

Business Lunch

12pm - 3pm Monday - Friday

Mi Amie
DUBAI

Starters

Salmon & Tuna Crudo (R) *Oscietra Caviar Dressing, Organic EVO* 🐟

Pan Fried Fresh Local Prawns (SF) (D) *Light - Parmesan Parsley Sauce, Organic Seasonal Lettuce* 🌿

Pan Fried Foie Gras (D) *Toasted Brioche, Dark Fig Chutney*

* **Shanghai Wagyu Beef Dumpling (SE) (S)** *Soy Ginger Dip*

* **Tomato En Burrata, Arugula Salad (H) (D) (N) (V)** *Aged Balsamic, Toasted Pinenuts* 🌿

Fresh Herb Baked Burgundy Escargot (D) *Soft Pan De Crystal*

Main Course

Saffron Risotto, Pan Fried Salmon Cubes (D) 🐟
Sauce Vierge

* **Braised Beef Short Rib Ragout, Pappardelle (D) (E)**
Oven Braised Zucchini & Gremolata

Local Vegetable - Open Face Lasagna (V) (E) (D) 🌿
Quinoa, White Tomato Confit Sauce, Herb Oil

Half Robata Grilled Baby Chicken (LF) 🌿
Ratatouille, Rosemary Potato, Natural Jus

* **Rare Seared Blue Fin Tuna Tranche "Barbados" (R) (S)** 🐟
Mango Avocado - Strawberry Salsa, Sweet Potato Fries

* **U.S Angus Beef Filet Mignon (D)**
Crispy Shallot, Maître D'Hôtel Butter, Hand Cut French Fries

Dessert

* **Mint - Orange Juice Marinated Strawberries (D) (E) (N)** *Lemon Meringue, Vanilla Ice Cream* 🌿

* **Creamy Organic Espresso Tiramisu (D) (E) (N)** *Tonka Bean*

Passion Fruit Galette (D) (N) *White Chocolate, Mango Ragout*

Fresh Fruit Salad (H) (VG) (LF) *Lemon Sorbet* 🌿

2 Course **AED 118** | 3 Course **AED 138** | 2 Starters, Main & Dessert **AED 168**
Add a Beverage: Glass of Wine **AED 50** | Glass of Prosecco **AED 76** | Mocktail **AED 45**

All prices are in UAE Dirhams and inclusive of 7% municipality fee, 10% Service Charge and Value Added Tax.
Please inform us of any allergies or dietary requirements before ordering.

(N) Nuts (GF) Gluten Free (V) Vegetarian (H) Healthy (VG) Vegan (R) Raw Food (S) Soy (E) Egg (D) Dairy (SF) Shell Fish (SE) Sesame (🐟) Sustainably farmed Fish (LF) Lactose Free (🌿) Finest Local and Sustainable Ingredients (*) Signature Dishes