

# DUBAI RESTAURANT WEEK

1 - 17 MAY 2026

Two - course Lunch Menu - AED 125  
Choice of one starter and one main, or one main and one dessert.

## Lunch

### Goat Cheese Salad

Mesclun salad, goat cheese toast, caramelized walnuts, beef bacon, aged balsamic dressing (N)

### Beef Croquetas

Beef tartare, chili dressing, chives (S·SE·E·R)

### Seabream Ceviche

Yellow chili, avocado, coriander, lime, pickled onions (LF·R·S·GF)

### Wagyu Beef Sliders

Smashed wagyu beef, caramelized onions, aged cheddar, potato bun (S·MU·E)

### Parmigiana

Baked eggplant, tomato sauce, mozzarella cheese, basil (V·CS)

### Prawns Pasta Mista

Prawns & tomato sauce, straciatella, basil (SF)

### Orange Crème Brûlée

Orange zest, vanilla (E)

### Minute Mille-Feuille

Caramelized puff pastry, vanilla, mascarpone cream (N·E·V)

# DUBAI RESTAURANT WEEK

1 - 17 MAY 2026

Three - course Dinner Menu - AED 250  
Choice of one starter, one main, and one dessert.

## *Dinner*

### *Chicken Corn Salad*

Corn, avocado, pickled red onions, coriander,  
white balsamic dressing (GF-LF-E-CS-S-MU)

### *Prawns Piri Piri*

Seared prawns, spicy tomato sauce, fried garlic  
(SF-DF)

### *Artichoke Tart*

Burrata, spinach, artichokes,  
truffle shavings (V-E-MU)

### *Truffle & Cheese Coquillettes*

Comté cream, truffle shavings, veal jus

### *Beef Short Ribs*

Slow cooked short ribs, mashed potatoes, beef jus

### *Sea Bream*

Grilled sea bream, green chilli sauce,  
coriander rice (LF-LS)

### *Warm Chocolate Mousse*

Tonka ice cream (V-N-E)

### *Minute Mille-Feuille*

Caramelized puff pastry, vanilla,  
mascarpone cream (N-E-V)

### *Pavlova*

Raspberry, raspberry sorbet, meringue (V-GF-E)

Gluten Free (GF), Dairy Free (DF), Contains Alcohol (A), Contains Pork (P), Contains Egg (E), Contains Mustard (MU),  
Contains Nuts (N), Contains Sesame (SE), Contains Seafood (SF), Contains Soy (S), Raw (R), Locally Sourced (LS),  
Certified Sustainable (CS), Vegetarian Dish (V), Vegan (VG)