

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 large initial 'S'.

Epicurean Menu

AED 460 per person

Salmon Trout ^{D, SF, R}
Yoghurt Sauce / Escabèche

Ravioli del Plin ^{D, E}
Guinea Fowl / Parmesan / Salmi Sauce

Coquelet
Puntarella Romana / Celery / Kohlrabi

Milk ^{D, GF, E, V}
Biscuit / Sheep Yoghurt / Goat Cheese

Lunch Menu

AED 750 per person*

Roques-Hautes Asparagus

Robiola / Hazelnut / Brusca Sauce

Langoustine Royale ^{SF, GF, E}

Pear Variation and Sea Urchin Sauce

Or

Yellowtail

Smoked / Marinated / Caviar 24k

Turbot

Cavaillon White Asparagus / Elderflower

Or

Canette

Rhubarb / Olive

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

65% São Tomé / Cocoa Sorbet / Pecan Nuts

This Menu is for the entire Table.

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
*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

Roques-Hautes Asparagus^{D, N, E} | AED 310
Robiola / Hazelnut / Brusca Sauce

Yellowtail | AED 360*
Smoked / Marinated / Caviar 24k

Ravioli del Plin^{D, E} | AED 290
Guineafowl / Parmesan / 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 2021

Main Courses

Risotto^{D, V} | AED 320

Maccagno Cheese / Green Asparagus

Sea Bass^{D, GF} | AED 450

Spinach / Broccoli / Seaweed / Finger Lime

Angus Beef Façon Rossini^{D, E} | AED 520*

Morels / Green Peas / Tuber Melanosporum Truffle Sauce

Cheeses | AED 150*

Selection of International Cheeses from our Signature Trolley

Desserts By *Tom Coll* | AED 110

Chocolate ^{D, GF, 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