

## STARTERS



### FRIED CAMEMBERT

Black Garlic, Sweet Philly Sauce (D) (G) (V)

### SEABASS CEVICHE

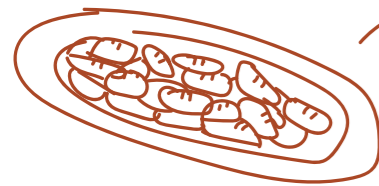
Chimichurri, Avocado, Carrot-Apricot Dressing (N)

### CHARRED TOMATOES & NECTARINE

Yarra Valley Goats Cheese, Blueberry Dressing (D) (V)

### WAGYU BOEUF TARTARE

Sesame Dressing, Wasabi Peas (N) (G)



## MAIN COURSES

### TRUFFLE GORGONZOLA GNOCCHI

Creamy Gorgonzola, Hazelnuts, Shaved Truffle (D) (G) (V) (N)

### ROASTED SEABASS

Ginger Fava Cream, Shiso Chimichurri, Raw Zucchini Slaw, Yuzu Beurre Blanc (D)

### POULET ADOBO

Sweet-Soy Thighs, Pearl Couscous (N) (G)

### WAGYU BEEF PETITE TENDER

Buttery Potato Puree, Shallot & Mushroom Sauce (D)

## DESSERTS

### DECONSTRUCTED TARTE AU CITRON

Raspberry Sorbet (D) (G) (N) (V)

### POPCORN & CHOCOLATE

Praline, Double Chocolate Ganache, Speculoos Ice Cream (D) (G) (N) (V)



## NON ALCOHOLIC

325 AED



### SELECTION OF MOCKTAILS

#### BASIL FIDO DIDO

Fresh Basil, Flower Tea Mix, Lemonade

#### ELDERFLOWER SQUASH

Elderflower, Apple Juice, Soda, Shiso Leaf, Secret Spice Mix

#### KIZAMI

Peach, Yuzu, Kaffir Leaf, Carbonated Fresh Pineapple Juice

#### Fresh Juices

#### Tea & Coffee



## HOUSE BEVERAGE

425 AED

### SELECTION OF COCKTAILS

#### BOTANICAL CO2

Gin, Yuzu, Homemade Apple Jasmine Soda, Pomegranate Reduction

#### RED HOT CHILI NEGRONI

Reposado Tequila infused with red chili, Aperol, Mancino Rosso, Orange Bitters, Tonic

#### SANGRIA DE PROVENCE

Rose Wine, Blend of Pisco & Sweet Vermouth, Dry Berries, Soda, Jalapeno

#### PALOMA PISCINE

Tequila Reposado, Agave Nectar, Lime Juice, Grapefruit, Soda

#### DIY BLOODY MARY

Absolut Vodka, Spiced Mix, Tomato Juice, Fresh lemon

### WINES

Wither Hills, Sauvignon Blanc, Marlborough, New Zealand

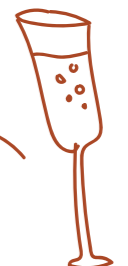
M. Chapoutier, Belleruche Rosé, Côtes-du-Rhône, France

Laroche, Mas La Chevalière, Pinot Noir, Pays D'OC, France

### PERONI BEER

## CHAMPAGNE

595 AED



### MOËT & CHANDON IMPERIAL BRUT

(D) - Dairy, (S) - Shellfish, (G) - Gluten, (V) - Vegetarian, (N) - Nuts  
All our prices are in AED, inclusive of %10 service charge & %5 VAT and subject to %7 municipality fees  
3 hour beverage packages.

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