EXPERIENCE

AED 1350 per person
AED 950 Wine Pairing
AED 2250 Prestige Wine Pairing

La Balade D, G, N, V
Vegetables Composition

Buckwheat Tuile D, G, S, R
Blinis, Prunier Caviar and Alain Chapel Consommé

Blue Lobster D, G, S, N
Kombu and Pilée Sauce

Turbot D, S
Shiso, Basil and Citrus Sauce

Wagyu Mille-Feuille D
Boston Lettuce and Beetroot

Comice Pear D, G, V
Bergamot and Isigny Cream

Chocolate Tart D, G, V
Kalamata Olive Ice Cream

Mons Cheese Selection AED 160

Locally Sourced/Sustainable (N) Nuts (S) Seafood (D) Dairy (V) Vegetarian (G) Gluten (VG) Vegan (R) Raw
Please notify our service colleagues if you have any known food allergies or intolerance. Our food is prepared in an environment where peanuts/ nuts and other allergens are handled. Currently there is no separate concerned allergen-free preparation area. Consumption of raw or undercooked animal, seafood, or poultry products such as eggs may increase your risk of food-borne illness. Written further information is available upon request.
All prices are in UAE Dirhams and inclusive of applicable Municipality Fees, service charge & VAT

WHITE TRUFFLE

AED 1850 per person
AED 1250 Wine Pairing

Celery Bottoni D, G
Beef Consommé

Cheese Soufflé D, N, V
36 Months Comté, Walnut and Leeks

Scallops D, G, S
Curry Croustade and Crustaceans Sabayon

Langoustine D, S
Artichokes and Parsley Sauce

Volaille de Bresse D, G
Ziti, Foie Gras and Albuféra Sauce

Topinambour D, G, N
Walnut and Coffee Milk Jam

Viennetta D, G, N
Brioche, Hazelnut and Vanilla Ice Cream

Mons Cheese Selection AED 160

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CAVIAR

Prunier Oscietra Supérieur 50g [S, R] | 2,000

Prunier Oscietra Héritage 50g [S, R] | 3,200

Kaviari Beluga Huso 50g [S, R] | 3,500

STARTERS

La Balade [D, G, N, V] | 240
Vegetables Composition

Cheese Soufflé [D, N, V] | 260
36 Months Comté, Walnut and Leeks

Langoustine [D, S] | 370
White Truffle, Artichokes and Parsley Sauce

Sturgeon Nonette [D, G, S] | 370
Smoked Cream and Prunier Caviar

MAIN COURSES

Kojisotto [D, V] | 360
Extra Old Mimolette, Girolles and Rocket

Turbot [D, S] | 460
Shiso, Basil and Citrus Sauce

Volaille de Bresse [D, G] | 490
Ziti, Foie Gras and Albuféra Sauce

Wagyu Mille-Feuille [D] | 510
Boston Lettuce and Beetroot

Blue Lobster [D, G, S, N] | 520
Kombu and Pilée Sauce

DESSERTS

Comice Pear [D, G, V] | 120
Bergamot and Isigny Cream

Viennetta [D, G, N, V] | 120
Brioche, Hazelnut and Vanilla Ice Cream

Chocolate Tart [D, G, V] | 120
Kalamata Olive Ice Cream

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