

*“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”.*

Le Grand Petit Dejeuner

Les Oeufs Egg Dishes

Les Oeufs De Caille

As a “ Florentine” with Summer Truffle ^{GF A}

L’Oeuf Benedicte “Le Grand Petit Dejeuner”

Egg Benedict with Maine Lobster - Hollandaise ^A

L’Omelette

Portobello Mushroom - Aged Pecorino

Le Plat Principal Main Course

Le Boeuf

Wagyu Sirloin - Duck Confit Potato
Glazed Shallot Capsicum Relish - Green Peppercorn Jus ^{GF A}

Le Bar De Ligne

Seabass - Caviar Beurre Blanc - Cauliflower Puree ^{GF A}

La Volaille

Quail - Foie Gras - Mashed Potato - Herbs Salad ^{GF}

Le Cannelloni

Freekeh - Mushroom & Celeriac Cannelloni - Morels
Parsley Potato Fond ^{GF V}

Le Boeuf

Prime John Stone Beef Tenderloin - Escalope Foie Gras
Green Asparagus - Gratin Dauphinois - Truffle Jus ^{GF A}

(Supplement AED 50)

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

“Menu items are subject to change according to seasonality and availability”