

Tasting Menu

5 course AED450 | 7 course AED650

*Thoughtfully curated by our Chef
to showcase the
very best of the season.*

*Each course celebrates locally
sourced produce and exceptional
ingredients, creating an ever-
evolving dining experience inspired
by freshness, creativity and flavour.*



STARTERS

<i>Cured Salmon</i> ^{(F)(D)(R)(SU)} Dill, horseradish, pickle	90	<i>Dips Selection</i> ^{(D)(G)(V)(SU)} Garlic bread, aubergine, black olive tapenade, cream cheese	41
<i>Scallop Ceviche</i> ^{(G)(MO)(SU)(S)} Apple, lime, jalapeño granita	105	<i>Crispy Squid</i> ^{(D)(G)(E)(SU)(MO)} Espelette pepper, spiced onion emulsion	68
<i>Bone Marrow Beef Tartare</i> ^{(E)(F)(G)(R)(SU)(S)} Sourdough toast	118	<i>Truffle Flatbread</i> ^{(D)(G)(SU)} Ricotta, black truffle	135
<i>Grilled Prawns</i> ^{(CR)(D)(SU)} Chilli butter, bergamot	135	<i>Tomato Salad Burrata</i> ^{(D)(SU)(D)(G)(N)} Heritage tomato, pine nuts, basil	95
<i>Snails</i> ^{(D)(MO)(SU)(G)} Garlic and herb butter	6 pieces 86 12 pieces 162	<i>Beetroot Salad</i> ^{(SU)(SS)(S)(E)(G)} Roasted sesame, pickled beetroot	63
<i>Twice Baked Arnold Bennet Soufflé</i> ^{(D)(E)(F)(G)(MU)(SU)} Smoked haddock, comté, smoked oak cheddar	126	<i>Puy Lentil Salad</i> ^{(C)(SU)} Apple, celery, crispy wild rice	60
<i>Hand-Dived Scallops</i> ^{(D)(SU)} Avocado mousse, Persian cucumber vierge	120	<i>Niçoise Salad</i> ^{(E)(F)(SU)(MU)} Gem lettuce, ratte potato, tuna	81
<i>Seared Foie Gras Toast</i> ^{(D)(E)(G)(SU)} Brioche, spiced fig chutney	145	<i>Chicory & Gorgonzola Salad</i> ^{(D)(N)(V)(SU)} Candied walnut	86



FROM THE LAND

<i>Tournedos Rossini</i> ^{(D)(SU)} Beef tenderloin, seared foie gras spinach, black truffle jus	280
<i>Roasted Duck</i> ^{(D)(N)(S)(SU)} Endive, cherry, pistachio	200
<i>Grilled Rack of Lamb</i> ^{(D)(SU)} Zucchini, basil, sheep's yoghurt, braised lamb shoulder	280
<i>Beef Short Rib</i> ^{(D)(G)(SU)(C)} Slow-cooked short rib, Bordelaise sauce	220
<i>Roasted Chicken</i> ^{(E)(D)(SU)} Green asparagus, truffle, lemon thyme jus	175
<i>Australian Wagyu Rib Eye</i> ^{300g (D)(SU)}	360
<i>Angus Rump Steak</i> ^{300g (D)(SU)}	195
<i>Wagyu Beef Fillet</i> ^{220g (D)(SU)}	350
<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 280 Whole 495
<i>Dover Sole Grenobloise</i> ^{(D)(F)(G)(SU)} Croutons, cucumber, capers	480
<i>Sea Bass</i> ^{(C)(D)(F)(MO)(SU)(S)} Mussels, cockles, razor clam, verjus velouté	189
<i>Red Mullet</i> ^{(F)(SU)(D)(E)} Ratatouille, Hollandaise sauce	165
<i>Whole Grilled Sea Bass</i> ^{1kg (F)(SU)} Riviera salad, citrus Hollandaise sauce	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

