

EQUILIBRIUM - PALATE STARTER

COLD

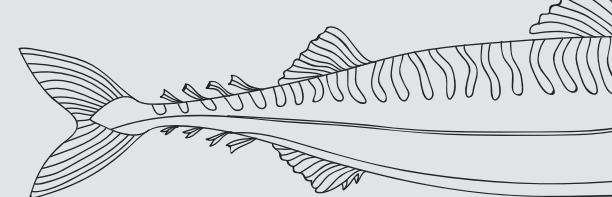
Beetroot - Feta Cheese, Berries, Aged Balsamic, Hazelnut (n) (d)	55
Chlorophyll - Edamame, Seaweed, Leafy Vegetables	65
Red Shrimp - Pineapple Gazpacho, Endive, Coriander (s) (g)	165
Salmon Carpaccio - Pine Oil, Caviar Cream (d) (g) (sf)	85
Tuna Carpaccio - Black chili, Pickled Wakame (g) (sf)	95
Beef Tartare - Preserved Lime, Shiitake, Jalapeno, Caviar (g)	230
Lobster Tartare with Caviar - Horseradish, Cream (d) (sf) (s)	635

HOT

Sourdough & House Dips - Harissa, Green Olive Tapenade (g)	47
Beef Skewers - Habanero Chili, Mustard Mayo	85
Chicken Wings - Soy, Chipotle (g)	50
Bone Marrow - Curry leaves, Soy Glaze (g)	90
Scallops - Foie Gras, Corn Puree, Coffee (s)	170
Meat Kebab - Smoked Yogurt, Sweet Chilli (d)	190
Chicken Skewers - Asian Marination, Grilled Onion, Tzatziki Sauce (g)	80
Wagyu Skewers - Rosemary, Chili-onion Jam (s) (g)	390



When man harnessed fire, it was for warmth.
It brought people together and developed a community.
Driven by primal cooking, Akmal Anuar channels all the
bounty of nature to create a harmonious balance
of fire and technique.



THE OCEAN - SEAFOOD

Atlantic Seabass - Garlic, Kashmiri Chili	110/210
Fremantle Octopus - Artichoke Puree, Gremolata (d)	105
Jumbo Prawns - Cajun Spice, Brown Butter (s) (d)	215
French Turbot - Asian Sambal Belacan or Citrus Vinaigrette (s) (d)	165
Yellow Fin Tuna - Provençale Vegetables, Salsa Verde	170
Sea Bass En Papillote - Saffron Sauce, Trout Ikura, Burnt Fennel (d)	310
Gulf White Clams - Black Pepper, Oyster Sauce (s) (g)	95
*Golden Eye Snapper (Kinmedai) - Edamame, Capers, Dill	425
*Crimson Sea Bream (Madai) - Tamarind, Baby onions, Chili	350
*New England Lobster - Burnt Butter, Aleppo Chilli (s) (d)	590

*Premium items - Please check with our servers for availability.



BOTANIC KINGDOM – VEGETABLES

Leeks - Grapefruit, Yam, Dill (d)	50
Asparagus - Horseradish, Scallion Cream (d)	55
Potato Gratin - Parmigiano Reggiano (d)	60
Banana Shallots - Corn Kernels, Oregano	54
Zucchini - Tahini, Pinenuts, Tomato Butter (d) (n)	53
Eggplant - Garlic, Tomato Romesco (d)	60
Potato Aligot - Gruyère cheese, Garlic (d)	57
Cauliflower Steak - Olive Tapenade, Preserved Lemon, Turmeric (s) (g) (n)	60



HEARTLAND – MEATS

Lamb Chops - Pimento Chili Rub, Garlic	230
Fire Pot Lamb Shank - Cous Cous, Golden Raisins, Cumin (g)	300
Boneless Chicken Thigh - Asian Spices, Fried Shallots, Adobo	105
Crispy Duck Leg - Cucumber, Hoisin, Sumac (g)	125
Black Angus T-bone 800g (g) (d)	590
Black Angus Bone-in Rib Eye 800g (g) (d)	510
Australian Wagyu Striploin Mbs 9+ 300g	750
Wagyu Burger - Gouda, Mushroom Duxelles, Sriracha (g) (sf) (d)	95

(g) gluten | (n) nut | (s) shellfish | (sf) seafood | (d) dairy

*Our produce and ingredients are carefully selected globally and locally from premium and responsible vendors

