

THE GALLERY

BITES

BREAKFAST ITEMS

Fresh berries, natural yoghurt, honey (V)(GF)	65
Seven grains granola, almond milk, raspberries, mango, honey (N)	70
Bircher muesli, grated apple, pomegranate, toasted coconut, pistachio, coconut milk (N)(V)	65

Selection of viennoiseries and pastries by Angelo Musa available at the vitrine

SOUPS

Organic chicken, lemon & orzo soup (DF)	75
Roasted mushroom & thyme soup with Roquefort croutons (V)	80
Persian red lentil soup with tahini, beetroot & fried mint (V)(GF)	65

LIGHT BITES

Foie gras, pickles, homemade mustard, toasted baguette	175
Houmous, roasted cauliflower, pine nuts, pomegranate, olive oil, Arabic bread (V)	85
Beef carpaccio, aged parmesan, truffle, aged balsamic, focaccia	190
Burratina, marinated salmon, passionfruit, olive, dwarf peach with truffle, grisinni (S)	115

S - contains seafood V - vegetarian VG - vegan GF - gluten free
A - contains alcohol N - nuts DF - dairy free

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.

CAVIAR WITH CLASSIC ACCOMPANIMENTS (S)

Kaviari Ossetra 30g	695	Kaviari Kristal 30g	595
Kaviari Ossetra 50g	995	Kaviari Kristal 50g	895

TARTINES & SANDWICHES

Crystal bread, sobrasada, fried jammy egg, pickled shallots, capers, miso Hollandaise	110
Hot-smoked salmon, cucumber ribbons, garlic yogurt, mint, chilli, lemon, herb ciabatta (S)	110
Grilled sourdough toast, flank steak, stracciatella, balsamic tomatoes, beef bacon jam, little gem lettuce (DF)	125
Toasted Campaillou bread, labneh, mashed avocado, soft-boiled egg, parsley, pomegranate (V)(DF)	105
Reuben sandwich with rye bread, pastrami, sauerkraut, melted Swiss cheese, Russian dressing	125

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SALADS

Burrata, nectarine, cherry tomatoes, raspberry, basil, pickled red onions, rice wine vinaigrette (V)	125
Salad niçoise, grilled tuna loin, baby potatoes, beans, Strabena tomatoes, olives, Spanish anchovies (S)(DF)(GF)	170
Quinoa, artichoke, Kalamata olives, cucumber, mint, dried cranberries, feta, spiced mango dressing (V)(GF)	120
Alaskan king crab, organic mixed greens, fennel, ruby grapefruit, citrus vinaigrette (S)(DF)(GF)	155
Organic buckwheat, rocket, avocado, pomegranate, goji berries, roasted walnuts, chia seeds (N)(VG)	120

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HOT ITEMS

Steak frites, foie gras butter, hand cut fries (GF)	265
Roasted broccoli steak, tomato butter, tapenade, sourdough crumbs (V)	105
Lobster bucatini, caviar cream, fresh yuzu (S)	230
Harissa marinated organic chicken paillard, Caesar salad	195

CHEESE

Seasonal aged cheese selection from 'Maison Morand Paris', fig jam, crackers & bread (V)	290
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