

DESSERT

Tarte Fine aux Pommes (V)	65
<i>apple tart, cinnamon ice cream</i>	
Fondant au Chocolat (V) (N)	58
<i>hazelnut ice cream</i>	
Red Fruit Pavlova (V) (N)	54
<i>meringue, raspberry coulis, yoghurt ice cream</i>	
Classic Mille-Feuille (V)	48
<i>puff pastry, chantilly, vanilla ice cream</i>	
Crème Brûlée (V) (GF)	55
<i>vanilla custard, caramelised sugar crust</i>	
Mousse au Chocolat (V) (N)	58
<i>chocolate mousse, caramel sauce</i>	
Ice Cream and Sorbet Selection (V) (N)	25

SWEET WINE

75ml / Bottle

2020 Santa Carolina Late Harvest, Sauvignon Blanc Rapel Valley, Chile	67/440
NV Cockburn's Fine Ruby Port	68/ 670
<i>Douro, Portugal</i>	
2020 Tenuta Il Cascinone, Moscato d'Asti	72/ 360
<i>Piedmont, Italy</i>	
2017 Château Armajan des Ormes	85/ 425
<i>Sauternes, France</i>	



FARM-TO-TABLE

Rooted in the heart of the UAE, our farm-to-table dishes are prepared with 100% locally sourced ingredients. Each dish honors the care and passion of local farmers, bringing the freshest flavors from the land to your table.

STARTERS

Tomato Gazpacho (V)	55
<i>brioche toast</i>	
Grilled Eggplant & Burrata (V) (D)	75
<i>tomato tartare, crispy onion</i>	

MAINS

Barbecue Chicken Leg (GF)	130
<i>organic bell pepper, crispy chicken skin</i>	
Josper-Grilled King Fish (D) (GF)	145
<i>spinach, lemon beurre blanc, organic cucumber flower</i>	