

RIVIERA MENU

Select one dish per course, each paired with a curated beverage to enhance your experience.

APPETISERS

Paired with Sparkling Wine, Marguerite Cremant de Limoux, France

LE GRAND SEAFOOD CARPACCIO (S)

Sea Bass Carpaccio, Ginger, Lime, Pomegranate, Granny Smith, Spring Salad, Citrus Dressing

LE FLAN VERT (D, E)

Green Pea Flan, Gruyère Fondue Cheese, Confit Candy Tomatoes

ST. JACQUES A' LA RIVIERE (D, S)

Pan-Seared Scallop, Jerusalem Artichoke / Sunchoke, Cream, Chickpea Polenta, Fresh Artichoke

PASTA

Paired with Chardonnay, Domaine de la Baume, France

PLIN RAVIOLI (D, E)

Homemade Ravioli, Chicken, Parmesan Fondue Cheese, Jus, Black Truffle

PROVENÇALE CHITARRA (E, N)

Handmade Chitarra Pasta, Provençale Pesto, Pine Nut Crumble

LANGOUSTINE RISOTTO (S, D)

Carnaroli Rice, Cream of Langoustine, Bisque, Zucchini Sauce, Lime Zest

MAIN COURSE

Paired with Pinot Noir, Le Fou, France

JOUE DE VEAU (D)

Braised Veal Cheek, Baby Carrots, Asparagus, Potato Purée, Red Wine Jus

BOUILLABAISSE (S)

Seafood Stock, Mussels, Clams, Scallop, Prawns, Sea Bass, Saffron, Garlic Bread

ORATA PAPILLOTTE (S)

Sea Bream, Baby Spinach, Marinated Fennel, Asparagus, Cherry Tomato, Thyme

DESSERTS

Paired with Bastion Signature Digestif

APRICOT CLAFOUTIS (D, E, N)

LIMONCELLO CAKE (D, E, N)

AED 395 PER PERSON

N - Nuts | GF - Gluten Free | SF - Shellfish | VG - Vegan | D - Dairy | SE - Sesame | E - Egg | V - Vegetarian
R - Raw | S - Soya | LF - Lactose Free | LS - Locally Sourced | CS - Certified Sustainable

All prices are in uae dirhams and inclusive of 7% municipality fees, 10% service charge and value added tax. Please inform us of any allergies or dietary requirements before ordering, we would be happy to assist you in choosing suitable foods or prepare a dish that meets your specific requirements