

BALLOONS

AT THE PALACE

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VE

AT FIRST BITE

JUMEIRAH

AL QASR

Canape
(FOR SHARING)

FOIE GRAS TERRINE (E, N, SF)
Cranberry Gel, Brioche Bread

KING CRAB (E, SF)
Apple, Celery, Truffle Mayonnaise

Amuse Bouche
(FOR SHARING)

OSCIETRA CAVIAR (E, R, SF)
Potato Emulsion, Poached Oyster

Warm Starter

BOSTON LOBSTER (SF)
Kunafa Green Asparagus, Saffron Butter Sauce

Main

BEEF TENDERLOIN (N, SF)
Black Truffle, Polenta, Raspberry Chocolate Sauce

Pre-Desserts

COCONUT & MAGNO (GF, S, VG)
Mango, Coconut Ice Cream, Tamarind Black Pepper

Desserts

LA ROSE (E, N, SF)
Raspberry Confit, Vanilla Ganache, Sponge, Raspberry Coulis

*(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.*