

OSSIANO

*Ossiano offers contemporary Mediterranean cuisine inspired by the Sea,
prepared by our passionate Culinary Team with fresh seasonal products of the highest quality.*

*Discover different Gourmet Menus, the creative selection of dishes
in our 'A la Carte' Menu or let our Chef create your very own and
individual 'Surprise' Menu according to your preferences...*

*We will offer you the greatest food, fine wines and an
unforgettable culinary experience – that's an Ossiano promise.*

EXPERIENCE MENU

Lobster Gazpacho
Red Tuna Carpaccio
Wagyu Beef Carpaccio
Salmon Tartar

Cava Cuvée Santi Santamaria, Catalunya, Spain (Vintage 2005)

Crispy Scallops
Tiger Prawn Gratin
Mediterranean Fisherman's Stew

Mount Nelson Sauvignon Blanc, Marlborough, New Zealand (Vintage 2008)

(A) contains Alcohol, (N) contains Nuts, (V) Vegetarian

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Roasted Wagyu Beef
King Salmon

Chardonnay Cuvée Santi Santamaria, Catalunya, Spain (Vintage 2006)

Cheese Selection
Guanaja Chocolate Fondant
Crème Brulée

Recioto di Soave, Bolla, Veneto, Italy (Vintage 2002)

Tea or Coffee & Petit Fours

AED 750 Per Person
AED 1200 Per Person Including Wine Pairing

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STARTERS

"Gourmet House" Caviar Imperial, Beluga or Royal Beluga served with Blinis and Crème Fraiche	Market Price
Gillardeau Oysters Mignonette Sauce and Fresh Cucumber Salad	295
Crispy Scallops (A) Sautéed Vegetables with Lobster Jus	230
Tiger Prawn "A La Plancha" (A) Creamy Rice	225
Traditional "Gazpacho" Soup and Poached Lobster Basil Emulsion and Quail Egg	315

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<p>“Soupe de Poisson” Infused with Saffron (A) Market Fish and Potato Mortello</p>	285
<p>Seasonal Vegetable Garden (V) Parmesan Emulsion and Poached Egg</p>	215
<p>Lobster Gratin (A) Crustacean Sabayon and Vegetable Parmentier</p>	315
<p>Red Tuna Mi-Cuit (N) Baby Radish and Snow Pea Salad, Marinade Sauce and Roasted Pine Nuts</p>	215
<p>Galician Octopus Salad Tomato Chutney, Crispy Eggplant and Goat’s Cheese Fondant</p>	210
<p>Foie Gras Terrine Des Landes Fresh Figs and Cherry Sauce</p>	210

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Experience our “Frutos De Mar Frío” (For Two)

Indulge in a generous selection of mixed cold Seafood such as Lobster, Oysters, Crab and Prawns,
complemented by a fresh green salad and cold sauces.

The best way to express “Te quiero con todo mi corazón.”

AED 850

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Enjoy “El Romántico” (For Two)

A Special dish created by our Chef:

A large selection of freshly grilled Market Fish and mixed Seafood
complemented by our Chef’s Salad and an assortment of cold sauces.

The best way to express “Te quiero”

AED 950

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MAIN COURSES

Gulf Grouper (A) (N) Spiced Greek Yoghurt, Couscous and Tarragon Sauce	315
Tasmanian Salmon "Mi-Cuit" (N) Paccheri Filled with King Crab, Sweet Cherry Tomato and Greek Kalamata Olives	315
Traditional Catalan "Suquet" (A) (N) Mediterranean Fisherman's Stew with Market Fish	350
Linecatch Sea Bass (A) Sautéed Baby Spinach, Fennel Sauce and Pistachio	385

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Glazed Lobster (A) (N) Green and White Asparagus with Romesco and Iranian Saffron Emulsion	410
Duck Breast "Ernest Soulard" (A) Caramelized Foie Gras, Rhubarb Puree and Shitake mushrooms	295
Wagyu Beef Tenderloin (A) Veal Shank Pastilla, Parmentier, Roasted Vegetables and Veal Jus	325
Marinated Lamb Rack Parmentier, Roasted Vegetables and Grain Mustard Sauce	315
Seasonal Vegetable Risotto (V)	270

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