

AMUSE BOUCHE

Premium Sevruga Caviar (G) 🌱
Waffles, potato foam, mushroom powder
Smoked Beef Tartare (G) 🌱
Charcoal cones, gold leaves

APPETISERS

Ceviche Platter (S, G, D, SH) 🌱
Peruvian ceviche, nikkei tuna tartare, salmon tiradito, coconut shrimp ceviche, lobster ceviche

Oysters Dibba No2 (SH)
Condiments 🌱 - Shallot vinegar, lemon wedges, tabasco sauce

Truffle Scented Burrata with Candid Tomato Salad (G, N, V)
Brioche crouton, arugula, tomato, hazelnut pesto

Pan Seared Foie-Gras, Brioche Bread (D, G)
Apple purée, cherry confit

Pan Seared Scallop, Pumpkin Risotto (D, G, SH)
Tarragon burned butter

Beef Anticuchos (E, S)
Sweet corn, criolla salsa, poblano aioli, purple potato

Tempura Soft Shell Crab Bao (E, G, SH)
Pickled cucumber, chipotle mayonnaise

White Asparagus Soup (D, V)
Black truffle, cheese tortellini, basil oil

MAIN COURSES

Australian Beef Tomahawk MB-3 (G)
Morel sauce, herb ratte potato

Lobster Thermidor (D, G, SH)
Baby fennel, gruyere cheese, sauteed mushrooms

Grilled Tiger Prawns (G, SH)
Lime, parsley, garlic bread, mushrooms

Wagyu Beef Rossini (D, G)
Perigord sauce, brioche bread, winter black truffle

Pan Seared Duck Brest (G, N)
Parsnip puree, shallots confit, pickled baby beetroot

Spinach Ravioli (D, V)
Cheese sauce, black truffle

SIDE DISHES

Truffle Fries, Parmesan Cheese, Chives (D, G)

Whipped Potato (D, V)

Grilled Asparagus, Lemon Zest (V)

ASSORTED SUSHI, NIGIRI AND SASHIMI

California Roll (G, N)

Dynamite Roll (G, N)

Tuna, Salmon Sashimi (G, N) 🌱

Shrimp Nigiri (G, N, SH)

Tuna Nigiri (G, N, S) 🌱

Salmon Nigiri (G, N, S) 🌱

Spicy Tuna (G, N, S) 🌱

Kappa Maki Roll (G, V)

Futo Maki (G, V)

Vegetable Tempura Maki (G, V)

Condiments: Wasabi, kikkoman soya sauce, white pickled ginger, takuwan

PRE DESSERT

Strawberry Sorbet, Rhubarb Compote, Meringue (D, E)

DESSERT

Chocolate Yuzu Oysters (D, E, G, N)

New York Cheesecake (D, E, G)

Sea Salt Caramel (D, E, G, N)

Chocolate Ganache Tart (D, G, N)

Mojito Cups (D, E, G, N)

Crunchy Coffee Opera (D, E, G, N)

Tiramisu Cups (D, E, G)

FRESH FRUIT PLATTER 🌱

Watermelon, kiwi, pineapple, rockmelon, dragonfruit, berries

Macaroon Tower (D, E, G, N)

SELECTION OF SOFITEL PETIT FOURS

Pate de Fruit 🌱

Pralines (G, N)

Strawberry Dipped Chocolate (D, G, N)

Baklava (D, G, N)

D: Dairy E: Eggs 🌱: Sustainable Fish G: Gluten N: Peanuts & Tree Nuts S: Soybeans SE: Sesame Seeds SH: Shellfish 🌱: Vegan V: Vegetarian
All prices are in UAE Dirhams inclusive of 10% service charge, 7% municipality fee and 5% value added tax, Subject to change and market availability

