



المُنْتَاهَا
AL MUNTAHA

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'.

Degustation Menu

AED 1100 per person*

AED 900 Wine Pairing*

AED 2,900 Prestige Wine Pairing*

Cantalupo Melon ^{VG, LF, GF, R}
Ceviche

Veritas Tomato ^{VG, LS, LF}

Yellowtail ^{R, D, E, SF}
Marinated / Smoked / Caviar 24k

Tagliolino Tiepido ^{R, D, E}
Oscietra Caviar / Watercress

Origine e Territorio ^{V, LS, D}

Wild Turbot ^{GF, N, D}
Poireaux de Créances / Fresh Almonds / Elderflower

Lacaune Lamb ^{GF, D}
Peperone Crusco / Salsa all'Italiana

Sorbet
Strawberry / Fennel

Lemon ^{V, D, E}
Meringue / Lemon Curd / Eucalyptus / Lemon Sorbet

This Menu is for the entire Table.

Upon request, this menu is also available in Vegetarian options.

All prices are in UAE Dirham and are inclusive of 10% Service Charge, 5% VAT and subject to 7% Municipality Fees

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, E-Egg, SF-Shellfish, SE-Sesame
*Dishes not included in the half board package and are subject to an additional charge

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 Garnishes

Starters

Yellowtail^{R, D, E, SF} | AED 360*
Smoked / Marinated / Caviar 24k

Langoustine Royale^{GF, D, SF} | AED 420*
Pear / Sea Urchin

Ravioli del Plin^{D, E} | AED 275
Guineafowl / Parmesan / Salmis Sauce

Warm Veal Salad^D | AED 305
Green Beans / Nasturtium / Horseradish

Green Vegetable Composition^{VG, LS, LF, GF, R} | AED 285
Green Vegetables / Aromatic Herbs / Flowers

Exclusive Course

The Yquem Lighthouse Pasta^{D, E} | AED 750*

Bluefin Tuna / Mango Pearl / Parmesan

Paired with a Glass of the Iconic Château d'Yquem 1er Cru Supérieur 2022 - 3L Format

Main Courses

Risotto^{V, GF, D} | AED 305

Tomato / Burrata / Black Olive

Line Caught Seabass^{GF, D} | AED 450

Fane Carrot / Saffron / Seaweed

Wild Turbot^{GF, N, D} | AED 550*

Poireaux de Créances / Fresh Almonds / Elderflower

Vaca Rubia Gallega^{GF, D, E} | AED 520*

Tenderloin / Grenailles Potato / Seasonal Garnish

Coquelet^{GF, D, E} | AED 430

Puntarella Romana / Celery / Celtuce

Cheese | AED 145*

Selection of International Cheeses from our Signature Trolley

Desserts By *Tom Coll* | AED 100

Chocolate ^{V, GF, N, D, E}

65% São Tomé / Cocoa Sorbet / Pecan Nuts

Lemon ^{V, D, E}

Meringue / Lemon Curd / Eucalyptus / Lemon Sorbet

Apple Tatin ^{V, D, E}

Bread Ice Cream / Brioche / Caramel

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

Anise / Mascarpone / Coffee Mousse

Mango Coco Curry ^{VG, LF}

Mango Sorbet / Coconut Mousse / Rice Pudding