ALL PRICES ARE INCLUSIVE OF 5% VAT



DESSERTS

<i>Signature Burnt Cheesecake</i> (g) (d) Choice of Goats or Cream Cheese, Dark Chocolate	55
<i>Sheep's Milk Creme Brulee</i> - Hay, Brown Sugar (d)	50
<i>Sour Fruits</i> - Rhubarb, Pink Peppercorn, Milk Ice-cream (d)	50
<i>'Bone Marrow' Chocolate</i> - Tonka ice-cream, Pecans, Banana (d)	57
<i>Ananas</i> - Charred Pineapple, White Chocolate, Lime (d)	45
<i>Pavlova</i> - Pineapple, Mango, Passion Fruit (d)	65
<i>Tart</i> - Raspberry, Strawberry, Yuzu, Lime (d)	75
<i>Chocolate Mousse</i> - Chocolate, Hazelnut (d)	65

COFFEE

<i>Café Latte</i>	25	<i>Flat White</i>	26
<i>Spanish Latte</i>	25	<i>Cappuccino</i>	26
<i>Espresso</i>		<i>Cortado</i>	22
<i>Single / Double</i>	20/22	<i>Piccolo</i>	22
<i>Americano</i>	22	<i>V60 Hot/Cold</i>	33/33
<i>Macchiato</i>	22	<i>Cold Brew</i>	35

TEA

<i>Green Tea</i> – Sencha, Genmaicha	23
<i>Black Tea</i> – English Breakfast	23
<i>House Tea</i> – Lemon grass, Ginger, Mint, Rosemary and Basil	23
<i>Matcha Latte</i> – Premium Japanese Matcha Tea, Fresh Milk	40



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SIGNATURE DRINKS

<i>French 75</i> - Vanilla Rooibos, Bergamot, Bitter Lemon <i>Choice of original or tart version to suit your palate</i>	38
<i>Spiked Orange</i> - Mandarin Orange, Lychee, Malt	38
<i>Passion Ate</i> - Passion Fruit, Fresh Mint, Lime	42
<i>Jumeirah Mule</i> - Ginger, Lime, Lemon Grass	38
<i>Purple Rain</i> - Cherry, Bubbly Grapes Juice, Citrus	40
<i>Berry Mojito</i> - Mix Berries, Lime, Fresh Mint	38
<i>Ginger Aid</i> - Honey Kombucha, Ginger Agave	38
<i>Pomebasil</i> - Pomegranate, Basil, Orange Saccharum	38
<i>Momo Bellini</i> - Peach, Yuzu, Lavender, Bubbly Grapes	50
<i>Apple Zeider</i> - Green Apple, Malt, Spinach, Botanical	50

%0.0 PREMIUM BUBBLY (glass / bottle) 84/400

French Bloom Le Rose - Pinot Noir, Chardonnay

%0.0 HOUSE VINES (glass / bottle) 28/60

Putih - Chrysanthemum, Chamomile

Merah - Hibiscus, Lacto Plum

%0.0 BEER

Biere de Amis 39

Stella Artois Zero 36

SMOOTHIES

Orange Fairy - Pineapple, Celery, Lemongrass 32

Booster - Acai, Blueberry, Coconut, Almond 38

Pfizer - Chocolate, Banana, Avocado, Pear 32

FRESH JUICE / SOFT DRINKS / WATER

Orange | Watermelon | Green Apple 30

Coca Cola | Coke Zero | Fanta | Sprite | Ginger Ale 22

Acqua Panna | San Pellegrino 24/34

**Filtered water is on the house, everyone should have access to drinking water*



LUNCH PRIX FIXE MENU

125 Aed - 2 Starters and 1 Main course



STARTERS

Chlorophyll - Edamame, Seaweeds, Leafy Vegetables [v]
Beetroot - Feta Cheese, Aged Balsamic, Hazelnuts [v,d,n]
Seabass Carpaccio - Black Chili, Pickled Wakame [g]
Meat Kebab - Smoked Yogurt, Veal Jus [d]
Chicken Wings - Soy, Chipotle [g]
Yellow Fin Tuna - Salsa Verde, Provençale Vegetables

MAIN COURSE

Atlantic Seabass - Garlic, Kashmiri Chili, Cabbage [d]
Boneless Chicken Thigh - Asparagus, Asian Spices [g]
Beef Cheeks - Potato Mousseline, Banana Shallots [d]
Lamb Chops - Pimento Chili, Eggplant, Tomato Romesco [d]
Leeks - Grapefruit, Yam, Dill [v,d]
Zucchini - Sour Tahini, Pinenuts, Gremolata [d,n]
Wagyu Burger - Gouda, Mushroom Duxelles, Sriracha [d,g]



Middle-East
North-Africa
50
BEST
RESTAURANTS
2023
© Pellegrini & Associati Firenze

All Price Are Inclusive Of 5 % VAT



MICHELIN
2023