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## CHEESE & CHARCUTERIE SELECTION

**Selection of 3 types (N)** 95

**Selection of 5 types (N)** 135

Served with walnut, sundried fruit, green apple, quince paste, honey / Dijon mustard, pickled onions and gherkins

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## COLD APPETIZER

**French Lentil and Spinach Salad** 50

Roasted baby potato, avocado, tomato with lemon vinaigrette

**Quinoa and Kale Salad (N)** 55

Baked carrot, dried cranberry, caramelized walnut with citrus dressing

**Mediterranean Couscous Salad (NEW) (N)** 60

With dried fruits, caramelized nuts, fresh vegetables and herbs

**Sprouts and Wild Rice Salad with Green Peas Croquette** 60

Sprouts salad mixed with lemongrass, fresh herbs, cranberry and citrus dressing

**Beetroot Carpaccio and Feta Cheese (N)** 70

Beetroot, fresh strawberry, caramelized walnut and crispy shallot with strawberry balsamic dressing

**Burrata and Heirloom Tomato Salad (N)** 75

Black salt and basil pesto served with parmesan crumble and house-made cherry tomato ice cream

**Tuna Tartare (S)** 75

Yellowfin tuna, spring onion, sesame oil, chili, shallot, avocado-mango salsa with crispy wonton

**House-made Foie Gras** 80

Onion marmalade and kumquat jam

**Beef Tartare** 85

Argentinean beef tenderloin seasoned with mustard, capers, gherkins and served with house-made potato chips

(N) Nuts / (S) Seafood / (A) Alcohol

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## HOT APPETIZER

<b>Cordon Bleu Bites</b>	50
Chicken filled with turkey ham, Emmental cheese served with mustard mayo	
<b>Spring Rolls</b>	55
Duck confit or vegetable served with hoisin sauce or sweet chili sauce	
<b>Crispy Fried Baby Squid (S)</b>	60
Seasoned with smoked paprika and served with spicy mayonnaise or tartare sauce	
<b>Cod Croquettes (NEW) (S)</b>	65
Virgin sauce / Summery salsa with fine chopped vegetables	
<b>Baked Eggplant (N)</b>	70
Mozzarella, pesto and tomato concassé	
<b>Caramelized Onion Tart (NEW)</b>	75
Baked on crunchy parmesan base	
<b>Foie Gras Sliders (A)</b>	80
Onion marmalade, crispy shallot, pickled pumpkin and port wine chocolate sauce	
<b>Short Rib Sliders</b>	85
Braised beef ribs, Chef's secret sauce, tomato, lettuce, cheddar cheese and caramelized onion	
<b>Escargots De Bourgogne (NEW)</b>	90
Six garlic herb butter baked snails	
<b>Baked Scallops (S)</b>	90
Spinach, beef chorizo topped with citrus-infused white butter sauce	
<b>Grilled Tiger Prawns (S)</b>	95
Garlic butter sauce, fresh lime and coriander	
<b>Mussel Pot for 2 (S)(A)</b>	125
Cooked with creamy white wine sauce and mirepoix, served with French fries	

(N) Nuts / (S) Seafood / (A) Alcohol

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## MAIN COURSE

<b>Mushroom Rigatoni</b>	85
Pasta with mushroom, creamy sauce and crispy shallots	
<b>Spaghetti Bolognese Blanche (NEW) (A)</b>	95
Vegetables and meat slow simmered in white wine and butter sauce	
<b>Sea Food Risotto (S)(A)</b>	105
Carnaroli rice served with Persian saffron emulsion	
<b>Seared Tuna (S)</b>	120
With sesame crust, red capsicum confit, lime sauce and house-made celery ice cream	
<b>Sea Bass Fillet (S)(A)</b>	125
Pan seared sea bass fillet, spinach, green onion, black garlic, chorizo and beurre blanc sauce	
<b>Roasted Duck Leg (NEW) (A)</b>	135
With carrot orange puree, caramelized fennel and thyme juice	
<b>Truffle Burger</b>	145
Premium Argentinean beef patty with, cheddar cheese, avocado, truffle aioli, tomato, grilled onion and pickled beetroot served with French fries	
<b>Moe's Mustard Chicken for 2 (A)</b>	165
Half corn-fed chicken with French mustard sauce	
<b>Grilled Lamb Rack</b>	175
Grilled, served with roasted garlic, and choice of side dish	
<b>Grass Fed Argentinean Beef: Ribeye 300g or Tenderloin Filet 220g</b>	195
Asparagus, sun-dried tomato and choice of one side dish	
Creamy wild mushroom sauce / peppercorn sauce / béarnaise sauce / lemon & herb butter	

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## SIDES

House Mixed Salad	Cauliflower Gratin	35
Truffle Pomme Purée	Brussel Sprouts	
Sautéed Spinach	French Fries	
Carrot Orange Purée	Sweet Potato Fries	

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## Dessert

48AED

### Mille-Feuille Aux Framboises

Raspberry mascarpone topped with fresh raspberries and caramelized puff pastry

### Tarte Tatin

Chef Ludovic's family recipe

Baked apple tart served with house-made rosemary ice cream

### Bed Of Tiramisu (A)

Mascarpone, Amaretto-infused lady finger served with coffee-flavored jelly and chocolate shavings

### Moe's Passion Fruit Cheesecake

Served with mixed berries

### Dessert Of The Day

(N) Nuts / (S) Seafood / (A) Alcohol