



# Christmas Menu

AED 1,600 per person \*

### Wild Broccoli Royale A, D

Flash-grilled Oyster and Champagne Sauce

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### Blue Lobster Carpaccio D

Spiny Lobster cooked in its Coral and Truffle

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## Sea Scallops D

In their Shell, Grenobloise Style

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#### Bottoni Surf and Turf A, D, G

Foie Gras, King Crab and Truffle Infusion

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#### Puffed Gnocchi D, G

Robiola Cream and Layer of White Truffle

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## Pithivier A, D, G

Puff Pastry, Duck, Quail and Winter Vegetables

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Pre-Dessert D, G, N

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#### Panettone D, G, N

Citrusy Chritsmas Bread and Pistachio Ice Cream

# Caviar

Imperial Beluga 50Gr I AED 2,600\* Oscietra Imperial 50Gr I AED 1,200\* Sevruga Caviar 50Gr I AED 1,200\*

Served with a Selection of Homemade Blinis and Russian Garnish

À La Carte Menu Starters

**Cep Variation** <sup>6, 0</sup> | **AED 250** Pickles, Raw and Sautéed Cep Mushrooms, Sorrel Cream

**Salmon Trout** Out of the second of the se

**Bottoni Surf and Turf** <sup>G, D, A</sup> **I AED 330** Foie Gras, King Crab and Truffle Consommé

**Tuscan Ribollita** VEG | AED 210 Traditional Tuscan Vegetables Soup

Angus Carpaccio <sup>D</sup> | AED 250 Beef Angus Fillet and Truffle Tuber Melanosporum

**Langoustine Royale** <sup>D</sup> | **AED 330** Coco Beans and Caramelised Onion Broth

# White Truffle\* 5 grams of White Truffle per course

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### Cauliflower D, N | AED 580

