



CELEBRITIES

Starter

Pumpkin Velouté Grilled Focaccia, Lobster Medallion	100
Seared Langoustine, Crab Jelly & Caviar, Mint Ravioli	126
Burratina Cheese, Heirloom Tomatoes, Goujere	95
Duck Foie Gras Calisson, Almond, Lemon Jam, Meringue & Dacquoise (N)	126
Beef Carpaccio, Shallot Dressing, Parmesan Shavings & Mushroom Cromesquis	111
Maine Lobster Salad, Buffalo Mozzarella, Basil & Condiments (N)	145
Seared Duck Foie Gras, Candied Smoked Paprika & Almond Tuile	126
Scallops "A la Plancha", Beetroot & Comté Cheese, Grapefruit	116

Pasta & Risotto

Starter Main

Home Made Spaghetti, Dublin Bay Prawns & Fresh Herbs	85	126
Lobster Ravioli, Roma Tomato Sauce & Basil	95	140
Black Rice "Venere" Risotto, Wild Mushroom, Soft Egg Yolk	90	135

Vegetarian

Roasted Green Asparagus Velouté, Vegetable Foam	80	
Black Mushroom Ravioli, Truffle Cream	85	120
Wild Mushroom "Carnaroli" Risotto	85	120
Asparagus Risotto, Parmesan & Basil	75	116
Vegetable Mille-Feuille, Provençale Sauce		125

*Due to our dedication in sourcing fresh products, we apologize should any items be temporarily unavailable.
All prices are in AED. All prices are Inclusive of 7% Municipality Fees, 10% Service Charge & 5% VAT.
As per Dubai Municipality law, indoor public areas, restaurants and bars are smoke free environments.
Please communicate any allergies to the Manager. Dishes with the indication (N) contains Nuts.*

Fish & Shellfish

Mediterranean Red Mullet Zucchini Flower, Aubergine & Pepper Marmalade, Saffron Bouillabaisse Sauce	170
Glazed Atlantic Turbot Fillet Caramelized Mango, Capers, Zucchini, Sweet & Sour Sauce	190
Poached Dover Sole Lettuce Cream, Black Rice "Venere", Crispy Buckwheat	195
Lobster Tart, Morel Mushroom, Confit Onion & Black Truffle	255

Meat & Poultry

Roasted Yellow "Javron Les Chapelles" Chicken Breast Foie Gras & Black Mushroom Ravioli	175
Roasted Australian Lamb Chops Green Pea Puree, Glazed Agnolotti, Parsley & Chive	210
Milk Fed Veal Tenderloin Wild Morel Mushroom, Fondant Potato & Truffle Cream	230
Australian Wagyu Beef Tenderloin, Grade 4 Black Croustade Stuffed with Beef Cheek, Marrow, Hazelnut & Truffle	310
Roasted Pigeon & Foie Gras in Kadaif Crust Carrot Puree & Vegetable Mille-Feuille	210

Dessert

Warm Apple Tarte, Honey Ice-Cream (N)	60
"Andoa" Chocolate Mousse, Caramel Ice-Cream, Roasted Almond & Espresso (N)	65
Pineapple & Coconut, White Chocolate, Lemon Sorbet, Kumbawa Lime Zest (N)	70
Hazelnut Dome, Almond Ice-Cream, Praline, Milk Chocolate Ganache (N)	65
Selection of Sorbet & Ice-Cream	55
Artisan Cheese Selection from "Mons Fromager & Affineur"	75

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