



## À LA CARTE MENU

### STARTERS

#### Burgundy (France) 98

The signature “Modern Onion Soup 2.0” by Nicolas Isnard (V, G, E, D)

#### Italy 128

The artichoke soup, parmesan & fresh black truffle (G, D, N)

#### Mexico 124

Seabass ceviche, guava, citrus, corn crisp & jalapeno sorbet (G, E, SF, D)

#### Vietnam 168

“Phô” Style foie gras, carrot & kumquat, citrus broth (G, SF)

#### Lebanon 138

N\*2 Gillardeau oyster, burned eggplant & Sturia Caviar (SF, N)

### MAIN COURSES

#### Indonesia 188

Cod like a “Laksa” soup & yuba crisp (N, SF, D)

#### Morocco 168

Red mullet, confit eggplant & saffron sauce (G, SF)

#### Italy 250

Jumbo shrimp, textures of zucchinis, lemon & ginger emulsion (N, G, E, D, SF)

#### Tunisia 135

Citrus braised chicory & mint sauce (V, N)

#### Thailand 220

Duck breast, corn, passion fruit & black garlic, peanut sauce (N, G, SF, D)

#### India 168

Roasted chicken breast, celeriac like a flower & turmeric sauce (N, G, E, D)

#### Vietnam 335

Wagyu MB 6/7 grade “Sanchoke” beef tenderloin (200g),  
Saigon style sauce & palm heart

### CHEESE & DESSERTS

#### France 110

French goat cheese from our countryside,  
temperatures & textures variations (N, G, E, D, SF)

#### Dominican Republic 68

The Guanaja 70% “Grand Cru” dark chocolate,  
touch of vinegar dessert (SF, E, D)

#### Cuba 68

The “Pina Colada” (N, E, D, SF)

Vegetarian (V) | Nuts (N) | Dairy (D) | Gluten (G) | Seafood (SF) | Egg (E)  
Please highlight any specific food allergies or intolerance to our colleagues before ordering.

All prices are in UAE Dirham and are inclusive of all applicable service charges and tax.