

## Starters

|                                                                            |                 |
|----------------------------------------------------------------------------|-----------------|
| Heritage tomatoes, lime, mignonette pepper, vanilla dressing – D, VG       | 110             |
| Goat cheese souffle, spinach purée, parmesan cheese – D, G, V              | 125             |
| Provençale Pistou soup, green beans, confit tomato, fregola sarda – VG     | 90              |
| Caesar salad – <i>made tableside</i> – D, G, F                             | 125             |
| Lobster salad, baby gem lettuce & orange balsamic dressing – N, D, G, F, S | 195             |
| Pissaladière, caramelized onions, anchovies & olives – D, G, F             | 80              |
| Caviar collection 30gr / 50gr / 100gr – D, G, F                            | 345 / 550 / 900 |
| Signature tuna tartare – <i>made tableside</i> – 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 – <i>made tableside</i> – D, G, F     | 170             |

## Main Course

|                                                                              |     |
|------------------------------------------------------------------------------|-----|
| Eggplant milanese, smoked stracciatella & seasonal fresh truffle – D, G, V   | 130 |
| Pumpkin risotto, praline hazelnuts & Tallegio cheese – N, D, V               | 160 |
| Riviera's tomato tart & mustard cream – D, G, V                              | 150 |
| Lobster & shrimp ravioli, rouille foam, bouillabaisse consommé – D, G, F, S  | 165 |
| Prawn spaghetti & thermidor, Américaine sauce – D, G, S                      | 175 |
| Sole meunière & smoked potato purée – D, F                                   | 325 |
| Hibachi seabass, fennel salad, sauce marinière, lime & parsley oil – D, F, S | 185 |
| Flank steak, confit shallot, smoked potato purée & veal jus – D, G           | 185 |
| Baby chicken crapaudine, diable sauce & duck fat potatoes – D, G             | 205 |
| Lamb milanese, persillade butter, green beans & sauce béarnaise – D, G       | 250 |
| Beef tenderloin, sauce pepper & smoked potato purée – D, G                   | 365 |
| Grilled Australian wagyu ribeye, onion compote, veal jus – D                 | 390 |

## Sides

|                                   |    |
|-----------------------------------|----|
| Green beans with almond – N, D    | 35 |
| White & yellow cauliflower – D, G | 35 |
| Broccolini – V                    | 30 |
| Sautéed mushrooms – D, V          | 35 |
| Corn / corn / corn – D, G, V      | 35 |
| Potato purée – D, G, V            | 40 |
| Duck fat potatoes                 | 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.