

*“Unravel the ultimate gastronomical experience,  
suspended 200 meters in the sky,  
atop the world’s most luxurious hotel.*

*Al Muntaha presents an innovative interpretation of  
seasonal cuisine achieving soaring culinary heights  
by artfully combining the finest of ingredients  
from around the globe into stylish masterpieces”.*

*“All fish, meat and poultry served in Al Muntaha are sourced in a sustainable manner”.*

# *Le Grand Petit Dejeuner*

## *Les Oeufs Egg Dishes*

### **Les Oeufs De Caille**

As a “ Florentine” with Winter Black Truffle from Perigord <sup>GF A</sup>

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### **L'Oeuf Benedicte “Le Grand Petit Dejeuner”**

Egg Benedict with Brittany Blue Lobster - Hollandaise <sup>A</sup>

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### **L'Omelette**

Portobello Mushroom - Aged Pecorino

## *Le Plat Principal Main Course*

### **Le Turbot**

Caviar Beurre Blanc - Cauliflower Puree <sup>GF A</sup>

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### **La Volaille**

Truffled Corn Fed Chicken Supreme - Salsify - Morel a la Crème <sup>A</sup>

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### **Le Cannelloni**

Freekeh - Mushroom & Celeriac Cannelloni - Morels  
Parsley Potato Fond <sup>GF V</sup>

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### **Le Boeuf**

Prime John Stone Beef Tenderloin - Escalope Foie Gras  
Green Asparagus - Gratin Dauphinois - Truffle Jus <sup>GF A</sup>

( Supplement AED 170 )

Please inform us of any allergies or dietary requirements before ordering

V - Vegetarian, N - Contains Nuts, A - Contains Alcohol, GF - Gluten Free

All prices are in UAE Dirhams and inclusive of 7% Municipality Fees  
10% Service Charge and 5% Value Added Tax