Starters

Heritage tomatoes, lime, mignonette pepper, vanilla dressing – VG	110
Goat cheese soufflé, spinach purée, parmesan cheese – D, G, V	125
Jean's avocado, caponata, baby spinach – N, G, V	145
Caesar salad – *made tableside* – D, G, F	125
Lobster salad, baby gem lettuce & orange balsamic dressing – N, D, G, F, S	240
Pissaladière, caramelized onions, anchovies & olives – D, G, F	80
Caviar collection 30gr / 50gr – D, G, F	345 / 550
Signature tuna tartare – *made tableside* – *caviar +290AED* – F	175
Snails, parsley butter crust – D, G, S	115
Citrus prawn salad with mesclun lettuce & baby fennel – S	190
Veal tonnato, pickles, fried capers & Riviera sauce – D, G, F	145
Steak tartare, pickles & bone marrow – *made tableside* – D, G, F	170

Main Course

Smoked eggplant, stracciatella & seasonal fresh truffle – D, G, V	130
Pumpkin risotto & Tallegio cheese – D, V	160
Lobster & shrimp ravioli, rouille foam & bouillabaisse consommé – D, G, F, S	165
Prawn spaghetti & thermidor, Américaine sauce – D, G, S	175
Sole meunière & one side of your choice – D, F	325
Hibachi seabass, fennel salad, green beans & sauce marinière – D, G, F, S	185
Baby chicken, crapaudine, diable sauce & glazed potatoes– D, G	205
Lamb milanese, persillade butter, green beans & veal jus – D, G	250
Beef tenderloin, pepper sauce & smoked potato purée – D, G	365
Grilled Australian wagyu ribeye, onion compote & veal jus – D	390

Sharing *with two sides of your choice*

Ratatouille tart with parmesan sablé – D, G, V	160
Grilled seabass, sauce vierge – F	325
Slow cooked lamb shoulder & lamb jus – D	495
Côte de boeuf, confit pink garlic & veal jus – D	895

Sides

Green beans with almond – N, D, V	35
Broccolini – V	35
Sautéed mushrooms – D, V	35
PW's corn / corn / corn – D, G, V	35
Potato purée – D, G, V	40
Duck fat potatoes	40
French fries – V	40

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

N – contains nuts | D – contains dairy | G – contains gluten | S – contains seafood | F – contains fish | 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.