


@minabrosseriedubai
@chefmichaelmina

 At Four Seasons Hotel Dubai International Financial Center, we are committed to preserving the environment and leaving a positive, enduring impact on our local community.

MINA

BRASSERIE

Indulge yourself in MINA Brasserie, the culinary oasis nestled amidst the sizzling foodie paradise of Dubai. Featuring a selection of globally influenced dishes in partnership with award-winning celebrity Chef Michael Mina.

MINA Brasserie is a home away from home, highlighting dishes from carefully-sourced seasonal ingredients — a celebration of global influences.



PLEASE SCAN CODE TO BROWSE OUR MENU

A LA CARTE

RAW

Salmon Tartare 105
avocado, lemon crème fraîche, gaufrette potato

Michael Mina's Tuna Tartare 120
pine nuts, garlic, habanero-sesame oil (N)

Trio Caviar
*steak tartare, salmon rillettes,
 burrata, crispy potato cake*
 Royal Baeri 310
 Oscietra 490
 Beluga 1,050



Gillardeau Oysters 6 pcs 340
 Gillardeau Oysters 12 pcs 660
mignonette sauce

Wagyu Steak Tartare 125
egg yolk, caviar, tarragon, grilled baguette

Wagyu Beef Carpaccio 130
truffle, yuzu vinaigrette, garden leaves

Seafood Tower 400
*oyster, shrimps, octopus, crab,
 salmon tartare, tuna tartare,
 yuzu mayo, mignonette (N)*



APPETIZERS

Shellfish Platter 375
oyster, scallop, prawn, simply shrimps

Tomato Soup 90
wood-fired tomato soup, grilled cheese sandwich (V)

Grilled Mushroom Halloumi 65
wild mushroom, thyme, crispy pita (V)

Aubergine Mille-Feuille 85
buffalo mozzarella, tomato sauce, basil (V) (N)

Truffle Gratinée 95
mimolette cheese, ziti pasta, truffle cream (V)

Baked Camembert Cheese 85
puff pastry, berries (V)

Foie Gras Terrine 130
crispy bread, granny smith apple, cocoa nibs

Grilled Octopus 140
crispy potato, red pepper coulis, beans, red onion

Simply Shrimp 120
garlic, lemon, red chili, grilled sourdough

Boeuf aux Moutardes 165
beef cube, cornichons, jus, grain mustard, carrot

Escargots à la Bourguignonne 130
herb butter, crumbs, grilled sourdough

Cheese Fondue 240
baby potato, bresaola, crispy bread, broccoli, roasted mushrooms



SALADS

Kale Quinoa Salad 75
pumpkin seeds, avocado, ginger dressing (V) (N)

Petite Green Salad 70
radish, cucumber, tomato, dijon vinaigrette (V) (GF)

Burrata Caprese 105
marinated tomatoes, basil oil (V) (N) (GF)

Tomato and Avocado Salad 90
crispy quinoa, sumac, toasted sesame (V) (N) (GF)

Roasted Beetroot 80
dijon dressing, hazelnut, goat cheese (V) (N) (GF)

Chicory Salad 85
endive mix, caramelized walnuts, feta (N) (V)

Endive Crab Salad 95
crab, garlic crumbs, caesar dressing

Citrus Baby Gem 70
citrus dressing, caramelized walnuts, avocado

Our menu features sustainable meats, cage-free eggs, and responsibly sourced seafood for a planet-friendly dining experience.
 Vegan Menu is available upon request.

(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 ➤

Wild Mushroom Ravioli <i>black truffle, parmesan, roasted mushroom (V)</i>	165	Scottish Salmon <i>beluga lentil, tomato vinaigrette, artichoke (GF)</i>	180
Linguine Burrata <i>cherry tomato sauce, pesto powder (N) (V)</i>	150	Roasted Sea Bass <i>saffron fregola, preserved lemon, broccolini</i>	175
King Crab Spaghetti <i>cherry tomato, lemon zest, crispy garlic, red chili</i>	190	Wood-Grilled Shrimp <i>saffron vegetable couscous, habanero</i>	255
Spaghetti Meatball <i>cherry tomato sauce, basil, parmesan</i>	155	Tuna Steak <i>tomato salsa, basil cress</i>	155
Short Rib Rigatoni <i>smoked short rib, caramelized onion, parmesan</i>	170	Local Red Snapper <i>asparagus, crushed citrus potato, charred tomato relish</i>	170
Veal alla Milanese <i>ratatouille, arugula, parmesan shaving</i>	270	Marinated Chicken <i>green garlic bomba rice, chimichurri, chicken jus</i>	165
Chargrilled Lamb Cutlets <i>smoked eggplant, pomegranate</i>	185	MINA Steak <i>NY strip, pomme neuf, herb sauce (GF)</i>	330
Mina Short Ribs <i>48h braised, crushed potato, jus</i>	180	Wagyu Burger <i>gouda cheese, caramelized onion, mushroom</i>	155
Angus Beef Cheek <i>parsnip purée, root vegetables, jus</i>	185	Creekstone "Burger" <i>layered beef strips, mushroom duxelle, mix cheese</i>	140

➤ WOOD-GRILLED STEAKS ➤

SURF AND TURF
90 AED

AU POIVRE

DIANE STYLE
85 AED

ROSSINI STYLE
100 AED

300g Rib Eye 325
300g NY Strip 315
250g Filet Mignon 340
1.5kg Creekstone Tomahawk 870



250g Wagyu Filet 415
100g Fullblood Kobe Tasting 450
200g Fullblood Kobe Tenderloin 1,400
100g A5 Cube Roll 270

➤ SIDES ➤

Mushroom Fricassee (GF) <i>contains veal jus</i>	60	Potato Lyonnaise <i>contains veal jus</i>	55
Parmesan Truffle Fries (V) (GF)	65	Creamed Spinach (V)	40
Potato Purée (V)	45	Brussels Sprouts Agrodolce	50
Broccolini (V) (GF)	50	Grilled Asparagus (V) (GF)	45
Haricot Vert Almondine (N)	50	Potato Gratin (GF)	60

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