

BUSINESS LUNCH

AED 120 for three courses

AED 105 for two courses
including tea, coffee or ice cream

Available Sunday through Thursday

Dishes with *** are not included & * requires supplement

➤ RAW ➤

Salmon Tartare 90
caviar, avocado, lemon crème fraîche

Wagyu Beef Carpaccio 130
parmesan chips, arugula, truffle (GF)

Michael Mina's Tuna Tartare 110
pear, pine nuts, garlic, habanero-sesame oil (N)

Steak Tartare 175
*grilled baguette, caviar, cream cheese
(BL: hand cut beef served with grilled baguette)*



➤ APPETIZERS ➤

Grilled Halloumi
baguette, tomato relish, olives (V)

45

Baked Camembert 80
*crispy bread, berry jam, caramelized truffle nuts
(V) (N) (supplement 20)*

Aubergine Mille-Feuille
buffalo mozzarella, tomato sauce, basil (V) (N)

80

*Foie Gras Parfait 95
*brioche bread, caramelized figs
(supplement 30)*

Truffle Gratinee
mimolette cheese, macaroni, truffle cream (V)

65

Wild Mushroom Soup
shiitake, porcini, button mushrooms, baguette (V)

70

Grilled Octopus 105
green olives, couscous, almonds, lobster jus (N)



➤ SALADS ➤

Quinoa and Kale Salad
*dried cranberries, pumpkin seeds, avocado
ginger dressing (V)*

65

Wild Arugula 55
fennel, figs, ricotta salata, almonds (N) (V) (GF)

Petite Green Salad 50
radish, cucumber, tomato, dijon vinaigrette (V) (GF)

50

Roasted Beetroot 70
balsamic, hazelnuts, warm goat's cheese (V) (N) (GF)

*Burrata Caprese 100
*vine ripened tomatoes, basil pesto (V) (N) (GF)
(supplement 30)*

100

Citrus Salad 55
*citrus segment, endive, avocado, caramelized walnut
(V) (N) (GF)*

Tomato and Avocado Salad 65
crispy quinoa, sumac, toasted sesame (V) (N) (GF)

65

Endive Crab Salad 85
crab, garlic crumbs, caesar dressing

(V) Vegetarian, (N) Contains Nuts, (GF) Gluten Free

All prices are in U.A.E. Dirhams, inclusive of 10% service charge, 5% VAT and are subject to 7% Municipality fee.

➤ MAINS ➤

Porcini Ravioli <i>black truffle, parmesan, roasted mushrooms (V)</i>	150	***Lobster Pot Pie <i>lobster bisque cream, oyster mushroom, baby root vegetables, fresh truffle, pickled onion</i>	620
Linguine Burrata <i>tomato sauce, pesto powder (N)</i>	110	Chicken Provencal <i>herb marinated chicken, goat cheese, cauliflower gratin (GF)</i>	135
King Crab Spaghetti <i>confit tomato, lemon zest, garlic crumble, red chili</i>	150	***Cafe de Paris Striploin <i>allumette crisp, confit tomato (GF)</i>	285
Spaghetti and Giant Meatball <i>cherry tomato sauce, basil, parmesan</i>	130	***Grilled Lamb Chops <i>green pea purée, fava beans, date jam, falafel crisp, lamb jus (GF)</i>	290
Norwegian Salmon <i>asparagus cream, pomme purée, grapefruit glaze (GF)</i>	140	Wagyu Burger <i>ogleshead cheese, caramelized onion, mushrooms</i>	145
Sicilian Style Grilled Tuna Steak <i>cherry tomato, parsley, rosemary, thyme lemon zest, olives, capers (GF)</i>	140	Creekstone "Burger" <i>layered beef strips, mushroom duxelle gruyère cheese, beef au jus sip, potato bun</i>	105
Roasted Sea Bass <i>saffron fregola, preserved lemon, broccolini</i>	135		
***Grilled Mediterranean Sea Bass 1kg <i>lemon roasted potato, sauté spinach (GF)</i>	395		



➤ WOOD-GRILLED STEAKS ➤

AU POIVRE Peppercorn Crust with Bone Marrow Jus	SIMPLY GRILLED Finished with Garlic-Herb Butter	*ROSSINI STYLE Seared Foie Gras with <i>sauté spinach, truffle</i> 90 AED <i>(supplement 50)</i>
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***400g Rib Eye 290		200g NY Strip 140
***Tomahawk 750		***400g NY Strip 275
***250g Wagyu Filet 375		
		*125g Filet Mignon 150 <i>(supplement 50)</i>
		***250g Filet Mignon 270

➤ SIDES ➤

Parmesan Truffle Fries (V) (GF)	40	Roasted Mushrooms (V)	40
Potato Purée (V) (GF)	40	Creamed Spinach (V) (GF)	40
Broccolini (V) (GF)	40	Brussels Sprouts Agrodolce	40
Cauliflower Gratin (GF) (V)	40	Grilled Asparagus (V) (GF)	40

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--- Single Use ---

⇒ DESSERTS ⇐

The Lemon 50
blueberry, sesame crumble

Pain Perdu 50
caramelized apples, custard brioche, cinnamon ice cream
(supplement 20)

**Michael Mina's Banana Tarte Tatin* 50
salted toffee, honey ice cream, gold leaf

Tiramisu 55
espresso lady fingers, mascarpone cream

Profiteroles 50
jivara cremeux, salted caramel, cocoa puffs (N)

**Chocolate Souffle* 60
guanaja 70%, vanilla custard
(supplement 30)

Panna Cotta 50
macerated strawberries, sesame crumble, rosewater (N)

Selection of Ice Creams and Sorbet 40

**PLEASE ALLOW 15 MINUTES FOR PREPARATION

DISHES WITH * REQUIRES SUPPLEMENT

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➤ AFTERS ➤

PORTO

QUINTA DONOVAL 80

TAYLOR 10 YRS 85

COFFEE

AMERICANO 25

ESPRESSO SGL 25 / DBL 30

CAPPUCINO 30

FRENCH PRESS SGL 30 / DBL 40

ORGANIC TEA / 25

JASMINE MAO JIAN

ENGLISH BREAKFAST

MAJESTIC EARL GREY

CHAMOMILE

ROSE WHITE

PEACH AND PEAR

MOROCCAN MINT

JAPANESE SENCHA