



BUSINESS LUNCH

POUR COMMENCER & POUR SUIVRE - AED 110
POUR COMMENCER & POUR SUIVRE & POUR TERMINER - AED 130

Add a glass of Red, White or Rosé from the "Wine Of The Week" for AED 40

POUR COMMENCER

RAW

- Spicy salmon tartare, mango, coriander, lime (G) - 60
- Sea bass carpaccio, black truffle, pink peppercorn (G) - 98
- Marinated sea scallops, candied lemon, yellow tomato dressing (G) - 110
- Yellowfin tuna ceviche with sesame, avocado, sweet onion vinaigrette (G) - 110
- Tea marinated wagyu beef carpaccio, mango, avocado and soya dressing - 90
- Gillardeau oysters, n°2 (G) (S) - 31 per piece

COLD

- Gazpacho (V) - 55
- Spicy beef toast - 70
- Salmonini smoked salmon, crème fraîche, blinis - 60
- King crab, avocado, olive oil and lemon vinaigrette (G) (S) - 145
- Burrata, cherry tomatoes, grapes, croutons (V) - 85
- Foie gras terrine, caramelised onion, toasted walnut bread (N) - 105
- Whole King crab leg, spicy mayonnaise, aioli and lime wedge (G) (S) - 320 (1 leg) - 610 (2 legs)

HOT

- Escargots gratinés, parsley and garlic - 128
- Gambas, garlic and coriander sauce (G) (S) - 83
- Crispy langoustines, lemon miso and sweet chili dips (S) - 145
- Fried calamari, scallions and spicy mayonnaise (S) - 83
- Honey glazed Wagyu short ribs, pomelos, spring onion and coriander - 210
- Burrata pizza with fresh black truffle (V) - 145

SALAD

- Beetroot and blackberry salad, walnuts, goat cheese (G) (N) (V) - 77
- Quinoa and kale salad, apple, goji berries, old age parmesan cheese (G) (N) (V) - 77
- Salade fraîcheur, old aged balsamic dressing (G) (V) - 60
- Toro tuna Niçoise salad (G) - 160



POUR SUIVRE

XL (MINIMUM FOR 2 PERSON)

Grilled whole sea bass - 40 *per 100 gr.*
Wagyu tomahawk from the Josper Grill 1.5kg - 980
Homemade parmesan gnocchi, mushrooms, winter truffle (V) - 480
Roasted whole cauliflower, black truffle, parmesan cheese (G) (V) - 110

FISH AND SEAFOOD

Grilled octopus with ratte potatoes and yuzu dressing (S) - 157
Roasted Scottish salmon, capers, edamame beans and miso - 148
Chilean sea bass en papillote, green asparagus, Thai coconut sauce (S) - 190
Walnut crusted sea bass, pumpkin, quinoa, parmesan sauce (N) - 198
Grilled jumbo prawns, tomato salsa, feta, coriander (G) (S) - 196

MEATS

Classic beef tartare (G) - 155
Wagyu sliders, monterey jack cheese, caramelised onion, mustard mayo - 165
Bbq lamb short ribs, jalapeño purée, coriander cress (G) - 160
Roasted veal chop, gribiche garnish, tarragon sauce (G) 160

JOSPER

Grilled lamb chops, cashews, dried apricot, red curry, peanut oil (G) (N) - 226
Lemongrass baby chicken, cherry tomato salad (G) - 155
Master Kobe striploin (Grade 9+) 300g (G) - 585
Black angus rib-eye 330g (G) - 240
John Stone tenderloin 230g (G) - 285

PASTA AND VEGETARIAN

Gluten free pasta, eggplant, mushrooms, tomatoes, basil (G) (V) - 105
Coquillettes de mon enfance - 95
Carabineros linguine, cherry tomatoes, basil (S) - 178
Risotto with leeks and black truffle, pecorino, poached egg (G) (V) - 160

Side dishes (V) (G)

Steamed rice	37
Potato gratin	48
Home-made pomme frites	48
Sautéed mixed greens	48
Pomme purée	48
Mixed leaves salad and cherry tomatoes	40

Supplement

Black truffle 2gr	110
White truffle 2gr	200
Seared foie gras 50gr	67
Caviar Oscietre 5gr	93