

CÉLESTÉ

LO  
VE

AT FIRST BITE

JUMEIRAH

AL QASR

## *Amuse Bouche*

**OYSTER** (R, SF)

*Green Apple Pickled, Lemon Basil Granita*

## *First Course*

**KING CRABE** (SF, E)

*Green Asparagus, Artichoke, Kalamansi Vinaigrette*

## *Second Course*

**OSCIETRA CAVIAR** (R, F, E)

*Crispy Organic Egg, Green Pea Emulsion*

## *Third Course*

**JOHN DORY** (DF, N, S)

*Zucchini, Soy Sauce, Yuzu Kosho, Clementines, Lemon, Pinenuts*

## *Main Course*

**WAGYU BEEF ROSSINI**

*Wagyu Tenderloin, Foie Gras, Herb Salad, Truffle Mash Potato*

## *Desserts*

**PINK BLOSSOM** (E, N, SF)

*Tahiti Vanilla Mousse, Almond Sable, Peach & Guava Sorbet*

*(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.*