

Welcome to Al Muntaha, where "The Ultimate" in Arabic is not just a name; it is our essence. I am dedicated to crafting dishes that aim to touch your heart and leave you with cherished memories to treasure.

Chef Saverio Sbaragli

A handwritten signature in black ink, reading "Saverio Sbaragli". The signature is fluid and cursive, with the first name "Saverio" written in a larger, more prominent script than the last name "Sbaragli".

Epicurean Menu

AED 440 per person

Salmon Trout ^{R, D, SF}
Yoghurt Sauce & Escabèche

Ravioli del Plin ^{D, E}
Guinea Fowl, Parmesan & Sauce Salmis

Coquelet ^{D, E}
Broccolo Romanesco, Celery & Celeriac

Milk ^{V, GF, D, E}
Biscuit, Sheep Yoghurt & Goat Cheese

This Menu is for the entire Table.

All prices are in UAE Dirham and are inclusive of 10% Service Charge, 5% VAT and subject to 7% Municipality Fees
V-Vegetarian, VG-Vegan, LS-Locally Sourced, CS-Certified Sustainable, LF-Lactose Free, GF-Gluten Free, R-Raw Food, N-Nuts, S-Soy, D-Dairy, E-Egg, SF-Shellfish, SE-Sesame
*Dishes not included in the half board package and are subject to an additional charge

Lunch Menu

AED 705 per person*

Yellowtail^{R, D, E, SF}

Smoked, Marinated & Caviar 24k

Spaghettone “Pastificio Vicidomini”^{D, R}

Tuna & Wild Mustard

Lacaune Lamb^{GF, D}

Winter Melon, Wild Allium & BBQ Jus

Sorbet^{D, N, S}

Peanuts and Soya Sauce

Citrus and Coconut^{V, D, E, N}

Coconut sorbet, Meringue & Fresh Citrus

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Caviar

24K Caviar 50g | AED 3,750*
Imperial Beluga 50g | AED 2,600*
Oscietra Imperial 50g | AED 1,200*

Served with a Selection of Homemade Blinis and Russian Garnishes

Starters

Grilled Artichoke^{D, V} | AED 280
Barigoule Sauce

Yellowtail^{R, D, E, SF} | AED 360*
Marinated, Smoked & Caviar 24k

Ravioli del Plin^{D, E} | AED 290
Guineafowl, Parmesan, Sauce Salmis & Black Truffle

Exclusive Courses

Tortelli di Zucca^D | AED 750*

Pumpkin, Blue Cheese & Cremona Mostarda

Paired with a Glass of the Château d'Yquem 1er Cru Supérieur 2013 - 3L Format

Main Courses

Line Caught Seabass^{GF, D} | AED 450

Seasonal Greens & Seaweed Sauce

Wagyu “Kiwami”^{GF, D} | AED 560*

Topinambur, Black Cabbage & Salsa all'Italiana

Coquelet^D | AED 430

Broccolo Romanesco, Celery & Celeriac

Cheeses | AED 145*

Selection of International Cheeses

Desserts By *Tom Coll* | AED 100

Chocolate V, GF, N, D, E

65% São Tomé, Cocoa Sorbet & Pecan Nuts

Milk V, GF, D, E

Biscuit, Sheep Yoghurt & Goat Cheese

Apple Tatin V, D, E

Bread Ice Cream, Brioche & Caramel