



Starters

Lobster Bisque  Prawn Dumpling and Herb Brioche	97
Thai Chicken Soup Coconut Milk with Lemon Grass and Mushrooms	80
Sashimi of Sea Bass with Asparagus Herb Salad and Coriander Lime Dressing	86
Chicken and Fresh Herb in Rice Paper Roll Asian Lime Chilli Sauce	86
Duo of Crab: Pan Fried Crab Cake Crispy Soft Shell Crab with Asian Lime Dressing	86
Marinated Beef Tataki Wasabi Salsa, Granny Smith Apple Salad and Sesame Sauce	90
Pan Fried Scallops Ginger Glazed Carrot and Green Papaya Salad	105
Coriander Kingfish Spring Rolls Sweet Chilli Sauce and Fresh Lime	97
Foie Gras Ballotine  Mini Duck Spring Roll with Pineapple Chutney	97

Mains

Steamed Royal Hammour Fillet Green Ginger, Sautéed Vegetables and Coriander Broth	130
Miso Glazed Cod Fillet Sautéed Baby Bok Choy and Fava Bean Purée	140
Spicy Crusted Sea Bass Seasonal Baby Vegetables, Sweet and Sour Mushroom Sauce	140
Grilled Salmon Steak Stir Fried Asparagus and Mushrooms with Black Bean Sauce	140
Coconut and King Prawn Red Curry Snow Peas, Mushrooms, Carrot and Steamed Rice	150
Gratin of Lobster on Shell Tomatoes, Mushrooms and Champagne Sabayon	245
Grilled Sichuan Chicken Breast  Potato Confit and Roasted Vegetables	128
Glazed Duckling with Orange Blossom Baby Vegetables, Mushrooms and Jus Flavour	140
Grilled U.S Beef Medallion Braised Chinese Cabbage, Taro cakes, Aux Lentilles De Puy	140
Herb Crusted Lamb  Glazed Layered Potato, Crystallized Tomatoes and Vegetables	150
Australian Beef Tenderloin  Potato Dauphinoise, Shallot Confit, Vegetables and Sweet Potato Purée	170

Vegetarian Selection

Hot and Sour Soup Vegetables Dumpling, Julienne Vegetables and Mushrooms	70
Asian Vegetable Lasagna, Pesto and Tomato Sauce	70
Mixed Vegetables Tempura Teriyaki and Sweet Chilli Sauce	70
Stir Fried Egg Noodles Asian Greens and Mushroom Garlic Sauce	70
Roasted Butternut Pumpkin Risotto Wasabi Pea Purée and Parmesan Wafer	70
Stir Fried Mixed Vegetables with Fried Tofu	70
Sichuan Aubergines with Shitake Mushrooms Black Bean Sauce	70


Exotic Sorbets

Strawberry and Peppermint	28
Sweet Raspberry Spiced with Red Chilli	28
Ginger and Orange	28
Wasabi and Green Apple	28
Coconut and Sake 	28

Desserts

Coconut Pannacotta with Seared Mango Palm Sugar Caramel	40
Mille Feuille of Raspberry, Lemon and Basil Milk Ice Cream	40
Chocolate Tart with Cherry N Hazelnut Financier and Yoghurt Sorbet	40
Sesame Seed Vacherin Soy Ice Cream and Raspberry Foam	40
Eau Zone Tiramisu  N	40
Crunchy Chocolate Praline with Crème Brûlée Caramel Ice Cream	40
Passion Fruit Soufflé (15 Minutes)	40
Exotic Fruits and Berries Salad Saffron Syrup	40

Our Chef invites you on a Four Course Culinary Journey
Dhs 250 per person

 - Contains Alcohol
N - Contains nuts

All Prices are Inclusive of 10% Municipality Fees and 10% Service Charge
As per Dubai Municipality law, indoor public areas, restaurants and bars are smoke-free environments

Dinner