Spiced Honey Aubergines 40

Blue cheese & pomegranate

Mixed Leaf Salad 40

Sautéed Potatoes ^(VG) 40

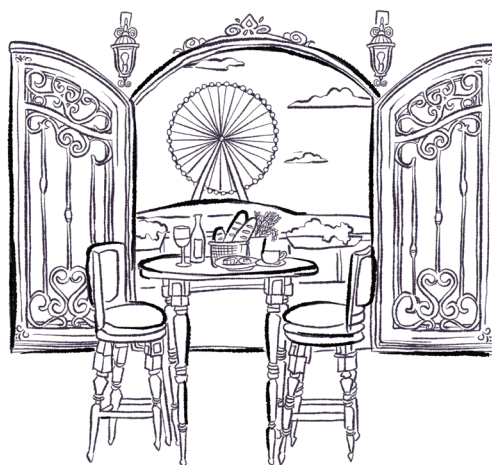
Rosemary, garlic

French Fries 40

Grilled Asparagus ^(D) 45

Gratin Dauphinois 45





La meilleure façon d'apprendre le vin,
c'est en *le buvant!*



COCKTAILS

Between the Lips 85

*Gin, hibiscus, raspberries,
champagne cordial, peach, prosecco*

Pink City 85

*Tequila, Grapefruit Berry Cordial,
Sichuan Pepper, Soda*

Alorga 85

*Peach Schnapps, Malibu,
Champagne Cordial, Prosecco*

Oh Paris! 100

*Orange Cognac, Cacao Nibs Vermouth,
Kahlua, Cointreau, Drambuie*

MOCKTAILS

Bonnie 50

Raspberry, lemon, orange

Clyde 50

Passionfruit, pineapple, ginger, cinnamon

CHAMPAGNE *Blanc*



NV	Laurent-Perrier La Cuvée <i>Brut</i>	1290
NV	Moët & Chandon Ice Imperial	1890
NV	Tarlant Zero Brut Nature	1900
NV	Ruinart Blanc de Blanc	2100
NV	Frédéric Savart L'Ouverture 1er Cru Blanc de Noirs <i>Brut</i>	2350
2015	Laurent-Perrier Millésimé <i>Brut</i>	2600
NV	Laurent-Perrier Grand Siècle <i>Brut</i>	4500
2015	Carbon Bugatti EB01 <i>Brut</i>	6000
2002	Louis Roederer Cristal <i>Brut</i>	6980
2015	Dom Pérignon <i>Brut</i>	6300
NV	Armand de Brignac Ace of Spades Gold <i>Brut</i>	8000
2013	Perrier-Jouët Belle Époque Blanc de Blanc	8000
2008	Salon Cuvée S Blanc de Blancs <i>Brut</i>	12500

CHAMPAGNE *Rosé*

NV	Laurent-Perrier Cuvée Rosé <i>Brut</i>	2950
2012	Laurent-Perrier Alexandra Rosé <i>Brut</i>	6000
2008	Dom Pérignon Rosé <i>Brut</i>	12000
2014	Louis Roederer Cristal Rosé <i>Brut</i>	12500

MAGNUM

NV	Laurent-Perrier La Cuvée <i>Brut</i>	2750
NV	Laurent-Perrier Cuvée Rosé <i>Brut</i>	5720
NV	Ruinart Blanc de Blancs <i>Brut</i>	5900
2012	Louis Roederer Cristal <i>Brut</i>	13500
2010	Dom Pérignon <i>Brut</i>	14500
NV	Armand de Brignac Ace of Spades Gold <i>Brut</i>	15000
2013	Louis Roederer Cristal Rosé <i>Brut</i>	20500
2008	Dom Pérignon Rosé <i>Brut</i>	24000

SPARKLING

NV	Conte Fosco Cuvée <i>Brut</i>	440
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FRANCE *in* SHADES *of* WHITE

