Crème Peche De Vigne, Mandarin, Sweet and Sour Cordial, Egg White	<b>160</b>
<b>LA BELLA VITA</b> Grey Goose Vodka, Cranberry, Datterino Tomato, Basil, Strawberry Cordial, Homamade Mazzarella Foam	<b>170</b>
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Textural	
<b>MILK PUNCH</b> Bacardi 8 Year, Sailor Jerry, Bacardi Carta Negra, Cinnamon, Amaretto, Spices	<b>160</b>
<b>ITALIA - GIAPPONE</b> Roku Gin, Mancino Sakura, Rice Wine Vinegar, Elderflower Soda	<b>160</b>
<b>IL FEDELE</b> Star of Bombay Gin, Lemongrass Cordial, Lime, Chilli, Perrier	<b>155</b>
<b>CREMEUX</b> Courvoisier V.S Cognac, Roasted Macadamia Liquor, Coconut Cream, Egg White	<b>170</b>
<b>C'EST LA VIE</b> Lapostolle Pisco, Amaro Nonino Quintessentia, Redcurrant	<b>155</b>
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Jumeirah Signature Martini	<b>115</b>
<b>PASSION FRUIT MARTINI</b> Russian Standard Vodka, Amaretto, Passion Fruit, Lime, Angostura	
<b>CUCUMBER MARTINI</b> Russian Standard Vodka, Cucumber Juice, Elderflower Cordial, Lime	
<b>LITCHI MARTINI</b> Russian Standard Vodka, Litchi, Yuzu	

## Wine & Champagne

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Champagne Brut	750ml
	AED
<b>NV Louis Roederer Brut Premier Reims, France</b>	<b>975</b>
<b>NV Veuve Clicquot 'Yellow Label' Brut Reims, France</b>	<b>1,250</b>
<b>NV Taittinger Brut Prestige Reims, France</b>	<b>1,500</b>
<b>NV Louis Roederer Vintage Reims, France</b>	<b>1,600</b>
<b>NV Ruinart Blanc De Blancs Reims, France</b>	<b>2,250</b>
<b>2010 Dom Pérignon Epernay, France</b>	<b>3,650</b>
<b>Krug Grande Cuvee Reims, France</b>	<b>4,150</b>
<b>2012 'Cristal' Louis Roederer Reims, France</b>	<b>4,950</b>

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Champagne Rosé	750ml
<b>2014 Louis Roederer Brut Rosé, Reims, France</b>	<b>1,200</b>
<b>NV Taittinger Prestige Brut Rosé, Reims, France</b>	<b>1,550</b>
<b>NV Ruinart Brut Rose, Reims, France</b>	<b>2,100</b>
<b>NV Billecart-Salmon Brut Rosé NV, Mareuil-sur-Aÿ, France</b>	<b>2,100</b>
<b>NV Laurent Perrier Brut Rosé NV, Tours-sur-Marne, France</b>	<b>2,350</b>
<b>NV Krug Grand Cuvee Rosé NV, Reims, France</b>	<b>6,950</b>
<b>2012 Louis Roederer 'Cristal' Rosé, Reims, France</b>	<b>8,900</b>
<b>2004 Dom Pérignon Cuvée Rosé, Epernay, France</b>	<b>8,700</b>

## Wine & Champagne

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Champagne Glass **AED**  
**150ml**

**2012 Louis Roederer 'Cristal' 125ml**, Reims, France **565**

**2014 Louis Roederer Brut Rosé**, Reims, France **240**

**NV Louis Roederer Brut Premier**, Reims, France **195**

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Rosé From Provence, France **150ml**

**2018 Château Les Valentines** **120**

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White Wine Glass **150ml**

**2016 Maison Louis Max Mercurey White**, Burgundy, France **195**

**2016 Domaine Lucien Crochet 'Les Calcaires' Sancerre**, Loire Valley, France **155**

**2019 Jean-Marc Brocard 'Beauregard' Chablis 1er Cru**, Burgundy, France **145**

**2017 Dr Loosen 'Blue Slate' Riesling**, Mosel, Germany **120**

**2016 Domaine Trimbach Pinot Gris**, Alsace, France **105**

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Red Wine **150ml**

**2014 Château Pibran Grand Cru Classé, Pauillac**, Bordeaux, France **185**

**2017 Domaine des Perdrix Bourgogne Rouge**, Bourgogne, France **155**

**2015 Luigi Righetti Amarone Della Valpolicella Classico**, Veneto, Italy **150**

**2017 Kaiken Ultra Malbec**, Mendoza, Argentina **115**

**2017 Montes Alpha Merlot**, Colchagua Valley, Chile **100**



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## Beer & Cider

<b>Asahi Dry</b> , Japan 330ml	75
<b>Peroni</b> , Italy 330ml	75
<b>Daura Damm Gluten Free</b> , Spain 330ml	75
<b>Brewdog Punk IPA Craft Beer</b> , Scotland 330ml	80
<b>Erdinger Weissbier</b> , Germany 500ml	90
<b>Thatchers Gold Cider</b> , England 500ml	90

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## Non Alcoholic Soft Beverages

### Malt Beverages

<b>Heineken 0.0%</b> , 330ml Netherlands	55
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### Sparkling Craft Beverages

<b>Pepsi, Diet Pepsi, 7-Up, 7-Up Free, Mirinda</b>	38
<b>Red Bull, Red Bull Sugar Free</b>	55