

# MENU

## X CHEF ANTHONY

## CHEF FAISAL

19-23  
October

### STARTER 95

*by Anthony*

Salad of fresh white crab, peas, cucumber and nasturtium.  
Grilled Galician octopus, sweet peppers, courgette.  
Wild mushroom tart, fricassée of wild mushrooms, sabayon of toasted hazelnuts.  
Crisp confit chicken wings, black truffle, hand-cut macaroni.

*by Faisal*

Corn-Asian street.

### MAIN 250

*by Anthony*

Slow roasted chicken lacquered with lemon, grilled asparagus with macadamia.  
Denbighshire Welsh lamb, roast and slow cooked, fresh sheep ricotta, wild honey and coriander.  
Line-caught halibut, young broccoli with clams 'Dieppoise'.  
Grilled seabass, hispi cabbage with sea vegetables, pink grapefruit and ginger.

*by Faisal*

Emirati fish & chips.

### DESSERT 60

*by Anthony*

Classic English custard tart, golden sultanas, pine nuts, salted butter.  
Warm 70% Honduran chocolate soup with honey ice cream.  
Scottish raspberries, milk ice cream, fruit wafer.  
Paris - Brest.  
Canelé, Nougat, Fudge.

Chefs selection of dishes AED 400

