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

Mugh Sulis

Degustation Menu

Per person AED 1100*
Wine Pairing AED 900*
Prestige Wine Pairing AED 2,900*

Blue Lobster D, SF, GF Lentils, Watercress and Cedar Lemon

Sea Scallop SF, D Pumpkin, Coconut and White Truffle

Spaghettone "Pastificio Vicidomini" D Tuna and Wild Mustard

Origine e Territorio V, LS, D

Dover Sole D, GF Mediterranean Bouillabaisse and Lettuce

Pigeon D, GF Berries and 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

Caviar

24K Caviar 50g l AED 3,750* Imperial Beluga 50g l AED 2,600* Oscietra Imperial 50g l AED 1,200*

Served with a Selection of Homemade Blinis and Russian Garnishes

Starters

Porcini Variation D, E | AED 290 Sorrell and Smoked Egg Yolk

Sea Scallop SF, D | **AED 520*** Pumpkin, Coconut and White Truffle

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

Signature Dishes

Yellowtail R, D, E, SF | AED 360* Marinated and Smoked, Caviar 24k

Ravioli del Plin ^{D, E} | **AED 275** Guineafowl, Parmesan and Sauce Salmis

The Yquem Lighthouse Pasta ^{D, E} | AED 750*
Bluefin Tuna, Mango and Parmesan
Paired with a Glass of the Château d'Yquem 1er Cru Supérieur 2013 - 3L Format

Coquelet ^{GF, D} | AED 430 Broccolo Romanesco, Celeriac and Celery

Pasta and Risotti

Risotto V, GF, D | **AED 320** Braised Beef, Chestnut and Porcini

Spaghettone "Pastificio Vicidomini" D, R | AED 320 Tuna and Wild Mustard

Tagliolini / Ravioli / Risotto D | AED 560* White Truffle

Main Courses

Line Caught Seabass ^{GF, D} | **AED 450** Seasonal Greens and Seaweed Sauce

Vaca Rubia Gallega ^{GF, D, E} | AED 520* Pumpkin, Radicchio di Castelfranco and Topinambur

Lacaune Lamb ^{GF, D} | AED 470* Turnip Tops, Winter Mellon and Salsa all'Italiana

Cheese | AED 145*

Selection of International Cheeses from our Signature Trolley

Desserts By Tom Coll | AED 100

Chocolate V, GF, N, D, E 65% São Tomé, Cocoa Sorbet and Pecan Nuts

Milk ^{V, GF, D, E} Biscuit, Sheep Yoghurt and Goat Cheese

Apple Tatin V, D, E
Bread Ice Cream, Brioche and Caramel

Citrus and Coconut V, D, E, N Coconut sorbet, Meringue and Fresh Citrus

Vanilla V, N, D, E Roasted Vanilla, Dulcey and gavotte