

YOUR UNIQUE CULINARY EXPERIENCES

INNOVATIVE • MEMORABLE • CASUAL • PROVOCATIVE

MENU

AUTHENTIQUE

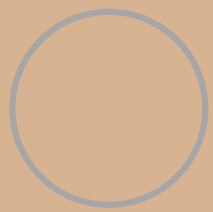




INSPIRED BY GLOBAL CLASSICS & PROGRESSIVE FOOD TRENDS WITH A STRONG INFLUENCE OF LOCAL CULTURE AND BOLD EMIRATI INGREDIENTS

FIRST FLAVOURS

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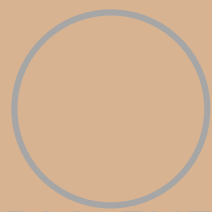


BREAD & BUTTER SERVICE

FRESHLY BAKED CORN BREAD / CRISPY ARABIC BREAD STICKS / FRIED ONION BREAD
HARRISA BUTTER / TAHINI & EGGPLANT DIP / SMOKED PAPRIKA BUTTER / EMIRATI GHEE

N

FIRST FLAVOURS



VITELLO TOMATO (D) (N)

SLOW COOKED VEAL TENDERLOIN / BIG EYE TUNA / SUMAC TOMATO VARIATIONS / THYME / CAPER BERRIES

E

DESERT SAND BAKED FENNEL (V) (D)

TENDER BABY FENNEL / LOCAL BURRATA CHEESE / ORANGE GARDEN HERBS

KINGFISH CEVICHE (D)

GINGER ALE GRANITA / CUCUMBER / AVOCADO / SHISO LEAVES / LABAN



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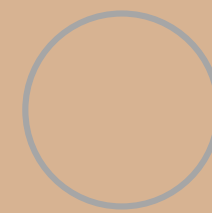


CRISPY CAMEL LETTUCE CUPS (G)

CRISPY FRIED CAMEL TENDERLOIN STRIPS / NAPA CABBAGE BEAN SPROUTS / MESCLUN LEAVES / PEANUTS / LIME DRESSING

KIBBEH HAMEES (G) (D)

FITTERS / MISO TAHINI / MINT / HAMEES DIP / ROCKET LEAVES / CHERRY TOMATOES / RADISH / POMEGRANATE



VENISON PASTILLA (G)

PASTILLA BITES / PORCINI POWDER / CHERRY / MARRON GLACE

E

BOSTON LOBSTER TOKYO STYLE (S)

LOBSTER SALAD / EDAMAME / YUZU PONZU DRESSING / DAIKON / NASHI PEAR / TOGARASHI / WAKAME

ORIENTAL CAESAR SALAD (V)

BABY GEM / SPICED CAESAR DRESSING / PARMESAN / ARABIC BREAD CROUTONS / BACON

ADD GRILLED GULF PRAWNS

ADD GRILLED CORN FED CHICKEN BREAST



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(V) VEGETARIAN (VN) VEGAN (S) CONTAINS SHELLFISH (N) CONTAINS NUTS (D) CONTAINS DAIRY (G) CONTAINS GLUTEN
IF YOU HAVE ANY CONCERNS REGARDING FOOD ALLERGIES, PLEASE ALERT YOUR SERVER PRIOR TO ORDERING.





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FIRST FLAVOURS & MAINS

SOUPS

LOBSTER BISQUE (S) (D)

LOBSTER & CHAMI SPRINGROLL / CITRUS

ORIENTAL RED LENTIL SOUP (VN) (G)

CUMIN / AUSTRALIAN BUTTERNUT SQUASH / YUZU / CILANTRO OIL / CORN CROUTONS

TRUFFLED CAULIFLOWER BLACK & WHITE (S) (D)

LIGHT CAULIFLOWER CREAM SOUP / PERIGORD TRUFFLE / SCOTTISH KING SCALLOPS / BLACK LEMON

FROM THE LAND

AUSTRALIAN FREE RANGE SALT BUSH LAMB (D) (G) (N)

RACK OF LAMB ZATAR & FETA CRUSTED / CRISPY MOROCCAN COUS COUS / ORGANIC CARROTS / RAS EL HANOUT

KOREAN STYLE WAGYU BEEF SHORT RIBS (N)

