

THE GALLERY

BITES

BREAKFAST ITEMS

Fresh berries, natural yoghurt, honey (V)(GF) 95

Seven grains granola, almond milk, raspberries, mango, honey (N) 115

Selection of viennoiseries and pastries by Angelo Musa available at the vitrine

CAVIAR WITH CLASSIC ACCOMPANIMENTS (S)*

Kaviari Kristal 30g 595 Kaviari Ossetra 30g 695

Kaviari Kristal 50g 895 Kaviari Ossetra 50g 995

SALADS

Burrata, nectarine, cherry tomatoes, raspberry, basil, pickled red onions, rice wine vinaigrette (V) 125

Niçoise salad, grilled tuna loin, baby potatoes, beans, Strabena tomatoes, olives, Spanish anchovies (S)(DF)(GF) 170

Quinoa, artichoke, Kalamata olives, cucumber, mint, dried cranberries, feta, spiced mango dressing (V)(GF) 125

Alaskan king crab, organic mixed greens, fennel, ruby grapefruit, citrus vinaigrette (S)(DF)(GF) 155

Organic buckwheat, rocket, avocado, pomegranate, goji berries, roasted walnuts, chia seeds (N)(VG) 120

**Consuming raw or undercooked meat, seafood, shellfish or eggs may increase your chance of foodborne illness.*

S - contains seafood V - vegetarian VG - vegan GF - gluten free

A - contains alcohol N - nuts DF - dairy free

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.

LIGHT BITES

Houmous, roasted cauliflower, pine nuts, pomegranate, olive oil, Arabic bread (VG)(N)	85
Beef carpaccio, aged parmesan, truffle, aged balsamic, focaccia	190
Burratina, marinated salmon, passionfruit, olives, truffled baby peach, grissini (S)	120
Cold mezze, Arabic bread (VG)(N)	125
Salt & pepper gulf calamari, chili, garlic, lemon, mint, pik nam son(S)	110
Coal fired wagyu kofta, cured egg yolk, confit garlic alioli, pita, Aleppo chili	120
Nori tacos with blue fin tuna*, orange ponzu, Japanese mayo (S)	150
Australian beef bao buns, veal bacon jam, pickled red onions, chipotle mayo	195
Atlantic lobster rolls, yuzu mousseline, caviar, espelette pepper, toasted brioche (S)	205

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SOUPS

Organic chicken, lemon & orzo soup (DF)	85
Roasted mushroom & thyme soup with Roquefort croutons (V)	125
Vichyssoise soup with organic poached egg & summer truffle (V)	95

TARTINES & SANDWICHES

Hot smoked salmon, cucumber ribbons, garlic yogurt, mint, chilli, lemon, herb ciabatta (S)	110
Grilled sourdough toast, flank steak, stracciatella, balsamic tomatoes, beef bacon jam, little gem lettuce	175
Toasted Campaillou bread, labneh, mashed avocado, soft-boiled egg, parsley, pomegranate (V)	105
Reuben sandwich with rye bread, pastrami, sauerkraut, melted Swiss cheese, Russian dressing	125

SIDES (VG)(DF)(GF)

French fries	45
Sweet fries	45
Salad	45

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HOT ITEMS

Steak frites, café de Paris butter, hand-cut fries (GF)(S)	235
Roasted broccoli steak, tomato butter, tapenade, sourdough crumbs (V)	105
Lobster linguine, caviar cream, fresh yuzu lemon (S)	230
Harissa & koji marinated organic chicken paillard, Caesar salad, lemon (S)	195
John Dory fillet, charred gem lettuce, fennel salad, warm tartare & caviar sauce (S)	235
Asparagus risotto, lemon purée, truffled baby peach, parmesan, herbs (V)	155

CHEESE

Selection of French artisan cheese, dried persimmon, fig jam, crackers & bread (V)	250
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SELECTION OF DESSERTS BY ANGELO MUSA

100% VANILLA (N) Vanilla sponge, vanilla cremeux, hazelnut	85
PARIS-BREST (N) Hazelnut praline, caramelized hazelnut, chou dough	85
CHOCOLATE & CARAMEL FINGER (N) Hazelnut & almond crunch, caramel, chocolate cremeux	80
STRAWBERRY & VANILLA ROLL CAKE Light sponge, vanilla chantilly, vanilla pastry cream, strawberry confit	80
RUBY GRAPEFRUIT & STRAWBERRY CHEESECAKE (N) Sablé, grapefruit, cheesecake mousse	80
CARAMEL ÉCLAIR (N) Chou dough, caramel, vanilla chantilly, salt flakes	80
SEASONAL FRUIT TART (N) Almond tartlet, fresh berries	80
PAPILIO (N) Dark chocolate sponge, tropical caramel	80
HOMEMADE ICE CREAM & SORBET	60

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