2021	Mâcon-Bussièrès Les Clos, J. Drouhin	<i>Mâconnais</i>	460
2022	Gentil, Hugel	<i>Alsace</i>	500
2020	Mâcon-Azé, D. de la Garenne	<i>Mâconnais</i>	700
2022	Bouzeron Les Louères, Gautheron d'Anost	<i>Côte Chalonnaise</i>	770
2022	Chablis, D. Vauroux	<i>Chablis</i>	800
2022	Sancerre, Pascal Jolivet	<i>Loire</i>	850
2022	Pouilly-Fuissé, Antoine Geoffroy	<i>Macon</i>	1000
2023	Pouilly-Fumé, De Ladoucette	<i>Loire</i>	1060
2020	Rully La Martelle, Domaine Roux	<i>Côte d'or</i>	1050
2022	Chablis 1er Cru Fourchaume, La Chablisienne	<i>Chablis</i>	1100
2018	Le Petit Smith Haut Lafitte Blanc	<i>Bordeaux</i>	1400
2017	St-Joseph Les Granits, M. Chapoutier	<i>Rhône</i>	1650
2022	Riesling Grand Cru Schlossberg, D. Weinbach	<i>Alsace</i>	1880
2020	Condrieu, E. Guigal	<i>Rhône</i>	1880
2017	Meursault Clos de Mazeray Monopole, D. Jacques Prieur	<i>Côte de Beaune</i>	1900
2022	Chassagne-Montrachet, D. Bader-Mimeur	<i>Côte de Beaune</i>	1980
2021	Puligny-Montrachet Rue Rousseau, Philippe Chavy	<i>Côte de Beaune</i>	2200
2019	Corton-Charlemagne Grand Cru, L.Jadot	<i>Côte de Beaune</i>	4200

FRANCE *in* SHADES *of* ROSÉ

2023	M de Minuty	<i>Provence</i>	550
2023	Pearl Rosé, Organic & Vegan	<i>Provence</i>	580
2024	Whispering Angel	<i>Provence</i>	700
2021	Garrus, Château d'Esclans	<i>Provence</i>	2730



FRANCE *in* SHADES *of* RED

2018	Pommard Les Petits Noizons, D. de la Vougeraie	<i>Côte de Beaune</i>	1350
2021	Châteauneuf-du-Pape, Clos de l'Oratoire des Papes	<i>Rhône</i>	1450
2018	Volnay, Nicolas Rossignol	<i>Côte de Beaune</i>	1800
2021	Gevrey-Chambertin VV, D. Rossignol-Trapet	<i>Côte de Nuits</i>	1900
2017	Nuits-St-Georges 1er Cru Clos des Porrets St Georges	<i>Côte de Nuits</i>	1900
2021	Côte-Rôtie Brune et Blonde, E. Guigal	<i>Rhône</i>	2000

BORDEAUX *in its young language*

2019	Alter Ego de Palmer	<i>Margaux</i>	2850
2019	Château Smith Haut Lafitte	<i>Pessac-Léognan</i>	3800
2012	Château Cheval Blanc	<i>St-Émilion</i>	17000
2012	Château Latour	<i>Pauillac</i>	21000
2018	Château Mouton Rothschild	<i>Pauillac</i>	28000

BORDEAUX *wise adults*

2017	By Client	<i>Pomerol</i>	1200
2016	Château Batailley	<i>Pauillac</i>	2300
2016	Esperance de Trotanoy	<i>Pomerol</i>	2300
2017	Château Clinet	<i>Pomerol</i>	2900
2011	Château Canon	<i>St-Émilion</i>	3800
2012	Château Léoville Barton	<i>St-Julien</i>	3900
2016	Château Croix Canon	<i>St-Émilion</i>	4000
2010	Château Lynch-Bages	<i>Pauillac</i>	7500
2009	Château Cos d'Estournel	<i>St-Estèphe</i>	12000
2009	Château Angélys	<i>St-Émilion</i>	13000
2004	Château Lafite Rothschild	<i>Pauillac</i>	32000
2005	Petrus	<i>Pomerol</i>	87000

