



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.

Oysters & Pearls

	Half Dozen		Dozen
La Gorhou Oysters, No 2 ^{GF} Basse Normandie - France	240		400
Fine de Claire Oysters, No 2 ^{GF} Normandie - France	275		500
Giaveri Farm Veneto, Italy	30 g	50 g	
Baeri Heritage, Exclusive Caviar Selection	550	725	
Sturia Farm Bordeaux, France			
Vintage Siberian Oscietra	625	925	
Oscietra Gold "Grand Cru"	1,200	1,800	
Amstur Royal Caviar, Canada			125 g
White Sturgeon	990	1,500	2,900

All caviar will be served with a selection of homemade blinis
melba toast, crème fraîche, egg yolk, egg white, shallots and chives

Please inform us of any allergies or dietary requirements before ordering

V - Vegetarian **N** - Contains Nuts
A - Contains Alcohol **GF** - Gluten Free
All Meat is Halal Certified

All prices are in AED and inclusive of 10% Service Charge and 10% Municipality Fee



APPETIZERS

Iced Green Gazpacho Kale - Cucumber - Chia Seeds - Avocado - Lime ^V	130
Signature Salad Aged Pecorino - Provençal Olive Condiment ^{V GF}	160
Charred Yellow Tail Mackerel Red Cabbage Tea - Vongole - Apple - Cucumber ^{GF}	180
Spinach & Artichoke Ravioli Rocket Pesto - Parmigiano Shavings - Artichoke Velouté ^{V A}	220
Foie Gras Gateau Pear - Camomile - Hazelnut - Brioche ^N	255
Light Cured Kobe Beef Oxtail - Oyster Emulsion - Mushroom Broth - Chives ^A	295
Langoustine Rice Creme - Puffed Rice - Citrus - Endive	320
Alaskan King Crab Amalfi Lemon - Yuzu - Caviar	395

MAINS

Salt Baked Celeriac Canneloni Wild Mushroom - Almond Milk - Black Truffle - Vegetarian Jus ^{V GF N}	210
John Stone Beef Ribeye Baked Potato - Black Garlic - Scallion & Peppercorn Jus	285
Bresse Chicken Breast Crispy Quinoa - Brussel Sprouts - Lemon Polenta - Jus Gras ^N	310
Iberian Mountain Lamb Loin Corn - Shitake Duxelle - Organic Kale - Popcorn ^{GF}	345
Irish Grass Fed Tenderloin Sweet Potato Strudel - Hokkaido Squash - Miso Hollandaise ^N	350
Turbot Cauliflower - Beurre Blanc - Caviar ^A	390
Dover Sole & Prawn Snail Caviar - Fregola Sarda - Parsley - Parsnip - Parmesan	395
Roasted Brittany Blue Lobster Macaroni Pasta - Green Asparagus - Tomato Fondue	395
Duo of Blackmore Wagyu BBQ Short Rib & Charred Loin - Smoked Bone Marrow Baby Carrot - Confit Leek	425
Sea Salt Crusted John Dory for Two New Parsley Potatoes - Baby Artichokes ^{GF} Tomato Fondue & Lemon Butter Sauce	1,150

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DESSERTS

AED

Seasonal Fruits

Lemon Sorbet ^{GF}

75

Dom Pérignon 2006

Epernay - Champagne - France 125ml

495

Catalan Burnt Cream

Tropical Chutney - Forest Berries ^{GF}

90

Château d'Yquem 1995 1er Cru

Sauternes - Bordeaux - France 75ml

660

Morello Cherry Marshmallow

Almond Milk Emulsion - Coulis - Coconut Granita ^{GF N}

90

Paul Cluver 2014 Noble Late Harvest Riesling

Elgin - South Africa 60ml

125

Warm Flourless Chocolate Biscuit

Nutella - Caramelized Pecan Nuts - Mango Banana Sorbet - Vanilla Cream ^{GF N}

90

Graham's Tawny Port 10 Year

Douro Valley - Portugal 60ml

150

Granny Smith Apple Tatin

Caramelized Puff Pastry - Honey and Speculoos Cream - Hazelnut Nougatine ^{A N}

90

Nonino Grappa 'Pirius' Poire Williams

Italy 30ml

115

Pineapple Ginger and Chocolate Tart

Coconut and Cocoa Crumble - Pineapple - Ginger Jelly Puff - Chocolate Mousse ^N

90

M. Chapoutier Bila-Haut Banyuls 2015

Roussillon - France 60ml

125

Chocolate and Caramel Cream

Salted Cocoa Cookies - Coffee and Dulcey Sauce

90

Emilio Lustau 'San Emilio' Pedro Ximenez PX

Jerez - Spain 60ml

90

Continental Farmhouse Cheese Selection

Quince Jelly - Nuts - Crackers ^N

Three

145

Five

175

2013 Grand Tokaj Tokaji Aszù 6 Puttonyos

Tokaj - Hungary 60ml

155

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