



ENTREES

SPANISH SAFFRON RISOTTO

With Crispy Spanish Chorizo (**P**), Manchego Foam, Baby Spinach, Pine Nuts & Capers.
Signatures Blanc Bordeaux France AED 55 Glass / 175 Bottle

SMOKED DUCK BREAST & CONSOMME

Applewood Smoked Breast dumplings Served in a Duck Consommé
Amy's Cabernet Sauvignon Australia AED 99 Glass / 340 Bottle

NEW ZEALAND WILD KING SALMON

Poached in leek broth, served with soft poached egg and lemon sabayon
Henschke Pinot Gris Australia AED 136 Glass / 500 Bottle

LOBSTER RAVIOLO

Served with Granny Smith beurre blanc
Cloudy Bay Sauvignon Blanc New Zealand AED 156 Glass / 570 Bottle

PRIME ARGENTINEAN BEEF CARPACCIO

With Truffle Emulsion, Roquette Leaves and Parmesan Shavings
Seresin Pinot Noir New Zealand AED 95 Glass / 380 Bottle

GREEK "MARINATED" FETA CHEESE

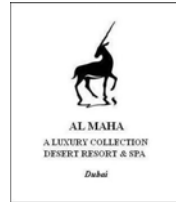
With Organic Garden Leaves "Misto", Edible Flowers, Roasted Red Onion & Beets,
Caper Berries & Summer Herb Verjus
Seresin Sauvignon Blanc New Zealand AED 76 Glass / 290 Bottle

PEPPERY RUCCULA POTAGE

With Chive Crème Fraîche and parmesan twister
Chateau Kefraya Rouge Lebanon AED 100 Glass / 315 Bottle

SASHIMI SLATE

Selection of Sashimi Grade Fish and Seafood with wasabi and aged soy sauce.
Henshke "Riesling" Julius Australia AED 112 Glass / 450 Bottle



MAIN COURSE

EIGHT SCORE “WAGYU” BEEF FILLET

**With Foie Gras, Roasted Sea Salt & Truffle Frites, Smoked Tomato Compote,
Roast Baby Vegetables & shallots Veal Jus**
Clos Cannon, St Emillion Grand Cru France AED 193 Glass / 675 Bottle

CARAMELIZED PORK LOIN (P)

**With Buttered Swiss Chard, Spinach Gnocchi, Roasted Pumpkin Puree
Ginger Marshmallow & Apple Jus.**
Margaux Private Reserve, Schroeder & Schyler France AED 103 Glass / 410 Bottle

“7 HOURS” BRAISED SHANK OF LAMB

With Vanilla puree, rosemary jus and sautéed baby root vegetables
Penfolds Kalimna Shiraz Bin 28 Australia AED 120 Glass / 340 Bottle

SAUTEED MONKFISH FILLET

With Coriander risotto, Purple Sprouting Broccoli & Champagne Butter Sauce.
Dog Point Sauvignon Blanc New Zealand AED 88 Glass / 350 Bottle

ROASTED SKATE WING

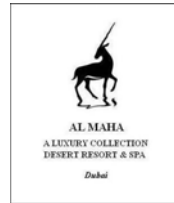
With warm dandelion salad and Robusta olive oil
Mersault, Bouchard Pere & Fils – Loire France AED 197 Glass / 700 Bottle

MORROCAN VEGETABLE COUSCOUS

With chickpeas, zucchini, Persian feta cheese and tomato broth.
Chateau Pavillons de St Estephe Bordeaux France AED 66 Glass/ 220Bottle

PUI LENTIL RAGOUT WITH ROASTED BUTTERNUT

Honey pecans & Orange Marinated Feta.
Morgenhof Chenin Blanc South Africa AED 65 Glass / 165 Bottle



DESSERT

AL MAHA PISTACHIO & ROSEWATER BAKLAVA
With Cardamom Yoghurt Ice Cream and Passion Fruit Syrup
Kanonkop Pinotage South Africa AED 92 Glass / 280 Bottle

ROYAL CHOCOLATE HAZELNUT
Moscato Passito Araldica Italy AED 55 Glass / 180 Bottle

LEMON TART WITH STRAWBERRY SHERBET
Brown Brothers Orange Muscat & Flora Australia AED 55 Glass / 180 Bottle

NOUGAT GLACEE WITH APRICOT COULIS
Billecart – Salmon Brut Rose France 375ml AED 250 Glass / 625 Bottle

PINK GRAPEFRUIT CRÈME BRULEE WITH SHORTBREADS
Montes Late Harvest Gewurztraminer Chile 375ml AED 65 Glass / 165 Bottle

AL MAHA RASPBERRY RIPPLE
Vanilla Greek Yoghurt Cream, Fresh Raspberries & Meringue
Billecart – Salmon Brut Rose 375ml France AED 250 Glass / 625 Bottle

INTERNATIONAL CHEESE PLATE
Plate of International Cheeses with Apple & Date Chutney & Fruit bread
Taylors Late Bottled Vintage Portugal AED 65 Glass