



المنتهى
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

DEGUSTATION MENU

AED 1,100 PER PERSON *

AED 900 WINE PAIRING *

AED 2,900 PRESTIGE WINE PAIRING *

Bread and Tomato^{LS,CS,LF,VG}

Local Sourdough Bread and Tomato Variation

Squid and Oscietra Caviar^{D,SF,R}

Dibba Bay Oysters Sauce

Langoustine Royale^{SF,GF,E}

Coco Beans and Caramelized Onion Consommé

Ravioli Del Plin^{D,E}

Parmesan Cream, Salmi Sauce and Truffle Tuber Melanosporum

Turbot^{D,N,GF}

Hazelnut, Truffle Tuber Melanosporum and Foie Gras Sauce

Canette^{D,GF,S,N}

Red Cabbage and Grapefruit Sauce

Oriental Sorbet^{D,N,E,V}

Lemon, Almond and Orange Blossom

Apple Tatin^{D,E,V}

Bread Ice-cream, Brioche and Caramel Sauce

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

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^{D,V} | AED 250

Winter Vegetables, Black Cabbage Leaf and Potato Foam

Squid and Oscietra Caviar^{D,SF,R} | AED 350*

Dibba Bay Oysters Sauce

Langoustine Royale^{SF,GF,E} | AED 420*

Coco Beans and Onion Consommé

Angus Beef Carpaccio^{D,R,GF} | AED 280

Truffle Tuber Melanosporum

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PASTA AND RISOTTO

The Yquem Lighthouse Pasta^{D,E} | 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^{D,E} | AED 290

Parmesan Cream, Salmi Sauce and Truffle Tuber Melanosporum

Black Truffle Risotto^{V,D,GF} | AED 320

Smoked Goat Cheese

Bottoni^{D,E,SF,S} | AED 380*

Foie Gras and Alaskan King Crab

MAIN COURSES

Sea Bass^{D,GF} | AED 450

Spinach, Broccoli and Seaweed Sauce

Turbot^{D,N,GF} | AED 550*

Hazelnut, Truffle Tuber Melanosporum and Foie Gras Sauce

Angus Beef Façon Rossini^{D,E} | AED 490*

Salsify and Black Truffle Sauce

Coquelet^{D,E,S,SE} | AED 430

Supreme, Thigh, Egg and Aubergine Variation

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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^{D,GE,N,E,V}

65% São Tomé, Cocoa Sorbet and Pecan Nuts

Lemon^{D,E,V}

Meringue, Lemon Curd, Eucalyptus Confit and
Lemon Sorbet

Apple Tatin^{D,E,V}

Bread Ice Cream, Brioche and Caramel Sauce

Coffee^{D,GF,N,E,V}

Anise, Caramel and Coffee Mousse

Mango Coco Curry^{LF,VG}

Mango Sorbet, Coconut Mousse and Rice Pudding

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