

Welcome to Al Muntaha, where "The Ultimate" in Arabic isn't just a name; it's 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

## DEGUSTATION MENU

AED 1,100 PER PERSON*<br>AED 900 WINE PAIRING*

## Organic Vegetables Composition

Green Tomatoes, Cucumbers and a Variety of Local Green Leaves ${ }^{(D, V)}$
'Roques-Hautes' Asparagus
Hazelnut, Robiola and Brusca Sauce ${ }^{(\mathrm{D}, \mathrm{N})}$

## Ravioli del Plin

Burrata, Eggplant, Tomato Sauce and Camel Cheese Cream ${ }^{(D, G)}$

## Bottoni Surf and Turf

Foie Gras, King Crab and Truffle Broth ${ }^{(\mathrm{D}, \mathrm{G}, \mathrm{A}, \mathrm{S})}$

## Blue Lobster

Green Tomatoes, Cucumbers and a Variety of Local Green Leaves ${ }^{(\mathrm{D}, \mathrm{S}, \mathrm{N}, \mathrm{A}, \mathrm{G})}$

Milk-Fed Lamb<br>Spring Ragout, Raita and Cucumber Sauce ${ }^{(D)}$

Milk
Biscuit, Sheep Yoghurt and Goat Cheese Emulsion ${ }^{\text {(D.E) }}$
Coffee
Anise, Caramel and Coffee Mousse ${ }^{(\mathrm{D}, \mathrm{A}, \mathrm{E}, \mathrm{N})}$

## 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 ${ }^{(0 . E G . S)}$

## STARTERS

‘Roques-Hautes' Asparagus AED 360*
Hazelnut, Robiola and Brusca Sauce ${ }^{(\mathrm{D}, \mathrm{N})}$

## Organic Vegetables Composition AED 230

Green Tomatoes, Cucumbers and a Variety of Local Green Leaves ${ }^{(D, V)}$

## Squid and Caviar AED 350*

Champagne Sauce ${ }^{(D . S, A)}$

Zucchini Tartelette AED 210
Oman Shrimp Blossoms ${ }^{\text {(D.S. G. CS , LS) }}$

Langoustine Royale AED 420*
Coco Beans and Onion Consommé ${ }^{(D . S)}$

Ravioli del Plin AED 290
Guinea Fowl Plin Ravioli and Parmesan Cream ${ }^{(\mathrm{D}, \mathrm{G})}$

## EXCLUSIVE COURSE

The Yquem Lighthouse Pasta AED 700*<br>Fusilli, Bluefin Tuna, Parmesan Cheese and Mango ${ }^{(\mathrm{D}, \mathrm{G}, \mathrm{A})}$

# Paired with a Glass of the Iconic Château d'Yquem ler Cru Supérieur 2020 

## MAIN COURSES

Blue Lobster AED 490*<br>Maize Variation and Peanut Sauce ${ }^{(\mathrm{D}, \mathrm{S}, \mathrm{N}, \mathrm{A}, \mathrm{G})}$<br>Line Caught Sea Bass AED 450<br>Wild Sea Bass, Jerusalem Artichokes and Aromatic Herbs ${ }^{(\mathrm{D}, \mathrm{A})}$

Angus Beef Rossini AED 490*
Australian Angus Beef Tenderloin, Foie Gras, Morel and Green Peas ${ }^{(\mathrm{D}, \mathrm{A}, \mathrm{E})}$

Corn-Fed Chicken AED 430
Supreme, Thigh and Egg, Aubergine Variation and Vin Jaune Sauce ${ }^{(\mathrm{D}, \mathrm{A}, \mathrm{E})}$

Dover Sole AED 480*
Grilled White Asparagus, Onion Foam,
Coconut Emulsion and Pistachio Oil ${ }^{(\mathrm{D}, \mathrm{N})}$

CHEESES<br>AED 150 *

## Selection of International Cheeses from our Signature Trolley

# DESSERTS <br> B Y <br>  

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\text { AED } 105
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## Chocolate

$65 \%$ São Tomé, Cocoa Sorbet and Pecan Nuts ${ }^{\text {(D.N. . E) }}$

## Lemon

Meringue, Lemon Curd, Eucalyptus Confit and Lemon Sorbet ${ }^{(\mathrm{D}, \mathrm{G}, \mathrm{E})}$

## Apple Tatin

Bread Ice Cream, Brioche and Caramel Sauce ${ }^{(\mathrm{D}, \mathrm{G}, \mathrm{A}, \mathrm{E})}$

## Coffee

Anise, Caramel and Coffee Mousse (D,A, E,N)

