

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'.

Epicurean Menu

AED 440 per person

Salmon Trout ^{R, D, SF}
Yoghurt Sauce / Escabèche

Ravioli del Plin ^{D, E}
Guinea Fowl / Parmesan / Salmi Sauce

Coquelet ^{GF, D, E}
Puntarella Romana / Celery / Celtuce

Milk ^{V, GF, D, E}
Biscuit / Sheep Yoghurt / Goat Cheese

This Menu is for the entire Table.

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

Lunch Menu

AED 705 per person*

Veritas Tomato VG, LS, LF

Langoustine Royale GF, D, SF
Pear Variation and Sea Urchin Sauce

Or

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

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

Or

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

Sorbet
Strawberry / Fennel

Lemon V, D, E
Meringue / Lemon Curd / Eucalyptus / Lemon Sorbet

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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

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

Ravioli del Plin^{D, E} | AED 275
Guinea fowl / Parmesan / Salmi Sauce

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

Exclusive Course

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

Bluefin Tuna, Mango Pearl and Parmesan Sauce

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

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

Puntarella Romana / Celery / Celtuce

Cheeses | 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