

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** <sup>R, D, SF</sup>  
Yoghurt Sauce and Escabèche

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**Ravioli del Plin** <sup>D, E</sup>  
Guinea Fowl, Parmesan and Salmi Sauce

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**Coquelet** <sup>GF, D, E</sup>  
Puntarella Romana, Celery and Celtuce

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**Milk** <sup>V, GF, D, E</sup>  
Biscuit, Sheep Yoghurt and 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** <sup>R, D, E, SF</sup>

Smoked, Marinated and Caviar 24k

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**Tagliolini** <sup>D</sup>

White Truffle

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**Lacaune Lamb** <sup>GF, D</sup>

Turnip Tops, Winter Mellon and Salsa all'Italiana

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**Sorbet** <sup>D, E, N</sup>

Jerusalem Artichoke and White Truffle

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**Citrus and Coconut** <sup>V, D, E, N</sup>

Coconut sorbet, Meringue and 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

**Porcini Variation<sup>D, E</sup> | AED 290**  
Sorrell and Smoked Egg Yolk

**Yellowtail<sup>R, D, E, SF</sup> | AED 360\***  
Marinated, Smoked and Caviar 24k

**Ravioli del Plin<sup>D, E</sup> | AED 275**  
Guinea fowl, Parmesan and Sauce Salmis

## Exclusive Courses

### **The Yquem Lighthouse Pasta<sup>D, E</sup> | AED 750\***

Bluefin Tuna, Mango and Parmesan

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

### **Tagliolini<sup>D</sup> | AED 560\***

White Truffle

## Main Courses

### **Line Caught Seabass<sup>GF, D</sup> | AED 450**

Seasonal Greens and Seaweed Sauce

### **Vaca Rubia Gallega<sup>GF, D, E</sup> | AED 520\***

Pumpkin, Radicchio di Castelfranco and Topinambur

### **Coquelet<sup>GF, D</sup> | AED 430**

Broccolo Romanesco, Celeriac and Celery

## Cheeses | AED 145\*

Selection of International Cheeses from our Signature Trolley

## Desserts By *Tom Coll* | AED 100

### **Chocolate** <sup>V, GF, N, D, E</sup>

65% São Tomé, Cocoa Sorbet and Pecan Nuts

### **Milk** <sup>V, GF, D, E</sup>

Biscuit, Sheep Yoghurt and Goat Cheese

### **Apple Tatin** <sup>V, D, E</sup>

Bread Ice Cream, Brioche and Caramel

### **Jasmin and Lemon** <sup>VG, GF</sup>

Jasmin cream, herbes confit and Lemon sorbet