

DINNER MENU

RAW

Salmon Tartare 90
caviar, avocado, lemon crème fraîche

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

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

Steak Tartare 175
grilled baguette, caviar, cream cheese

Caviar
(30 grams)

Royal Baeri 390
Russian Oscietra 470
Beluga 990



APPETIZERS

Grilled Halloumi 45
baguette, tomato relish, olives (V)

Aubergine Mille-Feuille 80
buffalo mozzarella, tomato sauce, basil (V) (N)

Truffle Gratinee 65
mimolette cheese, macaroni, truffle cream (V)

Wild Mushroom Soup 70
shiitake, porcini, button mushrooms, baguette (V)

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

Foie Gras Parfait 95
brioche bread, caramelized figs

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



SALADS

Quinoa and Kale Salad 65
dried cranberries, pumpkin seeds, avocado ginger dressing (V)

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

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

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

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

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

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

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>ogleshiel 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
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400g Rib Eye 290
400g NY Strip 275



Tomahawk 750
250g Wagyu Filet 375

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

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

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

Selection of Ice Creams and Sorbet 40

*PLEASE ALLOW 15 MINUTES FOR PREPARATION

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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