

Menu Dégustation

Imaginé et Réalisé Par Francky Semblat

Le Printemps



Burrata Tomato Essence and Basil

~ **Salmon Tartar** Caviar, Shiso

Langoustine Crispy Papillotes, Pesto ^N

~ **Green Pea** Fine Mint Velouté, Sweet Onion Emulsion ^{GF V}

~ **White Cod** Miso, Pepper Sauce, White Asparagus ^A

~ **Caramelized Quail** Foie Gras, Mashed Potato, Herbs Salad ^{GF}

OR

~ **Wagyu Sirloin** Duck Confit Potato, Glazed Shallot Capsicum Relish ^{GF A}

Fine Cheese Selection Jelly, Nuts & Crackers ^N

~ **Strawberry** Light Meringue, Confit Strawberry, Basil Cress, Sorbet ^N

Coffee or Tea Served with Sweet Temptation



~ 5 Courses Menu - AED 850 pp

7 Courses Menu - AED 995 pp

Wine Pairing 5 Course Menu - AED 1550 pp

Coravin Wine Pairing 5 Course Menu - AED 2410 pp.

Wine Pairing 7 Course Menu - AED 1770 pp.

Coravin Wine Pairing 7 Course Menu - AED 2970 pp.

All our breads are made in house by our baker

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"