



## **Starter**

	<i>Small Starter</i>	<i>Starter</i>
Pumpkin Soup, Grilled Focaccia with Langouste Medallions		95
Consommé of Chicken & Hondashi Tuna, Purple Soft Egg & Caviar		95
King Crab Royal and Caviar with Lobster Gelée		120
Seared Langoustines with Duck Smoked Magret, Grilled Eggplant and Burrata (N)		120
Thin Slices of Wild Seabass with "Ravigote" Dressing & Beetroot Cream	90	116
Duck Foie Gras Terrine, Candy Dates & "Blanc Manger" Lemon, Brioche Toast	95	120
Carpaccio of Beef, Shallot Dressing, Roquette Salad with Parmesan Shavings	65	105
Grilled Maine Lobster, Mozzarella Di Buffala & Heirloom Tomatoes & Condiments (N)		138
Roasted Scallops & Quinoa Salad, Green Asparagus with Lemongrass Vinaigrette		110
Sautéed Duck Foie Gras, Roasted Comfit Seasonal Fruits, Sweet and Sour Sauce	95	120

## **Pasta & Risotto**

	<i>Starter</i>	<i>Main</i>
Spaghettini with Dublin Bay Prawns and Fresh Herbs	80	120
Lobster Ravioli with Roma Tomato Sauce and Basil	90	130
Gnoccheti Sardi Pasta with Baby Vegetables and Pata Negra Ham (Contains Pork)	60	100
Roasted Langoustine Risotto, Lobster Bisque Foam	110	145

## **Vegetarian Dishes**

	<i>Starter</i>	<i>Main</i>
Provençale Vegetable Pesto Soup, Comfit Tomatoes and Parmesan Crostini (N)		75
Cream of Roasted Green Asparagus, Vegetables Foam		75
Salad with Raw, Cooked and Fried Baby Vegetables	60	100
Stuffed Conchiglioni Pasta with Wild Mushrooms & Black Truffle Cream	80	120
Wild Mushroom Carnaroli Risotto	78	125
Baby Carrots Risotto with Parmesan and Zucchini Flower Tempura (N)	70	110
'Cocotte" of Roasted Seasonal Vegetables with Crushed Black Truffle	90	130

*All prices are inclusive of the 10% Municipality fees and 10% service charge*

*As per Dubai Municipality law, indoor public areas, restaurants and bars are smoke free environments*

*Dishes with the indication (N) contains Nuts*



## **Fish & Shellfish**

Seared Norwegian Salmon Fillet with Daikon comfit, Caviar & Yuzu Sauce	168
Scallops à la Plancha, with Pumpkin and White Onion Purée, Turkey Bacon and Smoked Foam	160
Roasted Wild Sea Bass with Pesto Polenta & Tomato Chutney with Tarragon Sauce	180
Josper Oven Giant Prawns, Crushed Ratte Potato and Shallots Vinaigrette, Herbs Salad	180
Poached Turbot Fillet in Seasonal Vegetables Juice, Glazed Baby Carrots & Snow Peas	198
Fricassée of Lobster with Morels Mushroom, Puff Pastry Crust and Lobster Bisque	265

## **Meat & Poultry**

Farm Chicken Breast filled with Foie-Gras and Fricassée of Baby Vegetables	138
Roasted Female Duck Magret, Fig & Beetroot with Pink Praline Sauce (N)	160
Roasted Rack of Lamb with Provençale Crust, Pissaladière and Carrot	180
Milk Fed Veal Tenderloin, Wild Mushroom and Fondant Potato, Truffle Cream	180
Wagyu Tenderloin, Potato & Rosemary Mousseline with Black Pepper & Raisin Sauce	295
Roasted Pigeon and Morels with “Croquant” Vegetables, Truffle Juice	190

## **Dessert**

Warm Apple Tarte Fine, Honey Ice Cream (N)	55
‘Celebrities’ Valrhona Chocolate Palet, Madagascar Vanilla Ice Cream (N)	60
Chestnut & Vanilla Vacherin with Dark Chocolate Sauce	55
“Celebrities” Lemon Tart, Lime Sorbet (N)	60
Poached Pear with South Spices, Chocolate “Grué Beans” & Praliné Cream (N)	55
Mango Soufflé, Orange Sorbet - 15 min cooking time (N)	60
Selection of Sorbet and Fresh Fruit	50
Board of French Cheese from ‘Maître-Fromager’	70