
Degustation Menu

AED 1,100 per person*

Organic Vegetables Composition ^{D,V}

Green Tomatoes, Cucumbers and a Variety of Local Green Leaves

Angus Carpaccio ^D

Beef Angus Fillet and Truffle Tuber Melanosporum

Ravioli del Plin ^{D,G}

Guinea Fowl Plin Ravioli, Parmesan Cream and Truffle Tuber Melanosporum

Bottoni Surf and Turf ^{D,G,A,S}

Foie Gras, King Crab and Truffle Broth

Blue Lobster ^{D,S,N}

Maize Variation and Peanut Sauce

Milk-Fed Lamb ^{D,G,N}

Celtuce, Pistachio and Cucumber

Milk ^{D,E}

Biscuit, Sheep Yoghurt and Goat Cheese Emulsion

Caffè ^{D,A,E}

Anise, Caramel, Coffee Mousse

Up on request, this menu is also available in Vegan or vegetarian options.

All prices are in UAE Dirhams and inclusive of 10% Municipality fees, 7% service charge and Value Added Tax

V-Vegetarian, N-Contains Nuts, G-Contains Gluten, GF-Gluten Free, D-Contains Dairy, A-Contains Alcohol, E-Contains Egg, S-Contains Shellfish | Indicated Dish Vegetarian can be Prepared as Vegan Upon Request

*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 Garnish

À La Carte Menu

Starters

Tuscan Ribollita ^{G,V} | AED 210
Traditional Tuscan Vegetables Soup

Organic Vegetables Composition ^{D,V}   | AED 230
Green Tomatoes, Cucumbers and a Variety of Local Green Leaves

Squid and Caviar ^{D,S,A} | AED 350
Champagne Sauce

Salmon Trout ^{D,S,G} | AED 290
Yoghurt Sauce, Escabèche

Langoustine Royale ^{D,S} | AED 420*
Coco Beans and Onion Consommé

Angus Carpaccio ^D | AED 250
Beef Angus Fillet and Truffle Tuber Melanosporum

Exclusive Course

The Yquem Lighthouse Pasta ^{D,G} | AED 700*

Fusilli, Bluefin Tuna, Parmesan Cheese and Mango
Paired with a Glass of the Iconic Château d'Yquem 1er Grand Cru 2020

Main Courses

Black Truffle Risotto ^{V,D} | AED 320

Smoked Goat Cheese and Black Truffle Melanosporum

Blue Lobster ^{D,S,N} | AED 490*

Maize Variation and Peanut Sauce

Line Caught Sea Bass ^{D,A} | AED 450

Wild Sea Bass, Jerusalem Artichokes and Aromatic Herbs

Angus Beef Rossini ^{D,A,E} | AED 490*

Australian Angus Beef Tenderloin, Foie Gras,
Salsify Tart, Chestnut and Truffle Tuber Melanosporum

Corn-Fed Chicken ^{D,A,E} | AED 430

Supreme, Thigh and Egg, Aubergine Variation and Vin Jaune Sauce

Turbot ^{D,A} | AED 550

Artichoke, Truffle Tuber Melanosporum and Foie Gras Sauce

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Cheeses | AED 150*

Variation ^{D, N}

French Unpasteurized Farm Cheeses

Desserts | AED 105

Chocolate ^{D, N, E}

65% São Tomé, Cocoa Sorbet and Pecan Nuts

Lemon ^{D, G, E}

Meringue, Lemon Curd, Eucalyptus Confit, Lemon Sorbet

Apple Tatin ^{D, G, A, E}

Bread Ice Cream, Brioche and Caramel Sauce

Caffè ^{D, A, E}

Anise, Caramel, Coffee Mousse