

RIVIERA LUNCH

2 Course AED150 | 3 Course AED175

Monday to Thursday, Lunch Only

STARTERS

Burrata (GF, LS, N, V)

Locally Sourced Burrata, Candy Tomatoes, Pesto

Or

Betterave (DF, GF, MU, VG)

Beetroot Gazpacho, Beetroot & Green Apple Tartare, Basil Mustard Sorbet

Or

Roasted Garlic Prawns (LS, SF)

Marinated Garlic Prawns, Spicy Tomato Coriander Salsa

Or

Carpaccio de Boeuf (MU, R)

Cured Tenderloin Beef, Mustard Seeds, Parmesan, Harissa Dressing

MAIN COURSE

Ratatouille (N, VG)

Zucchini, Eggplant, Confit Onions, Bell Pepper, Tomato Coulis

Or

Rigatoni Truffe (MU, S)

Black Truffle Rigatoni, Parmesan Cream, Beef Jus

Or

Bouillabaisse (MU, S, SF) FRESH SEAFOOD

Sea Bass, Langoustine, Scallop, Clams, Orecchiette Pasta, Lobster Bisque

Or

Provençal Chicken (GF, N)

Chicken Breast, Tomato, Pine Nuts, Parmesan, Black Olive, Arugula Salad

DESSERTS

Pain Perdu (E) FRESH SEAFOOD

French Toast "Crème Brulée" Style, Vanilla Ice Cream

Or

Glace au Yaourt Grec (GF, N, V)

Greek Yogurt Ice Cream, Pecan Nuts, Honey, Red Berries

Or

100% Chocolate (E, N, SF)

Chocolate Mousse 70%, Chocolate Sponge, Cocoa Ice Cream, Cocoa Nibs Tuille

FRESH SEAFOOD SIGNATURE DISH | DF DAIRY FREE | E EGG | GF GLUTEN FREE | MU MUSTARD | N NUTS | S SOY | SE SESAME | SF SEAFOOD
R RAW | V VEGETARIAN VG VEGAN | LS LOCALLY SOURCED | CS CERTIFIED SUSTAINABLE

If you have any allergies or special dietary needs, please inform our team before ordering. We are happy to help you choose suitable items or prepare a dish to meet your needs. Be advised that food prepared here may contain or may have come in to contact with allergens. All prices are in UAE Dirhams and inclusive of 10% Service Charge, 5% VAT and subject to 7% Municipality Tax.

