



المنتهى  
AL MUNTAHA

Welcome to Al Muntaha, where “The Ultimate” in Arabic is not just a name; it is 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**

A handwritten signature in black ink, reading "Saverio Sbaragli". The signature is written in a cursive, flowing style with a prominent initial 'S'.

# EPICUREAN MENU

A E D 4 6 0 P E R P E R S O N

## **Salmon Trout**<sup>D, SF, R</sup>

Yoghurt Sauce and Escabèche

## **Ravioli del Plin**<sup>D</sup>

Guinea Fowl, Parmesan Cream and Salmi Sauce

## **Corn-Fed Chicken**<sup>D, E, A, S</sup>

Supreme, Eggplant Gnocchi and Vin Jaune Sauce

## **Milk**<sup>D, GF, E</sup>

Biscuit, Sheep Yoghurt and Goat Cheese Emulsion

This menu is for the entire table.

Upon 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 (D) Contains Dairy (A) Contains Alcohol

(E) Contains Egg (S) Contains Shellfish

# LUNCH MENU

A E D 7 5 0 P E R P E R S O N \*

**Squid and Oscietra Caviar**<sup>D, SF, R, A</sup>  
Champagne and Dibba Bay Oyster Sauce

**Bottoni D,**<sup>SF, A, S</sup>  
Foie Gras, King Crab and Truffle Consommé

**Or**

**Langoustine Royale**<sup>D, SF, GF</sup>  
Coco Beans and Onion Consommé

**Line Caught Sea Bass**<sup>D</sup>  
Poireaux de Créances, Verjus and Seaweed

**Or**

**Canette**<sup>D, GF</sup>  
Beetroot Variation and Blackcurrant Sauce

**Coffee**<sup>D, GF, N, E, A</sup>  
Anise, Caramel and Coffee Mousse

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# 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

# STARTERS

**Tuscan Ribollita**<sup>D,V</sup> | AED 250

Winter Vegetables, Black Cabbage Leaf and Potato Foam

**Squid and Oscietra Caviar**<sup>D,SF,R,A</sup> | AED 350\*

Champagne and Dibba Bay Oysters Sauce

**Ravioli del Plin**<sup>D</sup> | AED 290

Guinea Fowl, Parmesan Cream and Salmi Sauce

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(V) Vegetarian, (VG) Vegan, (LS) Locally Sourced, (CS) Certified Sustainable, (LF) Lactose Free,

(GF) Gluten Free, (R) Raw Food, (N) Nuts, (S) Soy, (D) Dairy, (A) Alcohol, (E) Egg, (SF) Shellfish, (SE) Sesame

# EXCLUSIVE COURSE

## The Yquem Lighthouse Canette <sup>D,A</sup> | AED 780\*

Celeriac, Apricot and Sweet and Sour Saffron Sabayon

Paired with a Glass of the Iconic Château d'Yquem 1er Cru Supérieur 2020

# MAIN COURSES

## Risotto <sup>D,GF</sup> | AED 320

Burrata Cheese, Heirloom Tomatoes, Olives and Basil

## Line Caught Sea Bass <sup>D</sup> | AED 450

Poireaux de Créances, Verjus and Seaweed

## Angus Beef Façon Rossini <sup>D,GF,E,A</sup> | AED 490\*

Celeriac, Green Apple and Chanterelle

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# CHEESES

A E D 150 \*

Selection of International Cheeses  
from our Signature Trolley

## DESSERTS BY

*Tom Coll*

A E D 105

**Chocolate** <sup>D,GF,N,E</sup>

65% São Tomé, Cocoa Sorbet and Pecan Nuts

**Lemon** <sup>D,E</sup>

Meringue, Lemon Curd, Eucalyptus Confit and Lemon Sorbet

**Apple Tatin** <sup>D,E,A</sup>

Bread Ice Cream, Brioche and Caramel Sauce

**Coffee** <sup>D,GF,N,E,A</sup>

Anise, Caramel and Coffee Mousse

**Mango Coco Curry** <sup>LF,N</sup>

Mango Sorbet, Coconut Mousse and Rice Pudding

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