



المُنْتَاهَا
AL MUNTAHA

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 written in a cursive, flowing style with a large initial 'S'.

Degustation Menu

Per person AED 1100*

Wine Pairing AED 900*

Prestige Wine Pairing AED 2,900*

Blue Lobster ^{D, SF, GF}

Carrot, Grapefruit & Saffron Sauce

Sea Scallop ^{SF, D, GF}

Coconut, Cardoons & Melanosporum Truffle

Spaghettone "Pastificio Vicidomini" ^{D, R}

Tuna & Wild Mustard

Origine e Territorio ^{V, LS, D}

Cuttlefish ^{D, GF}

Artichoke Variation & Two Sauces

Pigeon ^D

Barley, Cacao Nibs & Radicchio Rosso di Treviso

Citrus and Coconut ^{V, D, E, N}

Coconut sorbet, Meringue & Fresh Citrus

Two Surprise courses from the Kitchen AED 300.00

This Menu is for the entire Table.

Upon request, this menu is also available in Vegetarian options.

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

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

Grilled Artichoke^{D, GF} | AED 280
Barigoule Sauce

Sea Scallop^{SF, D} | AED 340*
Coconut, Cardoons & Melanosporum Truffle

Warm Veal Salad^D | AED 305
Green Beans, Horseradish, Nasturtium

Signature Dishes

Yellowtail^{R, D, E, SF} | AED 360*
Marinated, Smoked & Caviar 24k

Ravioli del Plin^{D, E} | AED 290
Guineafowl, Parmesan, Sauce Salmis & Black Truffle

Coquelet^{E, D} | AED 430
Broccolo Romanesco, Celery & Celeriac

Pasta and Risotti

Risotto ^{R, GF, D} | **AED 320**

Green Peppercorn, Cima Di Rapa & Piemontese Fine Slices

Spaghettoni “Pastificio Vicidomini” ^{D, R} | **AED 320**

Tuna & Wild Mustard

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

Lacaune Lamb ^{GF, D} | **AED 470***

Winter Melon, Wild Allium & BBQ Jus

Cheese | AED 145*

Selection of International Cheeses

Desserts By *Tom 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

Citrus and Coconut ^{V, D, E, N}

Coconut sorbet, Meringue & Fresh Citrus

Vanilla ^{V, N, D, E}

Roasted Vanilla, Dulcey & Gavotte

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