

*Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your chance of foodborne illness.

N- contains nuts $\mid D-$ contains dairy $\mid G-$ contains gluten $\mid S-$ contains seafood $\mid F-$ contains fish $\mid V-$ vegetarian $\mid VG-$ vegan

Please inform your server of any allergies when ordering. For detailed allergen information, simply ask and we will be delighted to assist. Gluten-free items available on request.

All prices are in UAE Dirhams and include a 7% municipality fee, 10% service charge and 5% VAT.



LUNCH SET MENU

Starter, main & dessert — 135 AED 2 Starters, main & dessert — 175 AED One glass of wine 55 AED

STARTERS

Veal tonnato, pickles, fried capers & Jean Imbert sauce $_{-G,\,F}$ Quinoa tabbouleh $_{-VG}$ Signature tuna tartare $_{-F}$ Toasted focaccia with green beans & pistachio pesto $_{-N,\,D,\,G,\,V}$

MAINS

Seabream with asparagus, vierge sauce - F Tagliolini & green zucchini sauce - D, G, V Marengo beef cheek, creamy polenta - D Grilled meat of the week +55 AED - D

SIDE

Sautéed mushroom, smoked arugula, mushroom foam +30~AED - D, V

DESSERTS

Vanilla crème brûlée -D Red fruits & pistachio verrine -N, VG Iconic chocolate soufflé tartlet +20 AED -N, D, G Selection of homemade ice creams -D & sorbets Madagascan vanilla, 62% chocolate, mascarpone, pistachio, raspberry, tropic, lemon, mango