BBQ / SOYA & HONEY GLAZED / SWEET & SOUR PICKLES / GOCHUJANG / NASHI / JASMIN RICE

“MACHSOTTO” (D)

FRENCH ORGANIC CHICKEN BREAST / CARNAROLI RISOTTO / MACHBOOS SPICES / SEMI DRIED HEIRLOOM TOMATOES

SWISS VEAL “1947” (G) (D)

ZURICH STYLE VEAL TENDERLOIN / TRADITIONAL POTATO RÖSTI / CREAM OF MOREL MUSHROOMS / CHIVES

DELHI CHICKEN MAKHANI

CORN FED BUTTER CHICKEN / RAITA / TOMATO & MASALA / BASMATI RICE

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MAINS

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FROM THE SEA

LOCH FYNE SALMON (D)

SEARED IN EMIRATI GHEE / SALMON ROE / GREEN PEAS / SUGAR SNAPS / SPINACH / LEMON / MINT / BACON

EMIRATI MUSSEL POT (D) (S)

CORIANDER / SPICED GHEE / HERB & GARLIC BAGUETTE

N

KING SCALLOP SPAGHETTI

EXTRA VIRGIN OLIVE OIL / CHILI / FRIED GARLIC / PARSLEY / FRESH LEMON / SCOTTISH KING SCALLOPS

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BLACK COD WHITE (D)

COD FILLET SLOW COOKED IN CAMEL MILK / CELERIAC & COCONUT / SPICED BELUGA LENTILS / CHIVES

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GRILLED JUMBO GULF PRAWNS (D) (S)

GARDEN FRESH GREENS / CHERRY TOMATOES / CUCUMBER / AVOCADO / GRILLED LEMON DRESSING

CHIMICHURRI / 5 HERB & GARLIC BUTTER / LEMON BUTTER / YOUR CHOICE OF CILANTRO & LIME RICE OR BROWN RICE

VEGETARIAN & VEGAN DELIGHTS

QUINOA RISOTTO (V) (D) (N)

BABY BEETS & RADISHES / ORGANIC KALE / CARAMELIZED GOAT CHEESE / CITRUS / HAZEL NUT

RICOTTA TORTELLONI (V) (D) (N)

EMIRATI RICOTTA & WATERCRESS FILLING / PINE NUTS / TOMATO CREAM / SHAVED SMOKED SCAMORZA CHEESE

CHARRED BROCCOLINI & BARLEY (VN)

FRIED TOFU / SHITAKE BROTH / PUFFED BARLEY / LOCAL WATERCRESS

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MAINS

FOR TWO OR MORE

LAMB SHANKS "OUZI STYLE" (D) (N)

SLOW BRAISED LOCAL LAMB / YOUR CHOICE OF 2 SIDES:

AISH WO ROOB, EMIRATI STYLE RICE & YOGHURT

CONFIT GARLIC POTATO MASH

ARABIC 7 SPICE CARROTS & ORANGE

SAUTÉED KALE WITH FIGS, PINE NUTS & FRIED ONIONS

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SWEET ENDING

ARABIC & INTERNATIONAL DELIGHTS

BAKED ALASKA (D)

CAMEL MILK SORBET / PINEAPPLE SORBET / COCONUT / MERINGUE

SIGNATURE CHOCOLATE FONDANT (D) (G) (N)
"GAHWA" COFFEE ICE CREAM / PEANUT &
CHOCOLATE BRITTLE

THE NEW YORK CHEESECAKE (D) (G) (N)

BAKED CHEESECAKE / SOUR CREAM / STRAWBERRY VARIATIONS

DATES & TOFFEE PUDDING (D) (G) (N)

BANANA & VANILLA SORBET

SHATTERED ORANGE BLOSSOM MACARON (D) (G)

GIANT MACARON / ORANGE & CANDIED GINGER GANACHE /
SAN PELLEGRINO ARANCIATA SORBET

POMELO DELIGHT (VN)

WHITE COMPRESSED POMELO / FRESH POMEGRANATE /
ICED ORANGE & ORANGE BLOSSOM

MONT BLANC

STCHESTNUTS & CHERRY GRANITA

SELECTION OF HOMEMADE ICE CREAM & SORBETS (VN)

PLEASE ASK YOUR SERVER FOR OUR SEASONAL SELECTION

PETIT FOUR

SEASONAL SELECTION

COCONUT & LIME ICE PRALINES

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