



POUR COMMENCER

RAW

- Spicy salmon tartare, mango, coriander, lime (GF) - 60
- Sea bass carpaccio, black truffle, pink peppercorn (GF) - 98
- Marinated sea scallops, candied lemon, yellow tomato dressing (GF) - 110
- Yellowfin tuna ceviche with sesame, avocado, sweet onion vinaigrette (GF) - 110
- Tea marinated wagyu beef carpaccio, mango, avocado and soya dressing - 90
- Gillardeau oysters, n°2 (GF) (S) - 31 per piece

COLD

- Spicy beef toast - 70
- Salmontini smoked salmon, crème fraîche, blinis - 60
- King crab, avocado, olive oil and lemon vinaigrette (GF) (S) - 145
- Burrata, cherry tomatoes, croutons (V) - 85
- Foie gras terrine, caramelised onion, toasted walnut bread (A) (N) - 105
- Whole King crab leg, spicy mayonnaise, aioli and lime wedge (GF) (S) - 320 (1 leg) - 610 (2 legs)

HOT

- Escargots gratinés, parsley and garlic - 128
- Gambas, garlic and coriander sauce (GF) (S) - 83
- Crispy langoustines, lemon miso and sweet chili dips (S) - 145
- Fried calamari, scallions and spicy mayonnaise (S) - 83
- Honey glazed Wagyu short ribs, pomelos, spring onions and coriander - 210
- Burrata pizza with fresh black truffle (V) - 145
- Roasted pumpkin soup, black winter truffle (V) - 80

SALAD

- Beetroot and blackberry salad, walnuts, goat cheese (GF) (N) (V) - 77
- Quinoa and kale salad, apple, goji berries, aged parmesan cheese (GF) (N) (V) - 77
- Salade fraîcheur, aged balsamic dressing (GF) (V) - 60
- Toro tuna Niçoise salad (GF) - 160
- Lentil salad, apple, carrot, almond and soft-boiled egg (GF) (V) (N) - 65

CAVIAR

- Served with blinis, crème fraîche & selection of condiments
- Caviar Oscietre 15gr - 294
- Caviar Oscietre 50gr - 962
- Beluga Caviar 30gr - 1945



POUR SUIVRE

XL (MINIMUM FOR 2 PERSON)

Grilled whole sea bass - 40 per 100 gr.
Wagyu tomahawk from the Josper Grill 1.5kg - 980
Homemade parmesan gnocchi, mushrooms, black winter truffle (V) - 480
Roasted whole cauliflower, black truffle, parmesan cheese (GF) (V) - 110

FISH AND SEAFOOD

Grilled octopus with ratte potatoes and yuzu dressing (S) - 157
Roasted Scottish salmon, capers, edamame beans and miso - 148
Chilean sea bass en papillote, green asparagus, Thai coconut sauce (S) - 190
Walnut crusted sea bass, pumpkin, quinoa, parmesan sauce (N) - 198
Grilled jumbo prawns, tomato salsa, feta, coriander (G) (S) - 196

MEATS

Classic beef tartare (GF) - 155
Wagyu sliders, monterey jack cheese, caramelised onion, mustard mayo - 165
Bbq lamb short ribs, jalapeño purée, coriander cress (GF) - 160
Roasted veal chop, gribiche garnish, tarragon sauce (GF) - 160
Tournedos Rossini with black winter truffle, sauce Périgueux (A) - 330

JOSPER

Grilled lamb chops, cashews, dried apricot, red curry, peanut oil (GF) (N) - 226
Lemongrass baby chicken, cherry tomato salad (GF) - 155
Master Kobe striploin (Grade 9+) 300g (GF) - 585
Black angus rib-eye 330g (GF) - 240
John Stone tenderloin 230g (GF) - 285

PASTA AND VEGETARIAN

Gluten free pasta, eggplant, mushrooms, tomatoes, basil (GF) (V) - 105
Coquillettes de mon enfance - 95
Lobster spaghetti à l'armoricaine (S) - 195
Risotto with leeks and black truffle, pecorino, poached egg (GF) (V) - 160

SIDE DISHES (GF) (V)

Steamed rice	37
Potato gratin	48
Home-made pomme frites	48
Sautéed mixed greens	48
Pomme purée	48
Mixed leaves salad and cherry tomatoes	40

SUPPLEMENT

Black winter truffle 2gr	110
Seared foie gras 50gr	67
Caviar Oscietre 5gr	93



LIVE LOVE EAT

POUR TERMINER

Red fruits sabayon	50
Mango & coconut Ile flottante	50
Banoffee (N)	55
Apple tart, vanilla ice cream	65
Crème brûlée (GF)	50
Warm chocolate mousse, tonka beans ice cream (N)	65
Profiteroles (N)	70
Vanilla mille-feuille, salted caramel	85
Café gourmand <i>Available for lunch only</i>	45

XL

Galette des Rois (N)	125
Eton mess (GF)	130/680
Ice cream 105 (N)	130/680
Fresh fruit platter (GF)	108

(N) Nuts - (GF) Gluten-free

DESSERT WINES

NV Taylor's Ruby Port	53
2009 Domaine de Coyeux, Beaumes de Venice	74/357
2016 Chapoutier, Banyuls, Roussillon, France	89/536
2011 Château Rieussec, Sauternes, Bordeaux, France	115/1245
1996 Château d'Yquem, Sauternes, Bordeaux, France	595/5950
2008 Riesling, Inniskillin, Niagara Peninsular, Canada	2100
2008 Disznoko, 5 Puttonyos, Tokaji, Hungary	1045
2003 Clarendelle, Monbazillac, Bordeaux, France	893
2013 De Bortoli Noble One	473

All our prices are in AED, inclusive of 5% VAT and subject to 7% municipality fees.

