



À LA CARTE MENU

SOUP

Artichoke soup, parmesan & fresh truffle
(V, D, N) 60

The signature “Modern Onion Soup” by Nicolas Isnard
(V, G, E, D) 60

STARTERS

Pan fried scallops, green apple & cauliflower, Sturia vintage caviar
(SF, D) 130

Seabass ceviche, guava, citrus, corn crisp & jalapeno sorbet
(G, E, SF, D) 130

French snails in an open ravioli, parsley & garlic flavours
(D, G, E) 140

“Pho” style foie gras, carrot & kumquat, citrus broth
(G) 175

MAIN COURSES

Chilean seabass “Bouillabaisse style”, tomato & zucchini, rouille sauce
(SF, E, D) 250

Cod like a “Laksa” soup & yuba crisp
(N, SF, D) 190

Wagyu Sanchoku MB 6/7 grade beef tenderloin,
“Rossini style” (foie gras), fresh truffle & red wine sauce, potato variation
(A, D) 295

Slow cooked corn-fed chicken breast, peanut sauce, carrot variation
(D, N, G) 170

DESSERTS

“Black Forrest” extravaganza chocolate sphere
(V, G, D, E) 70

Cuba: The spirit of a “Pina Colada”
(V, E, D) 70

Vegetarian (V) | Nuts (N) | Dairy (D) | Gluten (G) | Seafood (SF) | Egg (E) | Alcohol (A)
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



NICOLAS ISNARD “FRENCH CLASSICS”

The menu is served to the entire table

4-course set menu (soup, hot starter, fish or meat, dessert) 350

Sommelier choice wine pairing (4 glasses) 250

6-course set menu (soup, starter hot & cold, fish or meat, dessert) 550

Sommelier choice wine pairing (6 glasses) 350

SOUP

Artichoke soup, parmesan & fresh truffle (V, D, N)

COLD STARTER

Pan fried scallops, green apple & cauliflower, Sturia vintage caviar (SF, D)

HOT STARTER

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

FISH

Chilean seabass “Bouillabaisse style”, tomato & zucchini, rouille sauce (SF, E, D)

MEAT

Wagyu Sanchoku MB 6/7 grade beef tenderloin,
“Rossini style” (foie gras), fresh truffle & red wine sauce, potato variation (A, D)

DESSERT

“Black Forrest” extravaganza chocolate sphere (V, G, D, E)

NICOLAS ISNARD “TRAVELS AROUND THE WORLD”

The menu is served to the entire table

4-course set menu (soup, cold starter, fish or meat, dessert) 350

Sommelier choice wine pairing (4 glasses) 250

6-course set menu (soup, starter hot & cold, fish or meat, dessert) 550

Sommelier choice wine pairing (6 glasses) 350

SOUP

France (Burgundy)

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

COLD STARTER

Mexico

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

HOT STARTER

Vietnam

“Pho” style foie gras, carrot & kumquat, citrus broth (G)

FISH

Indonesia

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

MEAT

Thailand

Slow cooked corn-fed chicken breast, peanut sauce, carrot variation (D, N, G)

DESSERT

Cuba

The spirit of a “Pina Colada” (V, E, D)

Vegetarian (V) | Nuts (N) | Dairy (D) | Gluten (G) | Seafood (SF) | Egg (E) | Alcohol (A)

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