

BENTLEY KITCHEN



CHEF'S TABLE SET MENU

15th Sept – 15th Oct

5 course – AED350

STARTERS

Mushroom and chestnut velouté

wild mushroom, shallots, honey glazed chestnut, truffle

Tuna Tartare

yellowfin tuna with chilli, lime, soy, sesame,
crispy cracker & cress

Burrata

baby tomatoes, basil, olive oil, sourdough bread

MAIN COURSE

Wagyu Oyster Blade Steak

flamed grilled Ranger's valley oyster blade, parsnip purée,
truffle fries, jus

Or

Spiced Salmon

crispy skin salmon fillet, lentil salad, charred potatoes,
lemon caper sauce

Or

Harissa Chicken

harissa spiced baby chicken fillets, chives mash,
green sauce, burnt lemon

DESSERT

Pecan Pie Cheesecake

pecan tart, Philadelphia cheese, crumble, nuts, lotus glaze

The menu has been inspired by the well-known European food and amazing Emirati flavors offered by the region. Most of ingredients have been sourced in the Middle East and infused with a French touch.