

CHEFS TABLE

TO START

SHARING

Brioche seaweed bordier butter ^v

Seafood Tartare Selection red prawn | yellow tail | rainbow trout

Mezze Selection ^{vN}

APPETIZERS

CHOICE

Octopus Carpaccio confit lemon | tomato salsa | herbs salad

Mussel Croquette borage cress | espelette pepper mayo

Zucchini Fritters zucchini flower | dill | mint | labneh | pine seeds ^{vN}

MAINS

CHOOSE ONE

Sweet Corn Raviolo chanterelle | noisette butter | hazelnut | sage ^{vN}

Chervil-crust Meager cauliflower | clams' sauce | leeks ^A

Duck Leg Confit pumpkin | baby carrot | orange gastrique

Slow Braised Prime Black Angus bone marrow | mushroom duxelles | sunchoke

DESSERT

SHARING

Luqaimat ^v

Pavlova ^v

Millefeuille ^v

4 COURSES SET MENU

INCLUDES WATER, COFFEE AND TEA

AED 275 per person



V - VEGETARIAN | **VG** - VEGAN | **N** - CONTAINS NUTS | **A** - CONTAINS ALCOHOL

All prices are in UAE dirham and are inclusive of all applicable service charges, local fees and taxes