



المُنْتَهَا
AL MUNTAHA

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

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 1,100 per person*

AED 900 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,A}

Champagne and Dibba Bay Oysters Sauce

Langoustine Royale ^{D,SF,GF}

Coco Beans and Onion Consommé

Bottoni ^{D,SF,A,S}

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

Milk ^{D,GF,E}

Biscuit, Sheep Yoghurt and Goat Cheese Emulsion

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

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, VG-Vegan, LS-Locally Sourced, CS-Certified Sustainable, LF-Lactose Free, GF-Gluten Free, R-Raw Food, N-Nuts, S-Soy, D-Dairy, A-Alcohol, 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

Tuscan Ribolita ^{D,V} | AED 250
Winter Vegetables, Black Cabbage Leaf and Potato Foam

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

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

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

Corn-Fed Chicken ^{D,E,A,S} | AED 430

Supreme, Thigh, Egg, Aubergine Variation
and Vin Jaune Sauce

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