

AMUSE BOUCHE

FIORI DI ZUCCA RIPIENI CON CREMA DI ZUCCHINE ^(D, E)

Zucchini Flowers with Zucchini Sauce

STARTER

GRANCHIO REALE, RAPA ROSSA, AVOCADO E CAVIALE OSCIETRA ^(SF, E)

King Crab, Beetroot, Avocado and Oscietra Caviar

CAPESANTE ^(D, GF, N, SF)

*Seared Scallops, Mushrooms, Hazelnut, Green Pea,
Carrots Purée, Truffle Oil*

MIDDLE COURSE

RAVIOLI DEL PLIN CON TARTUFO BIANCO ^(E, D)

Homemade Ravioli, Guinea Fowl, Parmesan Cheese, White Truffle

RISOTTO ALL' ASTICE ^(GF, SF)

Risotto with Lobster Ragout

MAIN COURSE

FILETTO DI MANZO AL TARTUFO NERO ^(D, GF)

*Australian Angus Tenderloin, Parsnip, Date Chutney,
Baby Carrot, Black Truffle*

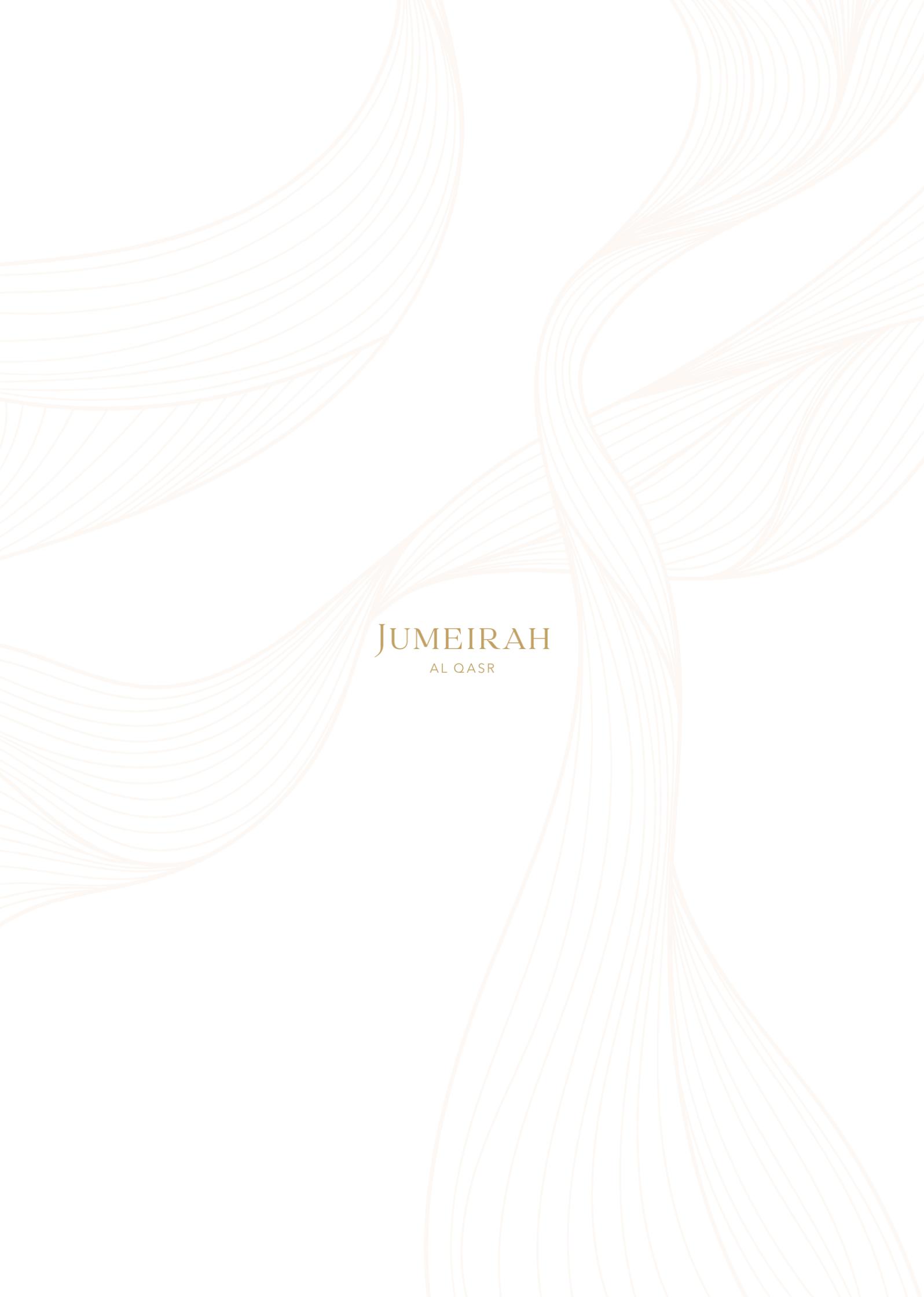
DESSERT

MERINGATA ^(D, E, N, V, GF)

Meringue, Chocolate, Nuts, Vanilla Cream

(GF) Gluten Free (LF) Lactose Free (E) Contains Egg (N) Contains Nuts (SE) Contains Sesame (D) Contains Dairy (VG) Vegan
(SF) Contains Shellfish (S) Contains Soy (R) Raw Food/Crude (V) Vegetarian (LS) Locally Sourced (CS) Certified Sustainable

Please be advised that food prepared here may contain or have come in to contact with nuts, fish, eggs, milk or gluten.
Therefore, if you have a food allergy or a special dietary requirement please inform a member of staff prior to placing your
order. All prices are in UAE Dirhams and inclusive of 10% Service Charge, 5% VAT and subject to 7% Municipality Tax.



JUMEIRAH
AL QASR