

I Michelin Star 2023
17.5/20 and 4 Toques Gault&Millau 2024
UAE Restaurant of the Year Gault&Millau 2024
Homegrown Restaurant of the Year Gault&Millau 2024

Welcome to Al Muntaha, where "The Ultimate" in Arabic isn't just a name; it's our essence. I am dedicated to crafting dishes that aim to touch your heart and leave you with cherished memories to treasure.

CHEF SAVERIO SBARAGLI

DEGUSTATION MENU

AED 1,100 PER PERSON* AED 900 WINE PAIRING*

Organic Vegetables Composition

Green Tomatoes, Cucumbers and a Variety of Local Green Leaves (D,V)

'Roques-Hautes' Asparagus

Hazelnut, Robiola and Brusca Sauce (D,N)

Ravioli del Plin

Burrata, Eggplant, Tomato Sauce and Camel Cheese Cream (D,G)

Bottoni Surf and Turf

Foie Gras, King Crab and Truffle Broth (D,G,A,S)

Blue Lobster

Green Tomatoes, Cucumbers and a Variety of Local Green Leaves (D,S,N,A,G)

Milk-Fed Lamb

Spring Ragout, Raita and Cucumber Sauce (D)

Milk

Biscuit, Sheep Yoghurt and Goat Cheese Emulsion (D,E)

Coffee

Anise, Caramel and Coffee Mousse (D,A,E,N)

CAVIAR

Imperial Beluga 50g AED 2,600*

Oscietra Imperial 50g AED 1,200*

Sevruga Caviar 50g AED 1,200*

Served with a Selection of Homemade Blinis and Russian Garnish (D,E,G,S)

STARTERS

'Roques-Hautes' Asparagus AED 360*

Hazelnut, Robiola and Brusca Sauce (D,N)

Organic Vegetables Composition AED 230

Green Tomatoes, Cucumbers and a Variety of Local Green Leaves (D,V)

Squid and Caviar AED 350*

Champagne Sauce (D, S, A)

Zucchini Tartelette AED 210

Oman Shrimp Blossoms (D,S,G,CS,LS)

Langoustine Royale AED 420*

Coco Beans and Onion Consommé (D,S)

Ravioli del Plin AFD 290

Guinea Fowl Plin Ravioli and Parmesan Cream (D,G)

All prices are in UAE Dirhams and inclusive of I0% Municipality fees, 7% service charge and Value Added Tax (V) Vegetarian (N) Contains Nuts (G) Contains Gluten (GF) Gluten Free (D) Contains Dairy (A) Contains Alcohol (E) Contains Egg (S) Contains Shellfish Indicated Dish Vegetarian can be Prepared as Vegan Upon Request | *Dishes not included in the half board package and are subject to an additional charge | Certified Sustainable (CS) | Locally Sourced (LS)

EXCLUSIVE COURSE

The Yquem Lighthouse Pasta AED 700*

Fusilli, Bluefin Tuna, Parmesan Cheese and Mango (D,G,A)

Paired with a Glass of the Iconic Château d'Yquem Ier Cru Supérieur 2020

MAIN COURSES

Blue Lobster AED 490*

Maize Variation and Peanut Sauce (D,S,N,A,G)

Line Caught Sea Bass AED 450

Wild Sea Bass, Jerusalem Artichokes and Aromatic Herbs (D,A)

Angus Beef Rossini AED 490*

Australian Angus Beef Tenderloin, Foie Gras, Morel and Green Peas (D,A,E)

Corn-Fed Chicken AED 430

Supreme, Thigh and Egg, Aubergine Variation and Vin Jaune Sauce $\,^{(D,A,E)}$

Dover Sole AED 480*

Grilled White Asparagus, Onion Foam, Coconut Emulsion and Pistachio Oil (D,N)



Selection of International Cheeses from our Signature Trolley

DESSERTS
BY Tom Coll
AED 105

Chocolate

65% São Tomé, Cocoa Sorbet and Pecan Nuts (D,N,E)

Lemon

Meringue, Lemon Curd, Eucalyptus Confit and Lemon Sorbet (D,G,E)

Apple Tatin

Bread Ice Cream, Brioche and Caramel Sauce (D,G,A,E)

Coffee

Anise, Caramel and Coffee Mousse (D,A,E,N)

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