BORDEAUX *mature and velvety*

2016	Saintayme by Denis Durantou	<i>St-Émilion</i>	860
2010	Château Cantemerle	<i>Haut-Médoc</i>	1380
2008	Château Léoville Poyferré	<i>St-Julien</i>	3800
2000	Château Montrose	<i>St-Estèphe</i>	7400
2005	Pavillon Rouge du Château Margaux	<i>Margaux</i>	8800
1998	Château Margaux	<i>Margaux</i>	19800

WORLD *in* SHADES *of* WHITE

2022	Etna Bianco, Terre Nere <i>Sicily</i>	<i>Italy</i>	620
2023	Gavi di Gavi, Villa Sparina <i>Piedmont</i>	<i>Italy</i>	650
2023	Albariño, Paco and Lola	<i>Spain</i>	650
2023	Pinot Grigio Terlano	<i>Italy</i>	720
2023	Albariño, Pazo das Bruxas Albariño	<i>Spain</i>	720
2023	Sauvignon Blanc Winkl, Terlano <i>Alto Adige</i>	<i>Italy</i>	820
2023	Sauvignon Blanc, Cloudy Bay <i>Marlborough</i>	<i>New Zealand</i>	870
2020	Chenin Blanc The Mothership, Stellenrust <i>Stellenbosch</i>	<i>South Africa</i>	880
2023	Pinot Grigio Jermann	<i>Italy</i>	980
2022	Chardonnay, Brewer-Clifton <i>Sta. Rita Hills</i>	<i>USA</i>	1200
2022	Cervaro della Sala, Antinori <i>Umbria</i>	<i>Italy</i>	1450
2022	Vistamare, Gaja Ca'Marcanda, <i>Tuscany</i>	<i>Italy</i>	1750
2021	Sauvignon Blanc, Cloudy Bay <i>Te Koko</i>	<i>New Zealand</i>	1980
2022	Rossj-Bass, Gaja <i>Piedmont</i>	<i>Italy</i>	2250
2021	Alteni di Brassica <i>Langhe</i>	<i>Italy</i>	2750



WORLD *in* SHADES *of* RED

2022	Etna Rosso, Terre Nere <i>Sicily</i>	<i>Italy</i>	650
2022	Le Difese, Tenuta San Guido <i>Tuscany</i>	<i>Italy</i>	650
2016	Marques des Caceres Grand Reserva	<i>Spain</i>	750
2022	Le Volte dell'Ornellaia <i>Tuscany</i>	<i>Italy</i>	850
2022	La Crema Pinot Noir	<i>USA</i>	880
2022	Lucente, Tenuta Luce <i>Tuscany</i>	<i>Italy</i>	1100
2021	Promis, Gaja Ca'Marcanda <i>Tuscany</i>	<i>Italy</i>	1250
2021	Les Terrasses, Alvaro Palacios <i>Priorat</i>	<i>Spain</i>	1300
2015	Othello, Dominus <i>Napa Valley</i>	<i>USA</i>	1350
2021	Magari, Gaja Ca'Marcanda <i>Tuscany</i>	<i>Italy</i>	1850
2018	Amarone della Valpolicella Classico, Allegrini <i>Veneto</i>	<i>Italy</i>	2080
2021	Rebirth of Malbec, Catena Zapata <i>Mendoza</i>	<i>Argentina</i>	2200
2021	Guado al Tasso, Marchesi Antinori <i>Tuscany</i>	<i>Italy</i>	3250
2019	Brunello di Montalcino, CastelGiocondo <i>Tuscany</i>	<i>Italy</i>	3800
2019	Brunello Di Montalcino, <i>Tuscany</i>	<i>Italy</i>	3800
2019	Valbuena Vega Sicilia	<i>Spain</i>	3900
2009	Syrah Astralis, Clarendon Hills <i>McLaren Vale</i>	<i>Australia</i>	4900
2020	Barbaresco, Gaja <i>Piedmont</i>	<i>Italy</i>	5800
2020	Distenta II Grenache, Sine Qua Non <i>California</i>	<i>USA</i>	5800
2006	Sassicaia, Tenuta San Guido <i>Tuscany</i>	<i>Italy</i>	10200
2014	Opus One <i>Napa Valley</i>	<i>USA</i>	13000
2014	Masseto, Tenuta dell'Ornellaia <i>Tuscany</i>	<i>Italy</i>	25000



