

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, appearing to read "Saverio Sbaragli". The signature is fluid and cursive, with a mix of uppercase and lowercase letters.

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 Vicedomini” 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

Caviar

24K Caviar 50g | AED 3,750*

Imperial Beluga 50g | AED 2,600*

Osciетra 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 *Tou 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