## Lunch Menu

AED 650 per person *

## Canapés Selection

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## Potato and Truffle ${ }^{0, E}$

Smoked and Confit Potatoes
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## Salmon Trout ${ }^{0,5, G}$

Yoghurt Sauce, Escabèche

## Milk-Fed Lamb ${ }^{0, G, N}$

Celtuce, Pistachio and Cucumber
or

## Line Caught Sea Bass D,A

Wild Sea Bass, Jerusalem Artichokes and Aromatic Herbs

## Milk $0, \mathrm{E}$

Biscuit, Sheep Yoghurt and Goat Cheese Emulsion
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Caffè D,a,
Anise, Caramel, Coffee Mousse

# Epicurean Tasting Menu 

AED 390 per person

## Caprese Salad V,0,G

Heirloom tomato and Mozzarella foam

## Ravioli del Plin ${ }^{0,6}$

Guinea Fowl Plin Ravioli, Parmesan Cream and
Truffle Tuber Melanosporum
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## Corn-Fed Chicken D,A,E

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

## Milk ${ }^{0, k}$

Biscuit, Sheep Yoghurt and Goat Cheese Emulsion

## Caviar

Imperial Beluga 50 g I AED 2,600*
Oscietra Imperial 50g I AED 1,200* Seviuga Caviar 50 g I AED 1,200*
Served with a Selection of Homemade Blinis and Russian Garnish
À La Carte Menu
Starters
Tuscan Ribollita ${ }^{\text {G,V }}$ | AED 210
Traditional Tuscan Vegetables Soup

# Organic Vegetables Composition $0, V$ © © © | AED 230 <br> Green Tomatoes, Cucumbers and a Variety of Local Green Leaves 

# Squid and Caviar $\quad$ D,SA $\mid$ AED 350 <br> Champagne Sauce 

Salmon Trout $0,5,6 \mid$ AED 290
Yoghurt Sauce, Escabèche

## Langoustine Royale ${ }^{0, S}$ | AED 420*

Coco Beans and Onion Consommé
Angus Carpaccio ${ }^{0}$ | AED 250
Beef Angus Fillet and Truffle Tuber Melanosporum

## Exclusive Course

The Yquem Lighthouse Pasta ${ }^{0,6} \mid$ AED 700*<br>Fusilli, Bluefin Tuna, Parmesan Cheese and Mango Paired with a Glass of the Iconic Château d'Yquem 1er Grand Cru 2020

Main Courses<br>Black Truffle Risotto v,0 | AED 320<br>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 $\begin{gathered}\text { D,a, }\end{gathered}$ AED 490*
Australian Angus Beef Tenderloin, Foie Gras, Salsify Tart, Chestnut and Truffle Tuber Melanosporum

Corn-Fed Chicken D,a, $\mid$ 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

# Cheeses | AED 150* 

Variation $\mathrm{D}, \mathrm{N}$<br>French Unpasteurized Farm Cheeses

## Desserts | AED 105

Chocolate $\mathrm{D}, \mathrm{N}, \mathrm{E}$<br>65\% São Tomé, Cocoa Sorbet and Pecan Nuts<br>Lemon DG,E<br>Meringue, Lemon Curd, Eucalyptus Confit, Lemon Sorbet

## Apple Tatin $0, G, a, 1$,

Bread Ice Cream, Brioche and Caramel Sauce

Caffè D,A,E
Anise, Caramel, Coffee Mousse

