

CHEF TASTING MENU

395 Per Person

BITES

Bread & Butter

Stuffed Olives ^{VG}

Aji Verde

Tuna Tostada ^G

Avocado Mash, Ginger

STARTERS

Sicilian Red Prawn Carpaccio ^{G, SH, E, N}

Provençal Vinaigrette, Pine Nuts,
Croutons

Seared Wagyu Carpaccio ^{G, N, S}

Citrus & Paprika Vinaigrette,
Chilli & Shallot Relish

MAINS

Angus Ribeye

Chimichurri

+200 AED Wagyu Ribeye

Boulangère Potatoes ^{V, D}

Onion Fondant, Herbs

Aubergine Steak ^{V, D, G, SE, S}

Miso, Feta, Crispy Onion,
Pomegranate, Sesame

Grilled Mushrooms ^{VG}

Anticucho, Romesco

Tiger Prawns ^{SH, D}

Chilli & Lime Butter

DESSERT

Dulce de Leche Fondant ^{D, G, N, E}

Fried Pecans, Vanilla Ice Cream

Basque Cheesecake ^{D, G, E}

Roasted Strawberries, Balsamic Glaze

V Vegetarian VG Vegan G Gluten D Dairy N Nuts SH Shellfish S Soy SE Sesame E Egg

Please inform your waiter if you have any allergies or dietary requirements.
All prices are in AED, inclusive of 5% VAT and subject to 7% authority fee.