Louis XIII Grand Champagne Cognac

Each decanter is the life achievement of generations of cellar master. eaux-de-vies of unparalleled smoothness, possessing notes of nutmeg, honey, dried fruit and leather. Perfectly crafted, it is the pinnacle of Cognac.

Louis XIII 15ml	1260
Louis XIII 30ml	2520
Louis XIII 60ml	4725

DIGESTIVES

Remy Martin XO	140
Hennessy XO	140
Ron Zacapa XO	105
Boulard Pays D'Auge XO Calvados	96
Limoncello del Sol	60
Amaretto	60
Grappa Gaja & Rey	126
Sambucca Vacari	60
Sambucca Opal Nera	60
Fernet Branca	60
Patron Grand Burdeos Añejo	462
Don Julio 1942	252
Chartreuse Green	60
Castarede 1977 Armagnac	105

Mon Chéri	75
<i>Hennessy VS Cognac, infused with sour cherries, honey and espresso</i>	

105 Espresso Martini	70
<i>Baileys, Patron Café, Kahlua, espresso and orange zest</i>	

Illegal	105
<i>Auchentoshan 18yr single malt, Hapsburg absinthe, Peychauds bitters and tonka bean syrup</i>	

Raspberry Dali	75
<i>Bacardi White Rum, raspberry liqueur, Maraschino liqueur, vanilla cream topped with raspberry dust</i>	

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Take your pick up from our all-inclusive selection of
Pastries, Eggs, Signatures and Sweets:

Including Mocktails, Fresh juices, Soft Drinks & Hot Beverages – 265 AED
Add-on House Red, White & Rose Wines, Sangrias, Pimm’s & Beers – 400 AED
Add-on Mimosa, Bubbly Sangrias, Moet & Chandon Champagne & Hendrick’s Gin – 650 AED

Every Saturday from 12:00pm – 4:00pm

BREAKFAST

- Home-made vanilla yogurt granola, banana, mixed berries or chocolate sauce (G) (N)
- Pancakes, whipped cream, maple syrup
- Waffles, vanilla ice cream, caramel, chocolate, whipped cream (N)
- French toast, vanilla ice cream
- Acai Bowl (N)

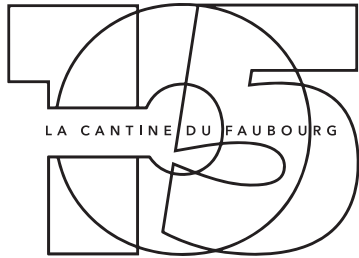
EGGS

- Pan fried eggs, cherry tomatoes, avocado and beef chorizo (G)
- Truffled scrambled eggs on toast
- Scrambled eggs, smoked salmon, lemon crème fraiche (G)
- Eggs benedict, veal bacon or crab (S)
- Soft boiled eggs, avocado, tomato salad (G)

STARTERS

- Yellowfin tuna ceviche with sesame, avocado, sweet onion vinaigrette (G)
- Salmon tartare, mango, coriander, chili oil (G)
- Spicy beef toast
- Tomato, mozzarella, pesto, focaccia bread (V) (N)
- Beetroot and blackberry salad, walnuts, goat cheese (V) (G) (N)
- Quinoa and kale salad, apple, goji berries, aged parmesan cheese (V)
- Fried calamari, scallions and spicy mayonnaise (S)
- Lentil salad, cranberries, tomatoes, green apple (V) (G)

(V) suitable for Vegetarians - (N) Nuts - (S) Shellfish – (A) Alcohol - (G) Gluten-free
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MAINS

- Les coquillettes de mon enfance (V)
- Mini beef burger, monterey jack cheese, mustard mayo
- Flatbread, caramelized onion, provolone cheese, smoked duck
- Parmesan risotto, summer vegetables, basil leaves (V) (G)
- Squid and mussels orecchiette pasta, cherry tomato and basil (S)
- Roasted beef, provencale tomato, confit shallot, truffle jus (G)
- Catch of the day, grilled vegetables and sauce vierge (G)
- Roasted Scottish salmon, capers, edamame beans and lime (G)

SWEETS

- Chocolate mousse (G)
- Rum baba (A)
- Traditional tiramisu
- Banana split (G)
- Fruit salad (G)
- Brie cheese with fig chutney

A LA CARTE

- Pan fried eggs, truffle, caramelized onion, sliced roasted foie gras (G) – 120
- Burrata pizza with fresh black truffle (V) – 145
- Gillardeau oysters, n°2 (S) (G) – 31 / per piece
- Whole King crab leg, spicy mayonnaise, aioli and lime wedge (S) (G)
1 leg – 320 2 legs – 610
- Honey glazed Wagyu short ribs, pomelos, spring onion and coriander – 210
- Master Kobe striploin (Grade 9+) (G) – 585 / 300 g
- Wagyu tomahawk from the Josper Grill (G) – 980 / 1.5 kg

SUPPLEMENTS

- Black truffle 2 gr 110
- Seared foie gras 50 gr 67
- Caviar Oscietre 5 gr 93

CAVIAR

- Served with blinis, crème fraiche & selection of condiments
- Caviar Oscietre 15 gr, from France 294
- Caviar Oscietre 50 gr, from France 962
- Beluga Caviar 30 gr, from Iran 1945

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BUSINESS LUNCH

POUR COMMENCER & POUR SUIVRE - AED 110

*Add a dessert from the "Pour Terminer" selection for AED 20
Add a glass of Red, White or Rosé from the "Wine of the week" for AED 40*

POUR COMMENCER

Choose between a selection of 4 starters

POUR SUIVRE

Choose between a selection of 4 mains

POUR TERMINER

Choose between a selection of 2 desserts

HEALTHY OPTION

AED 110

Design your Poke Bowl
Guilt-free dessert

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