

# CHEF TASTING MENU

395 Per Person

## BITES

Bread & Butter

Stuffed Olives <sup>VG</sup>

Aji Verde

Tuna Tostada <sup>G</sup>

Avocado Mash, Ginger

## STARTERS

Sicilian Red Prawn Carpaccio <sup>G, SH, E, N</sup>

Provençal Vinaigrette, Pine Nuts,

Croutons

Seared Wagyu Carpaccio <sup>G, N, S</sup>

Citrus & Paprika Vinaigrette,

Chilli & Shallot Relish

## MAINS

Angus Ribeye

Chimichurri

+200 AED Wagyu Ribeye

Boulangère Potatoes <sup>V, D</sup>

Onion Fondant, Herbs

Aubergine Steak <sup>V, D, G, SE, S</sup>

Miso, Feta, Crispy Onion,

Pomegranate, Sesame

Grilled Mushrooms <sup>VG</sup>

Anticucho, Romesco

Tiger Prawns <sup>SH, D</sup>

Chilli & Lime Butter

## DESSERT

Dulce de Leche Fondant <sup>D, G, N, E</sup>

Fried Pecans, Vanilla Ice Cream

Basque Cheesecake <sup>D, G, E</sup>

Roasted Strawberries, Balsamic Glaze

V Vegetarian   VG Vegan   A Alcohol   G Gluten   D Dairy   N Nuts   SH Shellfish   S Soy   SE Sesame   E Egg

Please inform your waiter if you have any allergies or dietary requirements.  
All prices are in AED, inclusive of 5% VAT and subject to 7% authority fee.