

Set Menu

AED250

Inspired by the vibrant cuisine of the
South of France.

Our menu dances to the rhythm of the
day, blending Mediterranean flavours
between land and sea—for a true taste
of the Riviera.

*Choose one starter, one main
and one dessert*

STARTERS

Beetroot Salad ^{(SU)(C)(D)}

Berries, green apple, celeriac, goat cheese

Classic Beef Tartare ^{(R)(F)(G)(SU)(E)}

Sourdough toast

Cured Salmon ^{(F)(D)(R)(SU)}

Pickled cucumber, verjus, dill, horseradish ice-cream

MAINS

Parmesan Risotto ^{(C)(D)(V)(S)(SU)}

Braised wild mushrooms

French Cod ^{(F)(SU)(C)(E)}

Peas

Confit Duck Leg ^{(D)(N)(SU)}

Endive, cherry, pistachio

DESSERTS

Crêpe Suzette ^{(A)(D)(E)(G)(SU)}

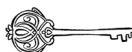
Orange, Cointreau, lavender ice-cream

Chocolate Fondant ^{(D)(E)(G)}

Salted caramel heart, vanilla ice-cream

STARTERS

<i>Dips Selection</i> ^{(D)(G)(V)(SU)} Herbed flatbread, celeriac remoulade, black olives tapenade, piperade	41	<i>Crispy Squid</i> ^{(D)(G)(E)(SU)(MO)} Espelette pepper, citrus mayonnaise	68
<i>Cured Salmon</i> ^{(F)(D)(R)(SU)} Dill, horseradish ice-cream	90	<i>Truffle Flatbread</i> ^{(D)(G)(SU)} Ricotta, black truffle	135
<i>Scallop Ceviche</i> ^{(MO)(SU)(S)} Radish, apple gel, jalapeño granita	105	<i>Burrata</i> ^{(D)(SU)} Smoked watermelon, mint	95
<i>Beef Tartare</i> ^{(E)(F)(G)(R)(SU)} Sourdough toast	113	<i>Tomato Salad</i> ^{(SU)(D)(G)} Heritage tomato, cheese, sourdough croutons	65
<i>Grilled Prawns</i> ^{(CR)(D)(SU)} Chilli butter, bergamot orange	105	<i>Beetroot Salad</i> ^{(SU)(C)(D)} Green apple, celeriac, goat cheese	63
<i>Snails</i> ^{(D)(G)(MO)} 6 pieces 86 12 pieces 162 Garlic, herb butter		<i>Lentil Salad</i> ^{(C)(SU)} Apple, celery, crispy wild rice	60
<i>Twice Baked Arnold Bennet Soufflé</i> ^{(D)(E)(F)(G)(MU)(SU)} Smoked haddock, comté, smoked oak cheddar	126	<i>Nicoise Salad</i> ^{(E)(F)(SU)(MU)} Gem lettuce, ratte potato, tuna	81
<i>Hand-Dived Scallops</i> ^{(D)(MO)(SU)} Parmesan, Menton lemons, piquillos, extra virgin olive oil	120	<i>Chicory & Gorgonzola Salad</i> ^{(D)(N)(V)(SU)} Candied walnut	86
<i>Seared Foie Gras Toast</i> ^{(G)(SU)} Grilled sourdough, spiced fig chutney	110	<i>Provençale Chicken & Artichoke Salad</i> ^{(MU)(E)(SU)} Paimpol beans, tarragon aioli	86
<i>Hand-Dived Scallops</i> ^{(D)(MO)(SU)} Parmesan, Menton lemons, piquillo's, extra virgin olive oil	120		



FROM THE LAND

<i>Roasted Duck</i> ^{(D)(N)(S)(SU)} Endive, cherry, pistachio	200
<i>Grilled Lamb Chops</i> ^{(D)(SU)(C)} Asparagus, braised mushrooms	280
<i>Beef Short Rib</i> ^{(D)(SU)(C)} Slow-cooked short rib, ratatouille, pommes anna, Bordelaise sauce	220
<i>Roasted Chicken</i> ^{(S)(D)(SU)} Truffle mash, mushroom, lemon and thyme velouté	175
<i>Australian Wagyu Rib Eye</i> ^{300g (D)(SU)}	360
<i>Angus Rump Steak</i> ^{300g (D)(SU)}	195
<i>Black Angus Beef Fillet</i> ^{250g (D)(SU)}	315
<i>Australian Wagyu Tomahawk</i> ^{1.5kg (D)(SU)}	1400

Our steaks are dry aged, cooked over charcoal in our Josper grill.
Served with peppercorn sauce.



FROM THE SEA

<i>Josper Grilled Lobster</i> ^{(D)(E)(G)(CR)(S)} Green salad, choron sauce	Half 189 Whole 360
<i>Dover Sole Grenobloise</i> ^{(D)(F)(G)(SU)} Croutons, cucumber, capers	369
<i>Sea Bass</i> ^{(C)(D)(F)(MO)(SU)(S)} Mussels, cockles, razor clam, verjus	189
<i>French Cod</i> ^{(F)(SU)(E)(C)} Peas	165
<i>Whole Grilled Sea Bass</i> ^{1kg (F)(SU)} Fennel and citrus salad	310

PASTA

<i>Three Cheese Soufflé</i> ^{(D)(G)(MU)(SU)(E)} Aged comté, cheddar, oak-smoked	117
<i>Gnocchi</i> ^{(G)(SU)(VG)} Cherry tomato, Nyon's olives, basil	88
<i>Seafood Linguini</i> ^{(CR)(MO)(SU)(G)(D)(F)(E)(C)(S)} Saffron, mussels, squid, prawns, langoustine bisque	195
<i>Spring Vegetables Tagliatelle</i> ^{(D)(G)(N)(E)(SU)} Basil, pine nuts, parmesan	120
<i>Truffle & Parmesan Risotto</i> ^{(S)(D)(SU)(C)} 24 months aged parmesan, braised mushrooms, black truffle	162



SAUCES

Peppercorn ^{(D)(SU)} 25

Red Wine Jus ^(SU) 25

Blue Cheese ^{(MU)(D)(SU)} 25

SIDES

Pomme Purée ^(D) 40

Broccolini ^(SU) 40

Pickled chilli, lemon

Green Beans ^{(SU)(N)} 40

Truffle vinaigrette, hazelnut

Sautéed Potatoes ^(VG) 40

Rosemary, garlic

French Fries 40

Char-Grilled Seasonal Vegetables ^(VG) 40

