

# THE GALLERY

BITES

## LIGHT BREAKFAST Served from 8am - 12pm

Natural yoghurt & berries 95  
Fresh berries, honey (V)(GF)(D)

Seven grains granola 115  
Almond milk, raspberries, mango, honey (N)(G)(V)

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

## MAIN MENU Served from 12pm - 11.30pm

### TARTINES & SANDWICHES (G)

Hot smoked salmon tartine 95  
Herb ciabatta, cucumber ribbons, garlic yogurt, mint (F)(D)

Fillet steak sandwich 185  
Vietnamese baguette, fillet steak, stracciatella, beef bacon jam (D)

Avocado toast 95  
Toasted campaillou bread, labneh, mashed avocado,  
soft-boiled egg, pomegranate (V)(D)

The Gallery club 180  
Koji marinated chicken, veal bacon jam, provolone cheese (D)

Croque madame 125  
White toast, Béchamel, cheese fondue, turkey ham, truffle,  
jammy egg (D)

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

D - dairy G - gluten F - fish S - seafood

N - nuts V - vegetarian 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.

## SIDES

French fries / sweet fries / salads 45

## CAVIAR WITH CLASSIC ACCOMPANIMENTS (F)(G)(D)\*

Kaviari Kristal 30g	495	Kaviari Oscietre 30g	595
Kaviari Kristal 50g	795	Kaviari Oscietre 50g	895

## SALADS

Burrata 135  
Burrata, charred nectarine, raspberry, rice wine vinaigrette (D)(V)

Niçoise\*salad 165  
Grilled tuna loin, baby potatoes, beans, strabena tomatoes, olives, spanish anchovies (F)

Quinoa & feta salad 125  
Quinoa, feta cheese, artichoke, kalamata olives, spiced mango dressing (D)(V)

Alaskan king crab salad 165  
Organic mixed greens, fennel, ruby grapefruit, citrus vinaigrette (S)

Levantine tomato salad 85  
Pickled & smoked tomatoes, Persian feta, onion, charred pita bread (G)(D)

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## LIGHT BITES

Nori tacos*(2 pieces)	120
Blue fin tuna, orange ponzu, Japanese mayo (F)(G)	
Hummus & roasted cauliflower	85
Pine nuts, arabic bread, pomegranate seeds (G)(N)(V)	
Tuna tartare*	135
Green zebra tomato gazpacho, lime, croutons, citrus segments extra virgin oil (F)(G)	
Beef carpaccio*	180
Aged parmesan, truffle, aged balsamic, focaccia (G)(D)	
Crispy gulf calamari	70
Salt & pepper gulf calamari, chili, garlic, mint, pik nam som (S)(G)(D)	

## SOUPS

Orzo soup	85
Organic chicken, orzo & lemon (G)	
Roasted mushroom soup	125
Thyme, roquefort croutons (D)(G)(V)	
Pumpkin soup	70
Coconut milk, vadouvan curry, pumpkin seeds, croutons, kaffir lime oil (D)(G)(V)	

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## MAIN COURSE

Steak frites	235
Café de Paris butter, thick-cut fries (S)(D)(G)	
Lobster linguine	265
Caviar cream, fresh yuzu (S)(D)(G)(F)	
Organic chicken paillard	185
Harissa & koji marinated chicken, Caesar salad, beef bacon (G)(D)	
Hibachi grilled seabass	210
Fennel bulb salad, ruby grapefruit, roasted almond aioli, grilled lemon (F)(N)	
Asparagus risotto	145
Lemon purée, truffled baby peach, parmesan, herbs (V)(D)	
Fregola sarda pasta	105
Char-grilled tiger prawns, fregola, bisque, basil, lemon (S)(G)	

## CHEESE

Seasonal aged European cheese selection, fig jam, muscat grape, crackers & bread (D)(G)(N)(V)	195
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HOMEMADE ICE CREAM & SORBET	60
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