@minabrasseriedubai @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.



ROSÉ LUNCH

AED 325 for three courses lunch with unlimited Rosé wine. Available on Friday, Weekends and Public Holidays.

RAW

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

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

Michael Mina's Tuna Tartare pine nuts, garlic, habanero-sesame oil

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

(SE, F, E, G, N)

→ APPETIZERS ⊱

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

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

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

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

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

→ SALADS ⊱

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

Petite Green Salad radish, cucumber, tomato, Dijon vinaigrette (MU, SU, VE, V)

Burrata Caprese marinated tomatoes, basil oil (V, GF, D)

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

Roasted Beetroot
Dijon dressing, hazelnut, goat cheese
(D, N, GF, V, SU, MU)

Endive Crab Salad crab, garlic crumbs, Caesar dressing (D, E, F, G, MU)

→ WOOD-GRILLED STERKS ⊱

150g NY Strip

*125g Filet Mignon (supplement 50)

*300g Rib Eye (supplement 160)

Select your choice of sauce for the Steak

BÉARNAISE

PEPPERCORN

CHIMICHURRI

MUSHROOM

Wild Mushroom Ravioli

black truffle, parmesan, roasted mushroom (V, E, D)

Linguine Burrata

cherry tomato sauce, pesto powder (N, V, D)

King Crab Spaghetti

cherry tomato, lemon zest, crispy garlic, red chili (G, C, E, D, SU, CE)

Spaghetti Meatball cherry tomato sauce, basil, parmesan (G, D, E)

Local Sea Bream

asparagus, crushed citrus potato, charred tomato relish (GF, F, LS, SU)

Scottish Salmon

beluga lentil, tomato vinaigrette, artichoke

(GF, SU, CE, F)

Roasted Sea Bass

saffron fregola, preserved lemon, broccolini

(E, G, D, F, SU, C)

Tuna Steak

tomato salsa, basil cress (F, GF, SU)

Marinated Chicken

green garlic, orzo, chimichurri, chicken jus

(D, CE, SU)

Wagyu Burger

Gouda cheese, caramelized onion, crispy onion

(G, MU, D, E)

→ SIDFS ⊱

*Upgrade your sides (supplement 49)

Mushroom Fricassee (GF, D, CE)

Parmesan Truffle Fries (V, GF, D)

Potato Purée (V, D, LS)

Broccolini (V, GF, D)

Potato Lyonnaise (D, CE, GF, LS)

Creamed Spinach (D, G, V)

Brussels Sprouts Agrodolce (F, SO)

Grilled Asparagus (VG)

→ DESSERTS ⊱

lady finger, mascarpone mousse, chocolate coffee sauce (D, G, E)

Berries Cheesecake

Philadelphia cream cheese, fresh berries,

mix berry sauce (N, G, D, E)

Michael Mina's Banana Tarte Tatin salted toffee, honey ice cream (D, G, E)

Chocolate and Hazelnut Cake

chocolate sponge, 70% chocolate cremaux, gianduja and hazelnut mousse (E, G, D, N)

Selection of Ice Cream and Sorbet

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.