

Pierchie Ala Carte Menu

Starters

Scallop (N) (A)

Ceps and confit duck agnolotti, Pine nut salsa
Parmesan foam
120 AED

Tuna Carpaccio ○

King crab panna cotta, white asparagus
Caviar and soft quail egg
AED 120

Carnaroli Risotto (A)

Saffron seafood risotto, tempura baby squid, tarragon vinaigrette
AED 100

Foie Gras (A)

Slow poached torchon, parsnip vanilla mousseline, toasted brioche
AED 140

Lobster Salad ○

Enoki mushrooms, mâche, raspberries
AED 165

Tomato Tartare and Figs (V) (A) ○

Semi-dried Roma tomato tartare, caramelized organic figs
Yarra valley persian feta cheese
AED 80

Organic Irish Salmon Confit

Apple and vanilla puree, roasted beets, baby watercress
AED 120

Oyster & Crab

Tsarskaya oysters and warm Norwegian king crab legs
AED 210

Soup

Celeriac Velouté (V) (A)

Smoked eel, poached apple, Cambozola beignet
AED 80

1

Approved by Executive Chef:

(V) – Vegetarian **PORK** – Contains Pork **(A)** – Contains Alcohol **(N)** Contains Nuts

○ – Diabetic Friendly

Gluten Free items are available upon request

All prices are in U.A.E Dirham's and inclusive of 10% Municipality fees and 10% Service charge

Pierchie Ala Carte Menu

Chilled Vine Ripened Tomato Consommé ○

Grey shrimp
AED 65

Main Course

Pan Fried Sea Bass

Veal bacon and leek boulangère potato, cauliflower soubise
AED 190

Halibut Sauvignon Blanc (A) ○

Seafood "HOT POT", green asparagus
Wild mushroom tortellini
AED 245

Hazelnut Confit Red Mullet (N) ○

Carrot and Orange Puree, Warm Saffron Artichokes and Fennel Salad
AED 170

Ocean Trout Poached in Carrot "Fume" ○

Carrot and lobster falafel, mangetout, horseradish foam
AED 150

Black Tiger Prawns

Panache of baby vegetables, garlic mashed potato, beurre noisette
garlic chips
AED 195

Canadian Lobster (A)

Butter poached lobster, mandarin and orange risotto
Tarragon and clam velouté
AED 650

John Dory

Confit chicken cannelloni, green asparagus
Morel mushroom jus
AED 190

Angus Beef Fillet (A)

Seared foie gras, wild mushrooms and leek blanquette
AED 195

2

Approved by Executive Chef:

(V) – Vegetarian **PORK** – Contains Pork **(A)** – Contains Alcohol **(N)** Contains Nuts

○ – Diabetic Friendly

Gluten Free items are available upon request

All prices are in U.A.E Dirham's and inclusive of 10% Municipality fees and 10% Service charge

Pierchie Ala Carte Menu

Australian Lamb "Two Ways" (A)

Roast rack of lamb, braised shoulder pastilla, ratatouille
Taggiasche black olive jus
AED 190

Vegetable "Mille Feuille" (V) ○

Olive bell pepper bouillon with lemon thyme
AED 100

SIDE DISHES

wild rocket and shaved parmesan salad ○

AED 25

Cherry tomato, cucumber, red Onion, parsley salad ○

AED 25

Lyonnaise potatoes

AED 25

Sautéed spinach ○

AED 25

Broccolini, garlic oil, sea salt ○

AED 25

Green asparagus ○

AED 25

Dessert

Grand Gianduja Hazelnut Bar (N)

Stuffed tangy lemon wedges, tarragon anglaise, transparent chocolate shooter
AED 55

Blue Cheese Brulee (A) (N)

Black truffle ice cream, squid ink wafer, marinated balsamic grapes
AED 65

Combination of Fruit Sorbets "GLOBE" (N) ○

Warm tropical fruit soup, perfect crunch, coconut foam
AED 60

3

Approved by Executive Chef:

(V) – Vegetarian **PORK** – Contains Pork **(A)** – Contains Alcohol **(N)** Contains Nuts

○ – Diabetic Friendly

Gluten Free items are available upon request

All prices are in U.A.E Dirham's and inclusive of 10% Municipality fees and 10% Service charge

Pierchie Ala Carte Menu

Peach Ginger Crumble (A)

Spicy brioche, Bailey`s ice baton, quince paste jelly
AED 50

Baked Toffee Banana Pudding (A) (N)

Bourbon vanilla ice cream, banana mousseline
AED 65

Six Textures of Organic Chocolate Dips (A)

Valrhona chocolate palmira fondue
AED 75

Chilled Half Mango on Ice ○

AED 40

Guava and Avocado Ice Cream ○

Tonka bean crunch
AED 40

Cheese Selection

Select 3 for AED 70 Select 5 for AED 90

*All cheeses served with fig's compote, dried muscatel grapes
Walnut and raisin bread*

Picodon AOC

Goat's milk, soft texture

Brie Maubert

Cow's milk, soft ripened texture

Comté AOC Bande Verte

Cow's Milk, hard texture

Bleu de Causses

Cow's milk, blue cheese, ripened texture

Reblochon

Cow's milk, soft creamy texture

4

Approved by Executive Chef:

(V) – Vegetarian **PORK** – Contains Pork **(A)** – Contains Alcohol **(N)** Contains Nuts

○ – Diabetic Friendly

Gluten Free items are available upon request

All prices are in U.A.E Dirham's and inclusive of 10% Municipality fees and 10% Service charge