

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

Mungh Severis

# **DEGUSTATION MENU**

## AED 1,100 PER PERSON\* AED 900 WINE PAIRING\*

#### **Bread and Tomato** LS, CS, LF, VG

Rose de Berne Tomatoes Variation and Local Sourdough Bread

## Squid and Oscietra Caviar D, SF, R, A

Champagne and Dibba Bay Oysters Sauce

### Langoustine Royale D, SF, GF

Coco Beans and Onion Consommé

#### **Bottoni** D, SF, A, S

Foie Gras, King Crab and Truffle Consommé

## Cèpes Variation D, E

Sorrel Emulsion and Smoked Egg Yolk

#### Canette D, GF

**Beetroot Variation and Blackcurrant Sauce** 

#### Milk D, GF, E

Biscuit, Sheep Yoghurt and Goat Cheese Emulsion

#### Coffee D, GF, N, E, A

Anise, Caramel and Coffee Mousse

# **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** D,V | AED 250 Winter Vegetables, Black Cabbage Leaf and Potato Foam

**Squid and Oscietra Caviar** D. SE, R, A AED 350\* Champagne and Dibba Bay Oysters Sauce

**Langoustine Royale** D. SF, GF AED 420\*
Coco Beans and Onion Consommé

Ravioli del Plin <sup>D</sup> | AED 290 Guinea Fowl, Parmesan Cream and Salmi Sauce

# **EXCLUSIVE COURSE**

## The Yquem Lighthouse Canette D.A | AED 780\*

Celeriac, Apricot and Sweet and Sour Saffron Sabayon Paired with a Glass of the Iconic Château d'Yquem Ier Cru Supérieur 2020

# MAIN COURSES

Risotto D, GF | AED 320

Burrata Cheese, Heirloom Tomatoes, Olives and Basil

Line Caught Sea Bass D | AED 450

Poireaux de Créances, Verjus and Seaweed

Angus Beef Façon Rossini D, GF, E, A | AED 490\*

Celeriac, Green Apple and Chanterelle

Corn-Fed Chicken D, E, A, S | AED 430

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



## Selection of International Cheeses from our Signature Trolley

## **DESSERTS BY**

Tom Coll

Chocolate D, GF, N, E

65% São Tomé, Cocoa Sorbet and Pecan Nuts

Lemon D,E

Meringue, Lemon Curd, Eucalyptus Confit and Lemon Sorbet

**Apple Tatin** D,E,A

Bread Ice Cream, Brioche and Caramel Sauce

Coffee D, GF, N, E, A

Anise, Caramel and Coffee Mousse

Mango Coco Curry LF, N

Mango Sorbet, Coconut Mousse and Rice Pudding

This Menu is for the entire Table.