Razor Shell, Almond, Hazelnut and White Truffle

#### Sea Scallops D | AED 590

Chestnut, Jerusalem Artichokes and White Truffle

#### Tagliolini V, D, G | AED 560

White Truffle and Parmesan Cheese

### Ricotta Ravioli <sup>G, D</sup> | AED 580

Egg Yolk, Parmesan Cheese and White Truffle

## Main Course

#### Risotto V, D | AED 280

Burrata Cheese, Heirloom Tomatoes and Olives

#### Line Caught Sea Bass D, A | AED 430

Wild Sea Bass, Jerusalem Artichokes and Aromatic Herbs

#### Roasted Free-Range Bresse Chicken G, D, A | AED 430

Pear, Baby Spinach, Oyster Vinaigrette and Foie Gras Sauce

### Australian Wagyu Beef D, G, A | AED 640\*

Wagyu Beef Striploin, "Boulangère" Potatoes, Mushrooms, Sorrel, and Pepper Sauce

#### Blue Lobster from Brittany D, A | AED 490\*

À la Diable and Carrot Pie

#### Milk-Fed Lamb D, G | AED 350

Eggplant, Piccadilly Tomatoes, Concentrated Peach and Smoked Provola Cream

# Cheese | AED 150\*

#### Variation D, N

French and Italian Unpasteurized Farm Cheeses

# Desserts | AED 105

#### II Latte D

Biscuit, Sheep Yoghurt and Goat Cheese Emulsion

**Chocolate Mille-Feuille** <sup>D,G</sup> Diplomate Cream, Caramel Opaline and Chocolate Ice Cream

### II Caffè D, G, A

Anise, Caramel, Coffee Mousse

### Lemon D,G

Meringue, Lemon Curd, Eucalyptus Confit, Lemon Sorbet

**Apple Tarte Tatin** A,D,G
Bread Ice Cream, Brioche and Caramel Sauce

# Beverage Menu

beverage mena	
	AED
FRENCH 75 "The French 75 Is Named For The Fast-Firing 75 Millimeter Field Gun That Was Utilized By The French During World War One" Gin or Cognac- Lemon – Sugar – Champagne Method: Shaken Taste: Crisp & Citrusy	150
NEGRONI Invented In Florence By The Dauntless Italian Count Camillo Negroni In The Early 20th Century Gin – Campari – Sweet Vermouth Method: Stirred Taste: Fresh & Bitter	150
CLOVER CLUB The Clover Club Cocktail Is So Beloved That It Even Has A Hyperlink "https://cloverclubny.com/" Bar In Brooklyn, New York, Named After It. Gin – Lemon – Raspberry – Egg White Method: Shaken Taste: Sour & Fruity	150
GRASSHOPPER The Grasshopper Cocktail Is A Minty Classic That Is Better Than Your Traditional Dessert Mint Liquor – White Cocoa Liquor – Cream – Nutmeg Method: Stirred Taste: Sweet & Creamy	150
HANKY PANKY Coleman Created The Cocktail For Sir Charles Hawtrey, A Celebrated Actor. He Asked For A Drink With A Punch. Coleman Served Him This Fine Number, Leading Him To Exclaim "By Jove! That is the real hanky-panky!" The name stuck.  Gin – Sweet Vermouth – Fernet  Method: Stirred Taste: Bittersweet	150
OLD FASHIONED When You Get Right Down To It, The Bourbon Old Fashioned Is Little More Than A Slug Of Whiskey, Seasoned And Sweetened. Yet For All Of Its Suave Simplicity, The Drink Remains As Relevant Today As It Was When It First Captured Drinkers' Hearts 200 Y Bourbon – Demerara – Angostura Bitters  Method: Stirred Taste: Suave & Spirit Forward	<b>150</b> Years Ago
Jumeirah Signature Martini	135
PASSION FRUIT MARTINI Russian Standard Vodka, Amaretto, Passion Fruit, Lime, Angostura	
CUCUMBER MARTINI Russian Standard Vodka, Cucumber Juice, Elderflower Cordial, Lime	
<b>LITCHI MARTINI</b> Russian Standard Vodka, Litchi, Yuzu	

# Wine & Champagne

Champagne Brut	750ml
	AED
NV Louis Roederer Brut Premier Reims, France	1,050
NV Veuve Clicquot 'Yellow Label' Brut Reims, France	1,350
NV Taittinger Brut Prestige Reims, France	1,575
2012 Louis Roederer Vintage Reims, France	1,680
NV Ruinart Blanc De Blancs Reims, France	2,365
2010 Dom Pérignon Epernay, France	3,835
Krug Grande Cuvee Reims, France	4,350
2013 'Cristal' Louis Roederer Reims, France	4,990
Champagne Rosé	750ml
2014 Louis Roederer Brut Rosé, Reims, France	1,260
NV Taittinger Prestige Brut Rosé, Reims, France	1,630
NV Ruinart Brut Rose, Reims, France	2,205
NV Billecart-Salmon Brut Rosé NV, Mareuil-sur-Aÿ, France	2,205
NV Laurent Perrier Brut Rosé NV, Tours-sur-Marne, France	2,470
NV Krug Grand Cuvee Rosé NV, Reims, France	7,300
2012 Louis Roederer 'Cristal' Rosé, Reims, France	9,250
2006 Dom Pérignon Cuvée Rosé, Epernay, France	9,200

# Wine & Champagne

Champagne Glass	AED 150ml
2010 Moet Chandon "Dom Perignon" 125ml, Epernay, France 2012 Louis Roederer 'Cristal' 125ml, Reims, France 2014 Louis Roederer Brut Rosé, Reims, France NV Louis Roederer Brut Premier, Reims, France	510 595 255 205
Rosé From Provence, France  2020 By OTT 'Domaines Ott', Cotes de Provence, Franc	150ml 135
White Wine Glass	150ml
<ul> <li>2015 Domaine du Nozay Sancerre, Loire Valley, France</li> <li>2019 Jean-Marc Brocard "Beauregard" Chablis 1er Cru, Burgundy, France</li> <li>2018 Terlan Pinot Grigio, Alto Adige, Italy</li> <li>2017 Ataraxia Sauvignon Blanc, Hemel-en-Aarde, South Africa</li> </ul>	165 165 135 130
Red Wine	150ml
2011 Château Cantemerle 5ème Grand Cru Classé, Haut-Médoc, Bordeaux, France 2018 Domaine Roux Pere & Fils 'La Moutonniere', Burgundy, France 2016 Luigi Righetti Amarone Della Valpolicella Classico, Veneto, Italy 2018 Kaiken Ultra Malbec, Mendoza, Argentina	195 165 160 125
2018 Montes Alpha Merlot, Colchagua Valley, Chile	105

Beer & Cider	
Asahi Dry, Japan 330ml	80
Peroni, Italy 330ml	80
Daura Damm Gluten Free, Spain 330ml	80
Brewdog Punk IPA Craft Beer, Scotland 330ml	80
Erdinger Weissbier, Germany 500ml	90
Thatchers Gold Cider, England 500ml	90
Non Alcoholic Soft Beverages	
Malt Beverages	
Heineken 0.0%, 330ml Netherlands	55
Sparkling Craft Beverages	
Pepsi, Diet Pepsi, 7-Up, 7-Up Free, Mirinda	38
Red Bull, Red Bull Sugar Free	60

