



المُنْتَهَى
AL MUNTAHA

Degustation Menu

AED 1,100 per person *

Stuffed Morel Mushroom ^{D, A}

Seasonal Mushroom Consommé

Langoustine Royale ^D

Coco Beans and Onion Consommé

Pumpkin & Caviar ^D

Pumpkin Purée, Sevruga Imperial
and Pumpkin Velouté

Ravioli del "Plin" ^{D, G}

Guinea Fowl "Plin" Ravioli, Parmesan Cream

Veal Filet Mignon ^{D, A}

Rosemary Ash, Purple Artichoke

Il Latte ^D

Biscuit, Dulce De Leche and Goat Cheese Emulsion

Degustation menu is available for the whole table only

All prices are in UAE Dirhams and inclusive of 10% Municipality fees, 7% service charge and Value Added Tax

Indicated Dish is V-Vegetarian, N-Contains Nuts, G-Contains Gluten, D-Contains Dairy, A-Contains Alcohol

*Dishes not included in the half board package and are subject to an additional charge

Caviar

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

À La Carte Menu

Starters

Green Asparagus ^{N, D} | AED 220
Hazelnut Sauce, Citrus

Salmon Trout ^D | AED 290
Yoghurt Sauce, Escabeche Vinaigrette

Bottoni ^{G, D, A} | AED 330
Cetica Potatoes, Octopus and Rockfish Sauce

St. Jacques Scallops ^{V, G, D} | AED 310
Root Vegetables, Horseradish and Beetroot Consomme

Tuber Melanosporum & Angus Carpaccio | AED 250
Beef Angus Fillet and Black Truffle

Langoustine Royale ^D | AED 330
Coco Beans and Onion Consommé

King Crab Tartelette ^{G, D, A} | AED 550*
Horseradish, King Crab Bisque and Spicy Mayonnaise

Main Course

Risotto^D | AED 300

Maccagno Cheese and Sage

Line Caught Sea Bass^{D, A} | AED 430

Wild Sea Bass, Jerusalem Artichokes and Aromatic Herbs

Bluefin Tuna Tataki^{G, A} | AED 390

Frigitello Pepper Variation

Roasted Free-Range Poulette de Bresse^{D, A} | AED 380

Salsify, Morel Mushroom, Foie Gras Sauce

Australian Angus^{N, D, A} | AED 490*

Angus Beef Tenderloin, Sautéed Seasonal Mushrooms Cipollini and Pepper Sauce

Blue Lobster^{D, A} | AED 490*

À la Diable and Carrots Chantenay

Cheese | AED 150*

Variation ^{D, N}

French and Italian Unpasteurized Farm Cheeses

Desserts | AED 105

Il Latte ^D

Biscuit, Dulce De Leche and Goat Cheese Emulsion

Hazelnut and Chocolate ^{N, D}

Chocolate Mousse and Cremieux, 65% From Sao Tome

Il Caffé ^{D, G, A}

Anise, Caramel, Coffee Mousse

Lemon

Meringue, Lemon Curd, Eucalyptus Confit, Lemon Sorbet

The Pear ^{N, D}

Hazelnut and Pear Tart, Honey Roasted Pear, D'isigny Ice Cream

