

## Chef's Menu

Fromage Frais, Smoked Eel, Radish & Caviar <sup>G</sup>

Seared Langoustine, Sea Urchin & Green Curry <sup>G/A</sup>

Summer Beets, Black Beans, Belper Knolle & Baharat <sup>G/N</sup>

Wild Turbot in the Green, Truffle Cream & Parsley <sup>G</sup>

Wagyu Striploin, Grilled Vegetables, Mantova Sauce

Dark Chocolate Hazelnut Torte <sup>G/N</sup>

*Our Sommelier will be happy to guide you through the wine pairing  
for a sensorial experience*

*Chef's Menu AED 995 per person*

*With Wine Pairing AED 1,585 per person*

*With Coravin Wine Pairing AED 2,945 per person*

Chef's Menu is served for the entire table

Please inform your server of all allergies and dietary requirements. Should you require further information regarding the dishes and drinks on our menus, we would be delighted to offer our assistance.

G - Gluten / N - Nuts / V - Vegetarian / A - Alcohol

All prices are in UAE dirhams and inclusive of 7% municipality fees, 10% service charge and 5% value added tax

**Menu items are subject to change according to seasonality and availability**

## Caviars

	50g	100g
Caviar Imperiale, Maison Nordique	AED 950	AED 1,600
Kristal Gold Caviar, Amour Sturgeon	AED 1,555	AED 2,500
Beluga Imperial Caviar, Beluga Sturgeon	AED 3,000	AED 4,500

*Served with Sour Cream & Buckwheat Blinis <sup>G</sup>*

## Oysters

	Six	Twelve
Loch Fyne Oysters <i>Loch Fyne is located in the West of Scotland, where they have been growing oysters for more than thirty years. The oysters have a sweet and slightly woody taste with a soft creamy texture.</i>	AED 265	AED 510
Tia Maraa Oysters <i>Specially selected by the famous Gillardeau family. The oysters are grown in the South West of Ireland. The oysters have a nutty taste with a light creamy finish and an incredible meatiness.</i>	AED 350	AED 685

*Served with Red Wine Shallot Vinegar & Lemon <sup>A</sup>*

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## Starters

Oak-smoked Salmon, Horseradish & Chutney	AED 195
Cuttlefish, Spinach Salpicon & Liquid Kimchi	AED 275
Crispy Oysters & Caviar, Cucumber Sauce <sup>G</sup>	AED 260
Fromage Frais, Smoked Eel, Radish & Caviar <sup>G</sup>	AED 250
Lobster Cocktail, Herbal & Baby Gem Salad <sup>G/A</sup>	AED 295
Red Gurnard Fish Soup, Brown Shrimp, Sea Herb Oil	AED 220
King Crab Risotto, Orange, Basil & Spring Onion	AED 250
Seared Langoustine, Sea Urchin & Green Curry <sup>G/A</sup>	AED 340
Breaded Ticklemore Goats Cheese, Asparagus <sup>G/V</sup>	AED 195
Summer Beets, Black Beans, Belper Knolle & Baharat <sup>G/N</sup>	AED 230

## Main Courses

Sea Bass Royale, Caviar Oscietre & Champagne Beurre Blanc <sup>N/A</sup>	AED 450
Halibut, Hazelnut, Broccoli, Red Wine & Mushroom Dressing <sup>N/A</sup>	AED 320
Breaded Cod, Lettuce & Warm Tartare Sauce <sup>G</sup>	AED 300
Wild Turbot in the Green, Truffle Cream & Parsley <sup>G</sup>	AED 370
Char-grilled Tiger Prawns, Asparagus & Lemon Butter Sauce	AED 465
Wagyu Striploin, Grilled Vegetables, Mantova Sauce	AED 440
Longhorn Beef Fillet, Onion, Carrot, Red Wine & Thyme Sauce <sup>A</sup>	AED 450
Abalone - Candele & Truffles <sup>G</sup>	AED 410
Salt-baked Whole Line Caught Sea Bass	AED 980
<i>Whole Fish served with Warm Tartare Sauce, Blue Crab Sauce, Rosemary Potatoes &amp; Seasonal Vegetables</i>	

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