



## *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* <sup>(SU)(C)(D)</sup>

Berries, green apple, celeriac, goat cheese

*Classic Beef Tartare* <sup>(R)(F)(G)(SU)(E)</sup>

Sourdough toast

*Cured Salmon* <sup>(F)(D)(R)(SU)</sup>

Pickled cucumber, verjus, dill,  
horseradish ice-cream

### MAINS

*Parmesan Risotto* <sup>(C)(D)(V)(S)(SU)</sup>

Braised wild mushrooms

*French Cod* <sup>(F)(SU)(C)(E)</sup>

Peas

*Confit Duck Leg* <sup>(D)(N)(SU)</sup>

Endive, cherry, pistachio

### DESSERTS

*Crêpe Suzette* <sup>(A)(D)(E)(G)(SU)</sup>

Orange, Cointreau, lavender ice-cream

*Chocolate Fondant* <sup>(D)(E)(G)</sup>

Salted caramel heart, vanilla ice-cream

# STARTERS

<i>Dips Selection</i> <sup>(D)(G)(V)(SU)</sup>	41	<i>Crispy Squid</i> <sup>(D)(G)(E)(SU)(MO)</sup>	68
Herbed flatbread, aubergine, black olives tapenade, roasted pepper		Espelette pepper, spiced onion emulsion	
<i>Cured Salmon</i> <sup>(F)(D)(R)(SU)</sup>	90	<i>Truffle Flatbread</i> <sup>(D)(G)(SU)</sup>	135
Dill, horseradish ice-cream		Ricotta, black truffle	
<i>Scallop Ceviche</i> <sup>(MO)(SU)(S)</sup>	105	<i>Burrata</i> <sup>(D)(SU)</sup>	95
Radish, apple gel, jalapeño granita		Smoked watermelon, mint	
<i>Beef Tartare</i> <sup>(E)(F)(G)(R)(SU)</sup>	113	<i>Tomato Salad</i> <sup>(SU)(D)(G)</sup>	65
Sourdough toast		Heritage tomato, cheese, sourdough croutons	
<i>Grilled Prawns</i> <sup>(CR)(D)(SU)</sup>	105	<i>Beetroot Salad</i> <sup>(SU)(SS)(S)(E)</sup>	63
Chilli butter, bergamot orange		Roasted sesame, pickled beetroot	
<i>Snails Bourguignon</i> <sup>(D)(G)(MO)(SU)</sup>	86	<i>Puy Lentil Salad</i> <sup>(C)(SU)</sup>	60
Smoked cured bacon, shiitake, pearl onion		Apple, celery, crispy wild rice	
<i>Twice Baked Arnold Bennet Soufflé</i> <sup>(D)(E)(F)(G)(MU)(SU)</sup>	126	<i>Nicoise Salad</i> <sup>(E)(F)(SU)(MU)</sup>	81
Smoked haddock, comté, smoked oak cheddar		Gem lettuce, ratte potato, tuna	
<i>Hand-Dived Scallops</i> <sup>(D)(MO)(SU)</sup>	120	<i>Chicory &amp; Gorgonzola Salad</i> <sup>(D)(N)(V)(SU)</sup>	86
Lobster miso butter, parmesan & sage		Candied walnut	
<i>Seared Foie Gras Toast</i> <sup>(G)(SU)</sup>	110		
Grilled sourdough, spiced fig chutney			



## FROM THE LAND

<i>Roasted Duck</i> <sup>(D)(N)(S)(SU)</sup>	200
Endive, cherry, pistachio	
<i>Grilled Lamb Chops</i> <sup>(D)(SU)(C)</sup>	280
Braised lamb shoulder, zucchini, sheep yoghurt	
<i>Beef Short Rib</i> <sup>(D)(SU)(C)</sup>	220
Slow-cooked short rib, pommes duchesse, carrot Bordelaise sauce	
<i>Roasted Chicken</i> <sup>(S)(D)(SU)</sup>	175
Truffle, sweet corn, lemon and thyme jus	
<i>Australian Wagyu Rib Eye</i> <sup>300g (D)(SU)</sup>	360
<i>Angus Rump Steak</i> <sup>300g (D)(SU)</sup>	195
<i>Black Angus Beef Fillet</i> <sup>250g (D)(SU)</sup>	315
<i>Australian Wagyu Tomahawk</i> <sup>1.5kg (D)(SU)</sup>	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> <sup>(D)(E)(G)(CR)(S)</sup>	Half 189   Whole 360
Green salad, choron sauce	
<i>Dover Sole Grenobloise</i> <sup>(D)(F)(G)(SU)</sup>	369
Croutons, cucumber, capers	
<i>Sea Bass</i> <sup>(C)(D)(F)(MO)(SU)(S)</sup>	189
Mussels, cockles, razor clam, verjus	
<i>Cod, Petit Pois à la Française</i> <sup>(F)(SU)(D)</sup>	165
Peas, pickled roscoff and gem lettuce	
<i>Whole Grilled Sea Bass</i> <sup>1kg (F)(SU)</sup>	310
Riviera salad, citrus Hollandaise sauce	

## PASTA

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



## SAUCES

*Peppercorn* <sup>(D)(SU)</sup> 25

*Red Wine Jus* <sup>(SU)</sup> 25

*Blue Cheese* <sup>(MU)(D)(SU)</sup> 25

## SIDES

*Pomme Purée* <sup>(D)</sup> 40

*Broccolini* <sup>(SU)</sup> 40

Pickled chilli, lemon

*Green Beans* <sup>(SU)(N)</sup> 40

Truffle vinaigrette, hazelnut

*Sautéed Potatoes* <sup>(VG)</sup> 40

Rosemary, garlic

*French Fries* 40

*Char-Grilled Seasonal Vegetables* <sup>(VG)</sup> 40

