



À LA CARTE MENU

STARTERS

Burgundy (France) 98

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

Italy 155

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

Mexico 130

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

France 140

French snails in an open ravioli, parsley & garlic flavours (D, G, E)

Vietnam 175

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

Lebanon 138

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

MAIN COURSES

Indonesia 190

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

Morocco 170

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

Italy 230

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

Tunisia 140

Citrus braised chicory, confit Buddha’s hand & mint sauce (V, D)

Thailand 220

Slow cooked duck breast, corn, black garlic, peanut sauce & passion fruit (N, G, D)

India 170

Slow cooked corn-fed chicken breast, celeriac & black currant, turmeric sauce (D, N, G)

Vietnam 330

Wagyu MB 6/7 grade “Sanchoku” beef tenderloin, souvenir of Saigon sauce, palm hearts & citrus. (G, N)

CHEESE & DESSERTS

France 110

Variations around the French goat cheese from our countryside, walnut crumble (V, N, G, E, D)

Dominican Republic 70

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

Cuba 70

The “Pina Colada” (V, E, D)

TASTING MENU

5 courses “blind tasting menu”, surprise of the Chef 420
Sommelier choice wine pairing 300 (5 glasses)

7 courses “blind tasting menu”, surprise of the Chef 550
Sommelier choice wine pairing 350 (6 glasses)

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.