

CHEF'S EXPRESSIONS (FOR ONE)

Zaatar Chouquette 6.

Parmesan, Parma Ham

Beurre Noisette Sandwich 5.

Crispy Wafer, Brown Butter,
Fermented Soy Custard

Sea Bream Taco 7.

Lemon, Pickled Seaweed, Sumac

Beef & Mushroom Croquettes 8.

Beef Ragu, Fresh Mushroom
& Beef Carpaccio

Beef Tartare In Nasturtium 7.

Pomegranate Molasses, Homemade
Shoyu

RAW BAR

Citrus Seabream

18.

Avocado, All Elements of a Citrus
Tree

Tuna & Strawberry Ponzu

23.

Pickled Daikon, Roasted Coffee Oil

Kibbeh Nayeh Tartare

25.

Puffed Bulgur, Olive Oil, Pistachio

COLD

Tomato Salad 16.

Tomatoes, Unripe Tomato Gazpacho,
Strawberries, Geranium Sorbet

Garden Salad 15.

Seasonal Leafy Greens, Fresh
Pistachio, Clementine Dressing

Niçoise 25.

Fresh Tuna, Quail Eggs, Olives

Baby Gem Caesar Salad 17.

Brown Butter Crumble

Smoked Stracciatella Arishe 23.

Slow Caramelized Carrots, Miso,
Smoked Pecans

All About Corn 19.

Grilled Corn, Corn Custard, Fig Leaf Oil

Fresh Crab & Lobster 38.

Fresh, Shell-Picked Crab, Ginger,
Beeswax Emulsion

HOT

Warm Potato Salad 14.
Potatoes, Lemon Honey Sauce

Grilled Asparagus 22.
Hazelnut Beurre Blanc, Lemon Confit

Bone Marrow 20.
Garlic Confit, Napa Cabbage,
Chimichurri

Flaky Steak MB4+ 25.
A Take On Shawarma, Biwaz, Tahini
Pomegranate Sauce

Al Pastor Octopus 36.
Porcini Glaze, Coriander-Jalapeño
Sauce

Lime-Kissed Grilled Shrimps 20.

MAIN ACT

Grilled Seabass 27.
Lacto-Fermented Tomato Emulsion,
Slow-Roasted Artichokes

Semi-Smoked Salmon 32.
Miso Beurre Blanc, Cucumber Pickles,
Aisha Khanom Beans

Freekotta 22.
Smoked Lebanese Freekeh, Porcini
Mushrooms & Truffle

Chicken & Truffle 25.
Chicken Breast, Sumac Jus, Celeriac
Purée

**Australian Black Angus Tenderloin
(MB4+)** 48.
Served with Mashed Potato, Red
Currants, Morel Sauce

**Prime Australian Wagyu Filet
(MB6+)** 59.
Served With Mashed Potato, Red
Currants, Morel Sauce

Sour Cherry Glazed Short Ribs 60.
72hr Angus MB5+ Ribs, Courgette
Yogurt Purée, Garlic Confit

MIGNARDISES (FOR ONE)

Cardamom Caramel

3.

Tarboush

6.

Yuzu & Black Garlic

GRAND FINALE

Chocolate Nostalgia 12.
Chocolate Cake, Chocolate Ganache,
Chocolate Feuilletine

Halawa White Chocolate Mousse 14.
Pistachio Sponge, Crispy Chocolate
Layer

Panna Cotta 15.
Passion Fruit, Basil Oil, Strawberries
& Mango

Sorbet 4. 4.
Mango Chile / Strawberry Balsamic /
Chocolate / Lemon Lavender

Should you have any dietary requirements or allergens,
please ask your waiter for assistance

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