

المُنْتَهَا
AL MUNTAHA

1 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

A handwritten signature in black ink, reading "Saverio Sbaragli". The signature is written in a cursive, flowing style with a large initial 'S'.

Degustation Menu

AED 1,100 per person*

AED 900 Wine Pairing*

Organic Vegetables Composition ^{D,V}  
Green Tomatoes, Cucumbers and Green Leaves

Squid and Caviar ^{S,D,A,G}
Champagne and Dibba Bay Oysters Sauce

Blue Lobster ^{D,S,N,A,G}
Corn Variation and Peanut Sauce

Organic Mushrooms Variation ^{D,G,E}
Sorrel Sabayon and Smoked Egg Yolk

Ravioli del Plin ^{D,G}
Guinea Fowl, Parmesan Cream
And Australian Truffle Tuber Melanosporum

Milk-Fed Lamb ^D
Spring Ragout, Raita and Cucumber Sauce

Milk ^{D,E}
Biscuit, Sheep Yoghurt and Goat Cheese Emulsion

Coffee ^{D,A,E,N}
Anise, Caramel and Coffee Mousse

This Menu is for the entire Table.

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

All prices are in UAE Dirhams and inclusive of 10% Municipality fees, 7% service charge and Value Added Tax
V-Vegetarian, N-Contains Nuts, G-Contains Gluten, D-Contains Dairy, A-Contains Alcohol, E-Contains Egg, S-Contains Shellfish

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 ^{S,G,E,D}

Starters

Organic Vegetables Composition ^{D,V} | AED 230  
Green Tomatoes, Cucumbers and Green Leaves

Organic Mushrooms Variation ^{D,G,E} | AED 260  
Sorrel Sabayon and Smoked Egg Yolk

Squid and Caviar ^{D,S,A} | AED 350*
Champagne and Dibba Bay Oysters Sauce



Langoustine Royale ^{D,S} | AED 420*
Coco Beans and Onion Consommé

Bottoni ^{D,G,A,S} | AED 380*
Foie Gras, King Crab and Truffle Consommé

Angus Carpaccio ^D | AED 280
Australian Truffle Tuber Melanosporum

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*Dishes not included in the half board package and are subject to an additional charge. Certified Sustainable  | Locally Sourced 

Exclusive Course

The Yquem Lighthouse Pasta ^{D,G,A} | **AED 700***
Fusilli, Bluefin Tuna, Parmesan Cheese and Mango
Paired with a Glass of the Iconic Château d'Yquem 1er Cru Supérieur 2020

Main Courses

Blue Lobster ^{D,S,N,A,G} | **AED 490***
Corn Variation and Peanut Sauce

Line Caught Sea Bass ^D | **AED 450**
Poireaux de Créances, Verjus and Seaweed



Angus Beef ^{D,A,E} | **AED 490***
Foie Gras, Beetroots and Cassis

Corn-Fed Chicken ^{D,A,E} | **AED 430**
Supreme, Thigh, Egg, Aubergine Variation
And Vin Jaune Sauce

Dover Sole ^{D,N} | **AED 480***
Fermented White Asparagus, Onion Foam,
Coconut Emulsion and Pistachio Oil

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Cheeses | AED 150*

Selection of International Cheeses from our Signature Trolley

Desserts By *Tom Coll* | AED 105

Chocolate ^{D,N,E}

65% São Tomé, Cocoa Sorbet and Pecan Nuts

Lemon ^{D,G,E}

Meringue, Lemon Curd, Eucalyptus Confit and Lemon Sorbet

Apple Tatin ^{D,G,A,E}


Bread Ice Cream, Brioche and Caramel Sauce

Coffee ^{D,A,E,N}

Anise, Caramel and Coffee Mousse

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