

Black Truffle Specials

- STARTERS -

Pan-Seared Scallops (G) (D) 230 AED

Celeriac Pûrée, Truffle Vinaigrette Croutons

Potato Cappuccino, Morels & Truffle (GF) (D) (V) 150 AED

Potato Foam, Glazed Morels, Sliced Truffle

Risotto Taleggio Cheese (GF) (D) 130 AED

Veal Jus, Black Truffle

- MAINS -

Lobster Thermidor & Black Truffle (GF) (D) 650 AED

Smoked Japanese Wagyu Tenderloin (G) (D) 550 AED

Anna Potato, Carrot Purée, Black Truffle Jus

- DESSERT -

Truffle, Vanilla Stracciatella (G) (D) (N) 90 AED

Chocolate Mille-Feuille, White Chocolate Truffle Cream, Vanilla Ice Cream

(GF) Gluten-Free

(G) Gluten

(V) Vegetarian

(N) Nuts

(D) Dairy

All prices are in AED, inclusive of 7% municipality fee, 10% service charge & 5% VAT

DINNER MENU

(available from 7:00 PM to 2:00 AM)

Starter

Caviar Beluga 50g Blinis and Condiments	2500
Caviar Oscietra 50g Blinis and Condiments	1200
Oyster Le Gris #3 Condiments	30/each
Beef Carpaccio (G) Crispy Parmesan, Homemade Mayonnaise, Black Truffle	160
Tuna "Spaghetti" (G) Gazpacho, Lime, Croutons	115
Burrata & Pappa al Pomodoro (V) (G) Basil Leaves	110
Artichoke Salad (V) (GF) Raw and Cooked Artichoke, Lemon Dressing, Rocket Leaves, Parmesan Flakes	90

Main Course

Australian Wagyu Beef Tomahawk (800 g) (GF) Truffle Mashed Potatoes, Bernaise Sauce	850
Veal Milanese (G) Veal Rib, Breadcrumbs, Crispy Potatoes, Cherry Tomato Confit, Lemon	350
Wild Sea Bass "Parmigiana" (N) (G) Baked Sea Bass, Tomato Sauce, Mozzarella, Fried Eggplant, Basil	300
Grilled Prawns (GF) Lemon	250
Australian Wagyu Tagliata (GF) Rocket Salad, Cherry Tomatoes, Veal Jus, Parmesan Flakes	230
Lamb Rack (G) Herbs Crust, Red Pepper Cream, Kale	140
Crispy Baby Chicken (GF) (N) Spinach, Pine Nuts and Raisins, Mashed Potatoes, Orange, Honey, Spicy Lemongrass Sauce	140

Pasta & Risotto

Lobster Spaghetti 🍷 (G) Cherry Tomatoes, Fresh Herbs	165
Seafood Risotto (GF) Mussels, Clams, Calamari, Prawn, Seafood Sauce	165
Lasagna (G) Homemade Pasta, Bolognese and Besciamella Sauce	120
Paccheri (V) (G) Tomato Sauce	85

Folia

Tacos (N) (G) Roasted Cauliflower, Mushroom Barbacoa, Guacamole, Pico de Gallo	90
Dukkah Avocado (N) 🌿 Greens, Lemon, Tahini, Radish, Tomato Jam	70
Beet Hummus (G) (N) 🌿 Pickles, Celery, Dill, Mint & Dukkah	65

Side Dish

Double Chickpeas Salad (GF) 🌿	50
Mashed Potatoes (GF) (V)	50
Grilled Vegetables (GF) 🌿	40
Mix Salad (GF) 🌿	40

Snack

French Cheese Platter Mons Affinated Selection of 6	110
Wagyu Beef Sliders Canadian Veal Bacon, Cheddar Cheese	85
Seafood Fritto Misto Octopus, Calamari, Prawn, Tartare Sauce	85
French Fries (GF) (V)	50

Dessert

Chocolate Mousse (V) (N) Baumkuchen Cake, Orange Dentelles, Coffee Spuma, Pistachio-Vanilla Sauce	70
Cloud Cake (V) Raspberry Sorbet, Chantilly Cream, Berries, Meringue	70
White Chocolate Panna Cotta (GF) (V) Passionfruit Jelly	60
Strawberry Pistachio Cassata (V) (N)	60
Selection of Ice Cream & Sorbet (GF) (V)	60
Fruit Platter (GF) (V)	50

(G) Gluten

(GF) Gluten-Free

🍷 Signature Dish

(V) Vegetarian

(N) Nuts

🌿 Plant-Based

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