

# DEEP SEA GASTRONOMY BY YANNICK ALLÉNO

## THE RAWES

<b>MARINATED WILD SEA BASS (S)</b> Passion fruit and mango	105
<b>MARINATED LOBSTER (N) (S)</b> Lemongrass, sesame dressing and caviar	160
<b>PRAWN CEVICHE (S)</b> Aguachile rojo, guacamole and corn tortilla	115
<b>TUNA CARPACCIO (G) (S)</b> Ponzu sauce, lemon and shiso	105
<b>SCALLOP CARPACCIO (S)</b> Fennel dressing and Granny Smith apple	125
<b>HAMACHI SASHIMI (S)</b> Coconut and wasabi gel	105

## SALADS AND APPETIZERS

<b>PERSIAN SALAD (D) (V)</b> Romaine lettuce, cucumber, capsicum, tomato, olives and Feta cheese	95
<b>RUCOLA SALAD (D)</b> Rocket leaves, cherry tomatoes, Parmigiano Reggiano cheese and grilled chicken	90
<b>PALM SALAD (S)</b> Romaine lettuce, palm heart, avocado, crab and cocktail sauce	120
<b>BURRATINA (D) (V)</b> Organic tomatoes and passion fruit dressing	115
<b>CALAMARI "A LA LUZIENNE" (S)</b> Tomato, piquillos, white onions and Espelette pepper	95
<b>STEAMED WHOLE ARTICHOKE (V)</b> Stuffed with artichoke confit, shallot and sherry vinegar dressing	115
<b>PAN-FRIED SCALLOPS (D) (S)</b> Cauliflower, Madras curry, spinach and cumin espuma	125
<b>RAZOR SHELL SOUP (D) (S)</b> Celery, leek and razor shell juice	105

## SIGNATURE DISHES

<b>WILD SEA BASS (N) (S)</b> Declination of asparagus, virgin sauce and roasted pineapple	225
<b>MAHI MAHI SNAKED (S)</b> Thai broth and vegetable juice	195
<b>STEAMED JOHN DORY (D) (S)</b> Crispy cantonese risotto and lemongrass emulsion	230
<b>TURBOT "GRENOBLOISE" (D) (G)</b> Glazed celery root	240
<b>SOY MARINATED SALMON (N) (S)</b> Spinach, roasted cashew nuts, sour cream and Nerigoma	210
<b>VEGETARIAN BIBIMBAP (N) (V)</b> Rice, vegetables and fried egg	110

## LET'S SHARE (For two and more)

<b>CAVIAR</b>	
<b>Oscietre prestige 30G</b> White bread toast, hard boiled eggs, parsley and sour cream	1,000
<b>Oscietre prestige 50G</b> White bread toast, hard boiled eggs, parsley and sour cream	1,500
<b>SEA FOOD AND CHICKEN PAELLA (S)</b> Bomba rice, mussels, prawns, calamari and chicken	580
<b>SEAFOOD PLATTER (S)</b> Selection from the sea and condiments	990
<b>SEAFOOD LUTE SOUP (D) (S)</b> Lobster, shrimp, chick peas, chili cooked in a molcajete topped by homemade puff pastry	500

## PASTA AND RISOTTO

<b>FRESH SQUID INK PASTA (D) (G) (S)</b> Sea urchins	185
<b>CLAMS RISOTTO (D) (S)</b> Marinière jus and green tea buckwheat tuiles	150
<b>PENNE RIGATE (D) (G)</b> Parmigiano reggiano cheese and black Truffle	165
<b>OBSIBLUE PRAWN RAVIOLI (G) (S)</b> Dehydrated kimchi and ginger dashi	120

## CATCH OF THE DAY

<b>MARKET AVAILABILITY (S)</b>	Market price
Steamed, salt crusted, Jospier grill, tikin-xic style	

## THE FISHERMAN

<b>6/9/12 OYSTERS FINES DE CLAIRE N2 (S)</b> Mignonette sauce	150/225/300
<b>TIGER PRAWNS ON HIMALAYAN SALT (N) (S)</b> Peanut sauce and fermented fish sauce	125
<b>JOSPER OCTOPUS (S)</b> Romaine lettuce, piquillos and shallot dressing	220
<b>GRILLED LOBSTER (D) (S)</b> Coral butter, turmeric peas and red curry bisque espuma	285
<b>KING CRAB LEG (D) (S)</b> Bisque sauce and spring onions	260

## MEAT LOVERS

<b>KOREAN BIBIMBAP (N) (S)</b> With thin slices of Wagyu beef	280
<b>KOMBU MARINATED BEEF TOMAHAWK TO SHARE (D) (S)</b> Pan-fried with miso butter, glazed with oyster sauce	680
<b>AUSTRALIAN BLACK ANGUS BEEF TENDERLOIN (D)</b> Shallot confit, sautéed white mushrooms and black pepper sauce	265
<b>LAMB RACK (D) (G) (S)</b> Anchovies crust and smoked eggplant caviar	195
<b>BABY CHICKEN (G)</b> Sautéed vegetables and potatoes, glazed with honey infused rosemary	160

## SELECTION OF SIDE DISHES

Potatoes   Mashed (D), Sautéed, Fries	42
Sautéed Seasonal Vegetables	42
Mixed Salad	42

(D) Dairy (G) Gluten (N) Nuts (S) Seafood (V) Vegetarian

For any allergies or dietary requirements please inform your waiter. All prices are in UAE Dirhams and inclusive of 7% Municipality Fees, 10% Service Charge & 5% VAT.

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