



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

DEGUSTATION MENU

AED 1,100 PER PERSON *

AED 900 WINE PAIRING *

AED 2,900 PRESTIGE WINE PAIRING *

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

Rose de Berne Tomatoes Variation and Local Sourdough Bread

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

Dibba Bay Oysters Sauce

Sea Scallops^{D, SF, N}

Chestnuts, Jerusalem Artichokes and White Truffle

Bottoni^{D, SF, S, E}

Foie Gras, King Crab and Truffle Consommé

Cèpes Variation^{D, E}

Sorrel Emulsion and Smoked Egg Yolk

Canette^{D, GF}

Beetroot Variation and Blackcurrant 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 ^{D,SF,GF,E} | AED 420*

Coco Beans and Onion Consommé

Ravioli del Plin ^{D,E} | AED 290

Guinea Fowl, Parmesan Cream and Salmi Sauce

EXCLUSIVE COURSE

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 2020

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WHITE TRUFFLE

Ricotta Ravioli ^{D,E} | AED 580*

Quail Egg and Truffle Butter

Tagliolini ^{D,E,V} | AED 560*

Parmesan Cream and Truffle Butter

Sea Scallops ^{D,N,SF} | AED 590*

Chestnut and Jerusalem Artichokes

Oyster Meat ^{D,N} | AED 530*

Cauliflowers and Coconut

MAIN COURSES

Line Caught Sea Bass ^D | AED 450

Glazed Jerusalem Artichokes and Aromatic Herbs

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

Celeriac, Green Apple and Chanterelle

Corn-Fed Chicken ^{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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