

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 and Escabèche

Ravioli del Plin^D
Guinea Fowl, Parmesan Cream and Salmi Sauce

Corn-Fed Chicken^{D,E,A,S}
Supreme, Eggplant Gnocchi and Vin Jaune Sauce

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

This Menu is for the entire Table

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 | Indicated Dish Vegetarian can be Prepared as Vegan Upon Request

*Dishes not included in the half-board package and are subject to an additional charge.

Lunch Menu

AED 750 per person*

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

Champagne and Dibba Bay Oyster Sauce

Bottoni^{D,SF,A,S}

Foie Gras, King Crab and Truffle Consommé

Or

Langoustine Royale^{D,SF,GF}

Coco Beans and Onion Consommé

Line Caught Sea Bass^D

Poireaux de Créances, Verjus and Seaweed

Or

Canette^{D,GF}

Beetroot Variation and Blackcurrant Sauce

Cheese^{D,N}

Selection of International Cheeses from our Signature Trolley

Or

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

Anise, Caramel and Coffee Mousse

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 Ribolita^{D,V} | AED 250

Winter Vegetables, Black Cabbage Leaf and Potato Mousse

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

Champagne and Dibba Bay Oyster Sauce

Ravioli del Plin^D | AED 290*

Guinea Fowl, Parmesan Cream and Salmi Sauce

Exclusive Course

The Yquem Lighthouse Canette^{D,A} | AED 780*

Celeriac, Apricot and Sweet and Sour Saffron Sabayon
Paired with a Glass of the Iconic Château d'Yquem 1er Cru Supérieur 2020

Main Courses

Risotto^{D,GF} | AED 320

Burrata Cheese, Heirloom Tomatoes, Olives and Basil

Line Caught Sea Bass^D | AED 450

Poireaux de Créances, Verjus and Seaweed

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

Celeriac, Green Apple and Chanterelle

Cheeses | AED 150*

Selection of International Cheeses from our Signature Trolley

Desserts By *Tom Coll* | AED 105

Chocolate ^{D,GF,N,E}

65% São Tomé, Cocoa Sorbet and Pecan Nuts

Lemon ^{D,E}

Meringue, Lemon Curd, Eucalyptus Confit and Lemon Sorbet

Apple Tatin ^{D,E,A}

Bread Ice Cream, Brioche and Caramel Sauce

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

Anise, Caramel and Coffee Mousse

Mango Coco Curry ^{LF,GF,N}

Mango Sorbet, Coconut Mousse and Rice Pudding