POUR L'APERO *by the* GLASS

CHAMPAGNE

150ml

NV Laurent-Perrier La Cuvée Brut 195

WHITE

150ml

2024 Sauvignon Blanc, Oyster Bay, *Marlborough* 88
2023 Chardonnay, Macon-Villages, *Burgundy* 98
2024 Reisling, Dressigacker, *Rheinhessen* 98
2024 Pinot Grigio, Terlano *Alto Adigue* 110
2022 Chablis 1er Cru Fourchaume, La Chablisienne *Chablis* 220

ROSÉ

150ml

2023 Esprit Gassier, Château Gassier *Provence* 85
2023 Aix Rosé, Coteaux d'Aix-en-Provence 105

RED

150ml

2024 Cotes du Rhone, Belleruche, *Rhone* 75
2022 Castello Chianti, Classico Gabbiano DOCG, *Tuscany* 88
2024 Gérard Bertrand, An 940 Pinot Noir, *Pays d'Oc* 88
2023 Pinot Noir, Boissiet, *Bourgogne* 110
2022 Zuccardi Malbec, Mendoza, *Uco Valley* 110

SWEET

75ml

2020 Sauternes Emotions, Château de La Tour Blanche *Bordeaux* 85



LES *vins* GOURMANDS *dessert* WINE

2022	Sauternes, Château Emotions	<i>France</i>	<i>37.5cl</i>	450
2019	Port LBV, Taylor's	<i>Portugal</i>	<i>75cl</i>	700
2016	Tokaji Aszú 5 Puttonyos, Oremus	<i>Hungary</i>	<i>50cl</i>	1350
2015	Sauternes, Château d'Yquem	<i>France</i>	<i>37.5cl</i>	4500

MAGNUMS *in* ALL COLOURS *and* SHADES

2023	Chablis Saint Martin, D. Laroche <i>Chablis</i>	<i>France</i>	1200
2022	Sauvignon Blanc, Greywacke <i>Marlborough</i>	<i>New Zealand</i>	1400
2023	Miraval Rosé <i>Provence</i>	<i>France</i>	1600
2020	Hautes-Côtes de Nuits Cuvée L. Auguste, D. David Duband <i>Burgundy</i>	<i>France</i>	1900
2022	Gavi dei Gavi Black Label, La Scolca <i>Piedmont</i>	<i>Italy</i>	2200
2021	Vistamare, Gaja Ca'Marcanda <i>Tuscany</i>	<i>Italy</i>	3700



VODKA

	<i>30 ml</i>	<i>bottle</i>
Ciroc	85	1980
Grey Goose	95	2300
Grey Goose 1.5 L		4500
Grey Goose 3 L		9000
Belvedere	90	2200
Belvedere 1.75 L		4300
Beluga Noble	85	2100
Beluga Gold	180	4000

GIN

	<i>30 ml</i>	<i>bottle</i>
Gin Mare	80	1700
Citadelle	70	1600
Tanqueray No. 10	78	1850
No. 3 London Dry	78	1850
Hendrick's	88	1950
Monkey 47	95	1600

RUM

	<i>30 ml</i>	<i>bottle</i>
Sailor Jerry	70	1550
Diplomático Mantuano	80	1750
Bacardi 8	80	1600
Havana 7	80	1900
Zacapa 23	110	2650
Zacapa XO	160	3600

COGNAC

	<i>30 ml</i>	<i>bottle</i>
Hennessy VS	80	
Hennessy VSOP	95	2100
Hennessy XO	220	4600
Remy Martin VSOP	100	2100
Remy Martin XO	245	5540
Remy Martin Louis XIII		65000



