



Chefs Table
Tasting menu



Avocado:

avocado gazpacho, smoked trout, coriander oil

Beetroot:

baked beetroot, tuna tartar, crème fraiche, soy dressing

Artichoke:

confit artichoke, chicken breast, chicken jus, lemon zest

Celeriac:

celeriac textures, USDA tenderloin, parsley oil

Coconut:

coconut cheesecake, citrus touches, raspberries

AED 350



Chefs Table

Vegetarian tasting menu

Avocado:

avocado gazpacho, pico de gallo, coriander oil

Beetroot:

beetroot tartar, watermelon, crème fraiche, lemon mayo

Artichoke:

confit artichoke, zucchini, pumpkin sauce, lemon zest

Celeriac:

celeriac textures, sautéed shitake, parsley oil

Coconut:

coconut cheesecake, citrus touches, raspberries

AED 350