

## Festive Tasting Menu

### Amuse Bouche

Truffled Comte fritter (G, D)

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### Appetizers

Seared Scallops, Fennel Foam, Sturia caviar (D, G, S)

Or

Heirloom Beetroot Salad, Burrata Ice Cream, Pistachio (D)

### Palate Cleanser

Don Julio Sorbet (A)

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### Main Course

Beef Rossini (D, G, A)

Seared Foie Gras, Perigord Sauce, Potato Gratin

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### Desserts

Bûche de Noël (G, D)

Christmas log, sour cherry jelly, salted crunch, frozen berries

**AED 370 per person, Excluding Beverage**

**7<sup>th</sup> to 25<sup>th</sup> December 2018**

**6:30 pm to midnight**

Please inform us of any allergy or special dietary requirements that we should be made aware of when preparing your menu request in order to advise on an alternative choice.

(A) Contains alcohol (D) contains dairy (G) contains gluten (N) contains nuts (S) contains seafood (V) suitable for vegetarians

All prices are in UAE Dirhams and inclusive of 5% VAT, 7% Municipality fees and 10% service charge.



## Festive Tasting Menu (Vegetarian Option)

### Amuse Bouche

Truffled Comte fritter (G, D)

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### Appetizers

Heirloom Beetroot Salad, Burrata Ice Cream, Pistachio (D, N)

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### Palate Cleanser

Champagne Sorbet (A)

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### Main Course

Gnocchi Butternut, Crispy Kale, Parmesan Foam, toasted almonds (D, N, G)

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### Desserts

Bûche de Noël (G, D)

Christmas log | sour cherry jelly | salted crunch | frozen berries

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