

WEEKEND LUNCH

ON THE TABLE

BREAD (D, V) | CRUDITÉS (VG, GF) | TAPENADE (V) | TARAMA (D)

APPETISERS

TUNA CARPACCIO (R, S)

Lemongrass, Dill Sauce

ASPARAGUS, POACHED EGG (E, D)

Hollandaise Sauce, Pink Pepper

ROASTED WAGYU STRIPLOIN (R)

Horseradish Sauce, Gherkins

FRESH DIBBA OYSTERS (SF, GF, LF, LS)

Lemon Wedges, Tabasco

CROQUE MONSIEUR (D)

Veal Ham, Gruyère Cheese

HEIRLOOM TOMATO SALAD (D)

Creamy Feta, Fresh Oregano

MAINS

TRADITIONAL STEAK FRITES (D)

Crisp, Gravy, Parsley

BEETROOT RISOTTO (V, D)

Apple, Parmesan

DOVER SOLE MEUNIÈRE (D)

Capers, Lemon Juice, Parsley

GRILLED U10 PRAWNS (SF, D)

Mixed Lettuce, Lime Dressing

DESSERTS

TROPÉZIENNE (D, E, N)

FRESH FRUIT PLATTER (VG)

***AED 295 per person inclusive of free-flowing Rosé,
Prosecco, or handcrafted cocktails***

D - Dairy | E - Egg | S - Soy | SF - Shellfish | R - Raw | V - Vegetarian | VG - Vegan | GF - Gluten Free | LS - Locally Sourced | LF - Lactose Free

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