



المُنْتَهَى  
AL MUNTAHA

Welcome to Al Muntaha, where “The Ultimate” in Arabic is not just a name; it is 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**

A handwritten signature in black ink, reading "Saverio Sbaragli". The signature is fluid and cursive, with the first name "Saverio" written in a larger, more prominent script than the last name "Sbaragli".

1 Michelin Star 2024  
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

# EPICUREAN MENU

A E D 4 6 0 P E R P E R S O N

**Salmon Trout**<sup>D, SF, R</sup>  
Yoghurt Sauce and Escabèche

**Ravioli del Plin**<sup>D, E</sup>  
Guinea Fowl, Parmesan Cream and Salmi Sauce

**Corn-Fed Chicken**<sup>D, E, S, SE</sup>  
Supreme and Eggplant Gnocchi

**Milk**<sup>D, GF, E, V</sup>  
Biscuit, Sheep Yoghurt and Goat Cheese Emulsion

All prices are in UAE Dirhams and inclusive of 10% Municipality fees, 7% service charge and Value Added Tax  
V-Vegetarian, VG-Vegan, LS-Locally Sourced, CS-Certified Sustainable, LF-Lactose Free, GF-Gluten Free, R-Raw Food, N-Nuts,  
S-Soy, D-Dairy, E-Egg, SF-Shellfish, SE-Sesame

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

# LUNCH MENU

A E D 750 PER PERSON \*

**Squid and Oscietra Caviar**<sup>D,SF,R</sup>  
Dibba Bay Oyster Sauce

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**Langoustine**<sup>SF,GF,E</sup>  
Coco Beans and Onion Consommé  
Or

**Ravioli del Plin**<sup>D,E</sup>  
Parmesan Cream, Salmi Sauce and Truffle Tuber Melanosporum

\*\*\*\*

**Turbot**<sup>D,N,GF</sup>  
Hazelnut, Truffle Tuber Melanosporum and Foie Gras Sauce  
Or

**Canette**<sup>D,GF,S,N</sup>  
Red Cabbage and Grapefruit Sauce

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**Apple Tatin**<sup>D,E,V</sup>  
Bread Ice-cream, Brioche and Caramel Sauce

This Menu is for the entire Table

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# 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

# STARTERS

**Tuscan Ribollita**<sup>D,V</sup> | AED 250

Winter Vegetables, Black Cabbage Leaf and Potato Mousse

**Squid and Oscietra Caviar**<sup>D,SF,R</sup> | AED 350\*

Dibba Bay Oyster Sauce

**Angus Beef Carpaccio**<sup>D,R,GF</sup> | AED 280

Truffle Tuber Melanosporum

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# PASTA AND RISOTTO

## The Yquem Lighthouse Pasta <sup>D,E</sup> | AED 750\*

Bluefin Tuna, Mango Pearl and Parmesan Sauce

Paired with a Glass of the Iconic Château d'Yquem 1er Cru Supérieur 2021

## Ravioli del Plin <sup>D,E</sup> | AED 290

Parmesan Cream, Salmi Sauce and Truffle Tuber Melanosporum

## Black Truffle Risotto <sup>V,D,GF</sup> | AED 320

Smoked Goat Cheese

# MAIN COURSES

## Sea Bass <sup>D,GF</sup> | AED 450

Spinach, Broccoli and Seaweed Sauce

## Angus Beef Façon Rossini <sup>D,GF,E</sup> | AED 490\*

Salsify and Black Truffle Sauce

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# CHEESES

A E D 150 \*

Selection of International Cheeses  
from our Signature Trolley

# DESSERTS BY

*Tom Coll*

A E D 105

## Chocolate<sup>D,GF,N,E,V</sup>

65% São Tomé, Cocoa Sorbet and Pecan Nuts

## Lemon<sup>D,E,V</sup>

Meringue, Lemon Curd, Eucalyptus Confit and  
Lemon Sorbet

## Apple Tatin<sup>D,E,V</sup>

Bread Ice Cream, Brioche and Caramel Sauce

## Coffee<sup>D,GF,N,E,V</sup>

Anise, Caramel and Coffee Mousse

## Mango Coco Curry<sup>LF,VG</sup>

Mango Sorbet, Coconut Mousse and Rice Pudding

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