



# FESTIVE MENU

In addition to our regular à la carte selection, discover these limited-edition festive creations, available from 5 December to 7 January.

## MAIN COURSE

### Vitello Tonnato (F)(E)(D) | 75

Thin-sliced veal covered with a creamy tuna sauce topped with capers and sakura cress.

### Fesenjan (Persian Walnut & Pomegranate Stew) (TN) | 95

A rich and flavorful persian classic, made with slow-cooked chicken simmered in ground walnuts and pomegranate molasses. Sweet, tangy, and nutty – a true Taste of iran's culinary heritage.

### Boeuf En Croute (C)(D)(E)(G)(TN) | 280

Beef wellington, shitake mushroom duxelles, wasabi crepes, beef escoffier Sauce, black garlic pommes puree, crispy brussel sprouts and walnuts.

### Beef Cheek Stiffado (N)(G) | 95

Angus beef cheek, chestnut and walnut puree, fresh tomato sauce, pearl onions

### Duck Cranberry Pizza (G)(SE)(D)(TN)(S)(SD)(MO) | 86

A coastal-inspired pizza topped with a medley of sous vide duck breast over a bold, japanese-style spicy tomato sauce.

### Matcha Turkey Ramen(G)(SE)(S)(SD) | 88

A nourishing bowl of rich ramen broth infused with delicate matcha, served With slices turkey breast, fresh ramen noodles, fresh leek and nitamago.

Celery (C) | Dairy (D) | Eggs (E) | Fish (F) | Gluten (G) | Lupine (L) | Molluscs (MO) | Mustard (M)  
Peanuts (P) | Raw (R) Seafood (SF) | Sesame (SE) | Soybeans (S) | Sulphur Dioxide/Sulphites (SD)  
Tree nuts (TN) | Vegetarian (V) | Vegan (VG)

All prices are in AED and inclusive of 5% VAT, 10% service charge and 7% municipality fees.



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## Truffle Surf & Turf Burger (D) (E) (G) (MU) (TN) (S) (SD) | 95

Wagyu beef patty, topped with lobster tail, seared foie gras, and finished with black truffle oil on a toasted brioche bun. Garnished with a touch of Shaved truffle for an indulgent experience.

## Roasted Chestnuts (N) (TN) | 55

Roasted Chestnuts.

## Slow-Cooked Lamb Shoulder With Chestnuts & Herbs (G, D, TN) | 125

Lamb shoulder with Lebanese spices, served with oriental rice, Roasted vegetables, chestnuts, nuts, and gravy

## BEVERAGE

## Mulled Wine (SD) | 65

Slow cook for 20 mins - red wine, fresh orange, cinnamon, star anise, cloves, maple syrup and brandy.

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