

@minabrasseriendubai
@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

BUSINESS LUNCH

AED 180 for three courses
AED 150 for two courses
including tea, coffee or ice cream
Available Monday through Friday

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

➤ CHEF'S SPECIALS ➤

Garden Salad 65
*endives, beet raspberry vinaigrette, candied walnuts,
crumble feta (D, SU, N, V)*

Prawn Cassolette 165
*cannellini bean beef chorizo ragout,
thyme croutons, garlic prawns (SU, G, CE, C)*

Cured Sea Bream Crudo 125
*lightly smoked sea bream, horse radish,
crispy shallot, granny smith (F, E, D, SU, SO, G)*

Grilled Picanha 155
*Hokkaido pumpkin, black garlic aioli,
garlic breadcrumbs, thyme jus (CE, E, G, SU, D)*

➤ RAW ➤

Salmon Tartare 105
*avocado, lemon crème fraîche, gaufrette potato
(F, D, SU)*

Michael Mina's Tuna Tartare 120
*pine nuts, garlic, habanero-sesame oil
(SE, F, E, G, N)*



Wagyu Steak Tartare 125
*egg yolk, tarragon, baguette
(G, MU, E, F, SU)*

Wagyu Beef Carpaccio 130
*truffle, yuzu vinaigrette, garden leaves
(SU, F, MU, D)*

***Gillardeau Oysters 6 pcs 340
mignonette sauce (MO, SU)

➤ APPETIZERS ➤

Tomato Soup 70
*wood-fired tomato soup, grilled cheese sandwich
(SE, D, G, V)*

Grilled Mushroom Halloumi 95
wild mushroom, thyme, crispy pita (D, G, V)

Aubergine Mille-Feuille 85
*aged parmesan, creamy dijon sauce, basil
(V, N, G, D, MU)*

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

***Foie Gras Terrine 130
crispy bread, granny smith apple, cocoa nibs (G)

Grilled Octopus 120
*potato, romesco, grilled pepper dill salsa
(MO, N, GF, SU)*

*Simply Shrimp 115
*garlic, lemon, red chili, smoked pimentón (C, D, G)
(supplement 45)*

*Boeuf aux Moutardes 165
*beef tenderloin cubes, cornichons, jus, grainy mustard
(G, D, CE, SU, MU)(supplement 55)*

***Escargots à la Bourguignonne 120
herb butter, tarragon crumbs, (G, D)



➤ SALADS ➤

*Niçoise Salad 95
*confit tuna, haricots verts, quail egg, dressing
(F, E, MU, SU, C)(supplement 25)*

Kale Quinoa Salad 75
*pumpkin seeds, cranberry, avocado,
ginger dressing (MU, VE, V, SU)*

Petite Green Salad 70
*radish, cucumber, tomato, dijon vinaigrette
(MU, SU, VE, V)*

*Burrata Caprese 95
*marinated tomatoes, basil oil (V, GF, D)
(supplement 25)*

Tomato and Avocado Salad 90
*crispy quinoa, sumac, lemon tahina
(D, SE, VE, V, SU)*

Roasted Beetroot 80
*dijon dressing, hazelnut, goat cheese
(D, N, GF, V, SU, MU)*

Endive Crab Salad 90
*crab, garlic crumbs, caesar dressing
(D, E, F, G, MU)*

➤ MAINS ➤

Wild Mushroom Ravioli <i>black truffle, parmesan, roasted mushroom (V, E, D)</i>	165	Tuna Steak <i>tomato salsa, basil cress (F, GF, SU)</i>	185
Linguine Burrata <i>cherry tomato sauce, pesto powder (N, V, D)</i>	150	Marinated Chicken <i>green garlic, orzo, chimichurri, chicken jus (D, CE, SU, G)</i>	160
King Crab Spaghetti <i>cherry tomato, lemon zest, crispy garlic, red chili (G, C, E, D, SU, CE)</i>	195	***Veal Chop <i>pepper mash potato, green peas ragout (D, CE, SU)</i>	220
Spaghetti Meatball <i>cherry tomato sauce, basil, parmesan (G, D, E)</i>	155	Steak Fries <i>NY Strip, fries, herb sauce (GF, D, MU, CE)</i>	175
Local Seabream <i>asparagus, crushed citrus potato, charred tomato relish (GF, F, LS, SU)</i>	175	Chargrilled Lamb Cutlets <i>smoked eggplant, pomegranate (D, G, SU) (supplement 100)</i>	180
Scottish Salmon <i>beluga lentil, tomato vinaigrette, artichoke (GF, SU, CE, F)</i>	195	Wagyu Burger <i>gouda cheese, caramelized onion, crispy onion (G, MU, D, E)</i>	160
Roasted Sea Bass <i>saffron fregola, preserved lemon, broccolini (E, G, D, F, SU, C)</i>	185		

➤ WOOD-GRILLED STEAKS ➤

SELECT YOUR COOKING STYLE



***Surf and Turf 90	***Diane Style 85	***Rossini Style 100	***Mina Style 55
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SELECT YOUR CHOICE OF SAUCE

Béarnaise | Pepper | Mushroom | Chimichurri

*125g Filet Mignon 170 (*supplement 65*)
 ***300g Rib Eye 325
 ***200g Fullblood Kobe Tenderloin 1,150



***250g Filet Mignon 340
 ***250g Wagyu Filet 415
 ***300g NY Strip 315

➤ SHARING FOR TWO ➤

***1.2kg Tomahawk <i>truffle mashed, grilled baby gem</i>	870	***Whole Sea Bream <i>meunière sauce</i>	310
***1kg Porter House <i>truffle mashed, grilled baby gem</i>	610	***Whole Loup de Mer <i>tomato olive basil relish</i>	345

➤ SIDES ➤

*Upgrade your sides (*supplement 55*)

Mushroom Fricassee (<i>GF, D, CE</i>)	55	Potato Lyonnaise (<i>D, CE, GF, LS</i>)	55
Parmesan Truffle Fries (<i>V, GF, D</i>)	65	Creamed Spinach (<i>D, G, V</i>)	55
Potato Purée (<i>V, D, LS</i>)	55	Brussels Sprouts Agrodolce (<i>F, SO</i>)	55
Broccolini (<i>V, GF, D</i>)	55	Grilled Asparagus (<i>VG</i>)	55

Some of our dishes on the menu may contain allergens that could pose a risk to individuals with food allergies.

Please feel free to speak to one of the staff members regarding any special dietary requirements you may have.

(LS) Locally Sourced, (V) Vegetarian, (VE) Vegan, (N) Nuts, (GF) Gluten Free, (G) Gluten, (D) Dairy, (F) Fish, (C) Crustaceans, (E) Egg, (SO) Soya, (SU) Sulphites, (CE) Celery, (MO) Molluscs, (MU) Mustard, (SE) Sesame

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