



المُنْتَهَا  
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 written in a cursive, flowing style with a prominent initial 'S'.

# Degustation Menu

AED 1100 per person\*

AED 900 Wine Pairing\*

AED 2,900 Prestige Wine Pairing\*

## Apple<sup>G, E, D</sup>

Foie Gras / Pan Brioche

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## Roques-Hautes Asparagus<sup>D, N, E</sup>

Robiola / Hazelnut / Brusca Sauce

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## Yellowtail<sup>R, D, G</sup>

Smoked / Marinated / Caviar 24k

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## Bottoni

100% Pumpkin

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## Turbot<sup>D, N, GF</sup>

Cavaillon White Asparagus / Elderflower

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## Canette<sup>D, GF, S, N</sup>

Rhubarb / Olive

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## Oriental Sorbet<sup>D, N, E, V</sup>

Lemon / Almond / Orange Blossom

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

65% São Tomé / Cocoa Sorbet / Pecan Nuts

This Menu is for the entire Table.

Upon request, this menu is also available in Vegetarian options.

All prices are in UAE Dirhams, inclusive of 7% service charge and subject to 10% Municipality fees 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

## 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

**Roques-Hautes Asparagus<sup>D, N, E</sup> | AED 310**  
Robiola / Hazelnut / Brusca Sauce

**Yellowtail<sup>D, R, E</sup> | AED 360\***  
Smoked / Marinated / Caviar 24k

**Langoustine Royale<sup>SF, GF, E</sup> | AED 420\***  
Pear Variation / Sea Urchin

**Ravioli del Plin<sup>D, E</sup> | AED 290**  
Guinea fowl / Parmesan / Salmi Sauce

**Warm Veal Salad<sup>X</sup> | AED 320**  
Green Beans / Nasturtium / Horseradish

## Exclusive Course

**The Yquem Lighthouse Pasta<sup>D, E</sup> | AED 750\***  
Bluefin Tuna / Mango Pearl / Parmesan  
Paired with a Glass of the Iconic Château d'Yquem 1er Cru Supérieur 2021

## Main Courses

**Risotto<sup>D, V</sup> | AED 320**  
Maccagno Cheese / Green Asparagus

**Sea Bass<sup>D, GF</sup> | AED 450**  
Spinach / Broccoli / Seaweed / Finger Lime

**Turbot<sup>D, N, GF</sup> | AED 550\***  
Cavaillon White Asparagus / Elderflower

**Angus Beef Façon Rossini<sup>D, E</sup> | AED 520\***  
Morels / Green Peas / Tuber Melanosporum Truffle

**Coquelet<sup>D, E, S, SE</sup> | AED 430**  
Puntarella Romana / Celery / Kohlrabi

## Cheeses | AED 150\*

Selection of International Cheeses from our Signature Trolley

## Desserts By *Tom Coll* | AED 110

**Chocolate** <sup>D, GF, N, E, V</sup>  
65% São Tomé / Cocoa Sorbet / Pecan Nuts

**Lemon** <sup>D, E, V</sup>  
Meringue / Lemon Curd / Eucalyptus / Lemon Sorbet

**Apple Tatin** <sup>D, E, V</sup>  
Bread Ice Cream / Brioche / Caramel

**Coffee** <sup>D, GF, N, E, V</sup>  
Anise / Mascarpone / Coffee Mousse

**Mango Coco Curry** <sup>LF, VG</sup>  
Mango Sorbet / Coconut Mousse / Rice Pudding