TEQUILA

	<i>30 ml</i>	<i>bottle</i>
Patrón Silver	75	1800
Patrón Reposado	85	2100
Patrón Añejo	95	2300
Don Julio Blanco	95	2300
Don Julio Reposado	110	2700
Don Julio Añejo	118	2900
Don Julio 1942	320	7000
Don Julio 1942 1.75 L		14900
Clase Azul Plata	175	3800
Clase Azul Reposado	340	7600
Clase Azul Añejo		21000
Casamigos Mezcal	95	2400
Komos Cristalino Añejo		4600
Komos Extra Añejo		10500

AMERICAN *Whiskey*

	<i>30 ml</i>	<i>bottle</i>
Jack Daniel's	78	1850
Maker's Mark	80	1900
Woodford Reserve	80	1900

SCOTCH *Whisky*

	<i>30 ml</i>	<i>bottle</i>
Chivas Regal 12 Yrs	80	1900
Chivas Regal 18 Yrs	160	3850
Johnnie Walker Black Label	80	1900
Johnnie Walker Blue Label	320	7800
The Macallan 12 Yrs	100	2200
The Macallan 15 Yrs	200	4500
The Macallan 18 Yrs	330	7450
Glenfiddich 15 Yrs	140	2400
Laphroaig 10 Yrs	90	2000
Laphroaig 16 Yrs	180	4500
Dalmore 18 Yrs	345	7900

JAPANESE *Whisky*

	<i>30 ml</i>	<i>bottle</i>
Hibiki Harmony	120	2500
Yamazaki 12	220	4800



LIQUEURS & APERITIFS

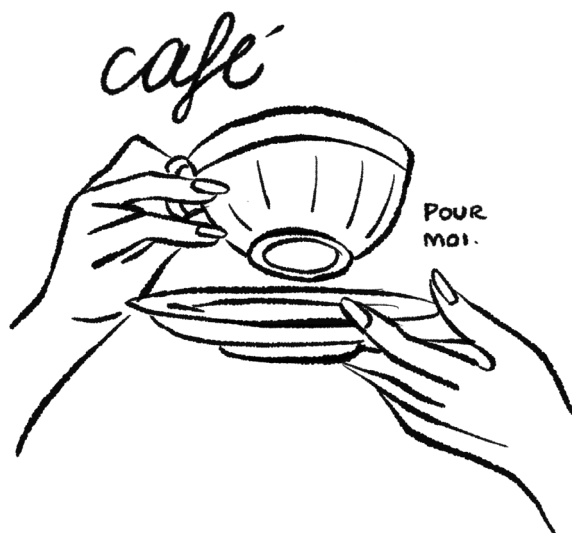
30ml

Aperol	75
Benedictine	75
Baileys	75
Campari	75
Chartreuse Green	75
Chartreuse Yellow	75
Crème de Cassis	75
Crème de Pêche	75
Disaronno	75
Dolin vermouth Rouge	75
Grand Marnier	75
Jägermeister	75
Lillet Rose	75
Lillet White	75
Noilly Prat	75
Ricard	75
St. Germain	75
Suze	80
Italicus	80

BEER

Bottle

Corona	65
Peroni	65
Stella Artois	65
Heineken	65



WATER

Acqua Panna *Still*
San Pellegrino *Sparkling*

small *large*

30 40
30 40

SOFT BEVERAGES

Pepsi	35
Diet Pepsi	35
7up	35
Mirinda	35
Ginger Ale London Essence	35
Tonic Water London Essence	35
Soda Water London Essence	35
Red Bull	48
Red Bull Sugar-Free	48

JUICES

Orange	35
Pineapple	35
Watermelon	35
Cranberry	35

TEA SELECTION

Chamomile	40
Earl Grey	40
Jasmine Green Tea	40
Lemongrass & Ginger	40
Rush Hour Berry	40

COFFEE

Espresso Ristretto	25
Cappuccino Café Latte	30
Americano Macchiato	30