

Celebrities

Starters

Fava Beans Cream Soup and Roasted Langoustine

Foie Gras Terrine with Pickled Vegetable “Escabeche” **A**

Tiger Prawns and Fresh Basil Fried in Pastilla with Vegetable Carpaccio

Seared Scallops, Creamed Celeriac and Potato,
Truffle Shavings

Lasagna of Vegetable, Pesto, Tapenade and Fresh Bouquet **V**

All above starters 95 Dhs

Tartar of Beef Tenderloin,
Caviar and Extra Virgin Olive Oil

King Crab and White Asparagus Timbale with Ascetra Caviar

All above starters 140 Dhs

Caspian Ascetra Caviar 30 grams
Blinis and Traditional Condiments

870 Dhs

P - Pork A - Alcohol V – Vegetarian

*All prices are inclusive of the 10% Municipality Fees and 10% Service Charge
As per Dubai Municipality by law, indoor public areas, restaurants and bars are smoke free environments*

Celebrities

Main Courses

Roasted Rack of Lamb, Artichoke, Fava Beans,
Pastilla and Tagine Sauce

Oven Roasted Pigeon with Pan Fried Foie Gras,
Mushroom Fricassée and Date Purée

Grain Fed Beef Tenderloin Marinated in Red Wine,
Caramelized Endive, White Asparagus and Pickled Beetroot **A**

Seared Sea Bass, with Braise Artichoke, Herb Jus

Dover Sole Fillet with Vegetables and Clams Provençale,
“Persillade” Butter Sauce

Guinea Fowl Breast Filled with Foie Gras and Spinach,
Potato Espuma and Watercress Sauce

Pan Fried Halibut, Zucchini Mash,
Parmesan Cheese and Confit Tomato

Barley Risotto, Green Asparagus, Morel Mushroom
And Parmesan Foam **V**

All above Main Courses 140 Dhs

V - Vegetarian

A - Alcohol

P – Pork

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