

At STAY Dubai, Yannick Alléno offers pure French Fine dining cuisine, the Chef's inspired dishes are both surprising and exclusive, a symbol of the Michelin-starred Chef's "savoir faire", refinement and creativity.

LES ENTREES

Vegetal Soup with Pine Nuts (VG)(N) <i>Pesto sauce and vegan parmesan</i>	90
Steamed Cod Viroflay (D) <i>Smoked Scamorza, tomato and celery extraction</i>	140
Pan Fried Foie Gras (G)(D)(A)(N) <i>Orange blossom pastilla and condiments</i>	180
Langoustine Tart with Oscîère Caviar (S)(G)(D)(A) <i>Beurre blanc sauce with fresh ginger and pike fish eggs</i>	220
Fettuccine with Grated Alba Truffle (G)(D) <i>Cancoillotte sauce</i>	220
King Crab Topped with Farmhouse Cream (S)(D)(A) <i>Nori seaweed broth and fresh herbs</i>	220
Thinly Sliced Scallops like a Ravioli (S)(D)(A) <i>Oscîère caviar and beurre blanc sauce with ginger</i>	230

*For any allergies or dietary requirements please speak to your waiter.
(N) Nuts (S) Shellfish (D) Dairy (V) Vegetarian (G) Gluten (VG) Vegan (A) Alcohol*

All prices are in UAE Dirhams and inclusive of applicable Municipality Fees, Service Charge and VAT.

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LE PRINCIPAL

Poached Chicken with Lovage Mayonnaise (D)(G)(A) <i>Mushrooms pickles, chicken jus and jelly, croutons</i>	285
Australian Waguy Beef (D)(G)(A) <i>Potatoes soufflées, tomato gratin and Choron sauce</i>	320
Crispy Milk Fed Lamb with Agria Potatoes and Lamb Jus (D) <i>Ratte de Touquet mash potatoes in tribute to Joël Robuchon</i>	330
Pan Fried Red Mullet on it's Skin (G)(D)(A) <i>Baby leeks, bone marrow and Genovese sauce</i>	280
Slowly Cooked French Wild Turbot Fillet (D) <i>Truffle virgin sauce, celeriac puree and parsley coulis</i>	285
Wild Braised Seabass in Seaweed Butter (S)(D)(A) <i>Agata baby potatoes, Bouchot mussels and dill</i>	295
John Dory Cooked Under the Salamander (D)(G) <i>"A la Diable" sauce and crispy onion rings</i>	285
Slow Cooked Einkorn Wheat "Tagine" (VG)(G) <i>Multicolor carrots and tomato extraction</i>	190

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STAY SET MENUS

4 COURSES EMOTION MENU

550 AED

With our sommelier selection 1.000 AED

King Crab Topped with Farmhouse Cream

Nori seaweed broth and fresh herbs



Pan Fried Foie Gras

Orange blossom pastilla and condiments

OR

Langoustine Tart with Oscietre Caviar

Beurre blanc sauce with fresh ginger and pike fish eggs



Slowly Cooked French Wild Turbot Fillet

Truffle virgin sauce, celeriac puree and parsley coulis

OR

Australian Waguy Beef

Potatoes soufflé, tomato gratin and Choron sauce



Soft Biscuit Soufflé with Lemon

Lime and tequila sorbet in a cristalline

6 COURSES EXPERIENCE MENU

750 AED

With our sommelier selection 1.700 AED

King Crab Topped with Farmhouse Cream

Nori seaweed broth and fresh herbs



Thinly Sliced Scallops like a Ravioli

Oscietre caviar and beurre blanc sauce with ginger



Fettuccine with Grated Alba Truffle

Cancoillotte sauce



Wild Braised Seabass in Seaweed Butter

Agata baby potatoes, Bouchot mussels and dill



Crispy Milk Fed Lamb with Agria Potatoes and Lamb Jus

Ratte de Touquet mash potatoes in tribute to Joël Robuchon



Soft Chocolate with Seaweed Jam

Yuzu sorbet and thin sour meringue

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Milk Chocolate and Caramel Fuseau (D)(G)

White truffle and fleur de sel

110

Soft Biscuit Soufflé with Lemon (D)(G)(A)

Lime and tequila sorbet in a cristalline

70

Caramelized Squash Butternut Ravioli (N)(D)(G)(D)

Bitter almonds, butter ice cream and orange marmelade

70

Soft Chocolate with Seaweed Jam (D)(G)(N) **70**
Yuzu sorbet and thin sour meringue

Refined Cheese Plate from Mons House (D)(G)(N) **140**

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