

Don't be late

SELECTION OF CAVIAR

(served with selection of condiments)

BELUGA 30G 1880,00AED **(G)**
OSCIETRA 30G 720AED **(D)(G)**
OSCIETRA 100G 2400AED **(D)(G)**

STARTERS

GILLARDEAU NO3 OYSTERS

3PCS 165AED, 6PCS 330AED, 12PCS 660AED

Lemon, shallots vinegar

EGGPLANT SALAD 75AED

Miso dressing, crispy sweet potato (G)(F)

QUINOA SALAD 75AED

Citrus dressing (GF)

FOIE GRAS TERRINE 155AED

Onion chutney, rustic bread (A)

TRUFFLE YELLOW TAIL 115AED

Ponzu sauce

SALMON CARPACCIO 95AED

Carrot yuzu dressing, fresh kumquat (D)

TUNA TARTARE 120AED

Avocado, sesame dressing (D)(N)

WAGYU BEEF CARPACCIO 135AED

Rocket leaves, parmesan cheese

BURRATA 110AED

Datterino tomato, cherry, chardonnay dressing (GF)(V)

CLASE AZUL CAESAR SALAD 360AED

Croûton, baby jem, parmesan cheese (A)(D)(G)(V)

POACHED EGG CAVIAR 185AED

Crispy potato, parmesan emulsion (S)(D)

ENOKI TEMPURA 75AED

Wasabi mayo, shiso leaves (G)(V)

CAVIAR & CRAB CRISPY GALETTE 255AED

Avocado, lemon (G)(S)(D)

WHOLE KING CRAB LEG 565AED

Spicy mayo, lemon

MAINS

GRILLED SEA BASS PROVENÇAL 195AED

Black olives, cherry tomato confit

DOVER SOLE MEUNIERE 570AED

Lemon, parsley (G)

MISO BLACK COD 265AED

Spinach salad, sesame (A)(G)

WAGYU BEEF TARTARE 185AED

Grilled sourdough (G)

ROASTED BABY CHICKEN 185AED

Artichokes, black garlic (A)

WAGYU BEEF ROSSINI 380AED

Foie gras, black truffle

GRILLED LAMB CHOPS 220AED

Chimichurri, lamb jus

RIGATONI ARRABIATA 155AED

Fresh tomato and basil, burrata

CAVIAR PASTA 350AED

Fresh egg pasta, light mascarpone cheese, chives (G)(D)(S)

SHARING

CARAMELIZED DUCK BREAST 260AED

Honey glaze, duck jus

GRILLED ROCK LOBSTER 1150AED

Garlic, parsley butter

WAGYU TOMAHAWK (GRADE 9) 1600AED

Bone marrow, selection of sauces (G)(D)

SIDES

HONEY MUSTARD CAULIFLOWER 65AED

crispy beef bacon

ROASTED ASPARAGUS WITH PESTO 65AED (D)

MASHED POTATO 65AED (D)

BABY GEM & TOMATO SALAD 65AED

FRENCH FRIES 65AED

SUPPLEMENTS

BLACK TRUFFLE 5G 120AED

OSCIETRA CAVIAR 5G 100AED (V)