

| | |
|--|-----|
| Caviar Creations | AED |
| Egg Caviar | 140 |
| Tuna Tartare with Caviar, Toasted Brioche | 160 |
| Warm Glazed Potatoes with Caviar, Tapioca and Herbs | 130 |
| Crudos | |
| Crispy Salmon Sushi, Chipotle-Scallion Sauce and Soy Glaze | 77 |
| Hamachi with Crushed Olives and Lemon | 82 |
| Tuna Tartare, Avocado and Radish, Ginger Marinade, Chili Oil | 78 |
| Market | |
| Truffle and Comté Fritters, Lime Salt | 52 |
| Sweet Pea Guacamole and Warm Crunchy Tortillas | 65 |
| Crispy Calamari with Yuzu Emulsion, Pickled Chilies | 55 |
| Spiced Chicken Samosas, Cilantro Yogurt | 55 |
| Crab Toast with Lemon Aioli | 115 |
| Salads | |
| Kale with Extra Virgin Olive Oil | 55 |
| Lemon, Grated Parmesan, Serrano Chili and Mint | |
| Baby Beets and Yogurt, Golden Shallots, Aged Balsamic | 79 |
| Watermelon and Feta Cheese, Olive Oil | 66 |
| Warm Shrimp, Tender Greens, Avocado and Champagne Beurre Blanc | 95 |
| Roasted Carrot and Avocado, Crunchy Seeds, Sour Cream, Citrus | 69 |
| Appetizer | |
| Sweet Pea Soup, Cheddar Cheese Puffs and Herbs | 55 |
| Burrata with Sorrento Lemon Jam and Toasted Ciabatta Bread | 78 |
| Char Grilled Octopus, Smoked Paprika | 82 |
| Crème Fraiche and Guajilo Vinaigrette | |
| Foie Gras Brulée with Pineapple-Lemon Jam | 89 |
| Roasted Foie Gras, Lychee, Black Olive, Rose | 95 |

| | |
|--|------------|
| Brick Oven Pizza | AED |
| Tomato, Basil and Mozzarella | 69 |
| Mushrooms with Garlic-Parsley Oil, Organic Egg | 85 |
| Black Truffle and Fontina Cheese | 115 |
| Cecina de Leon and Three Cheese | 125 |
| Avocado with Jalapeño, Cilantro, Lime and Onion | 85 |
| House Made Pasta | |
| Lobster Ravioli with Lemon-Chili, Vinaigrette and Herbs | 108 |
| Rigatoni and Meatballs, Smoked Chili Tomato Ragu | 95 |
| Spinach and Ricotta Cappelletti, Basil Butter and Parmesan | 92 |
| Parmesan Risotto with Mushrooms and Herbs | 98 |
| Mains | |
| Grilled Salmon with Sugar Snap Peas Mashed Potatoes, Truffle Vinaigrette | 142 |
| Roasted Sea Bass Artichoke Heart, Mushroom-Yuzu Dressing | 185 |
| Roasted Cod with Aromates Herb Smashed Potatoes and Tomato Sauce | 155 |
| Fried Chicken with Creamed Corn, Buttery Hot Sauce | 139 |
| Veal Milanese with Parmesan, Escarole and Lemon | 142 |
| Anticucho Marinated Wagyu Beef Tenderloin Roasted and Pickled Mushrooms | 225 |
| Crackling Tangy Glazed Beef Short Rib Silky Potato, Carrot, Snow Peas and Glazed Onions | 178 |
| Rustic Specialties | |
| Whole Roasted Deboned Chicken, Pan Seared Foie Gras, Truffle Sauce | 395 |
| Brick Oven Roasted Canadian Lobster Oregano, Chili and Lemon | 545 |
| Australian Black Angus Cote De Boeuf, Beef Jus (1.2 Kg) | 595 |
| Sides | |
| Grilled Asparagus, Lemon, Olive Oil | 42 |
| Assorted Spring Peas, Shallots with Smoked Butter | 35 |
| Sautéed Spinach with Herbs and Balsamic Vinegar | 42 |
| Truffle Mashed Potatoes | 59 |
| Creamed Corn | 35 |