

STARTERS

AED

Healthy & Gluten Free

Kale & Avocado Salad with Prawns (N)

85

Lemon Marinated Seared Prawns, Heirloom Tomatoes, Green Olives, Pistachio Pesto, Kale, Avocado & Basil Cress

Local Cuisine

Tabbouleh and Quinoa (V) (N)

65

Organic Parsley, Quinoa, Walnuts, Tomatoes, Pomegranate, Lemon Juice and Mint Leaves

Emirates Palace Cold Mezzeh Platter (V) (N)

80

Hummus Akary, Beetroot Mutable, Vine Leaves, Fattoush, Muhammara and Olive Salad

Italy

Beef Carpaccio

85

Black Pepper crusted Prime Beef Tenderloin, Arugula with Asiago Cheese, Aged Balsamic Vinegar, Black Truffles and Garlic Aioli

Buffalo Mozzarella (V)

110

Heirloom Tomato, Grilled Asparagus, Preserved Lemon, Tomato Jam and Olives Crumble

France

Bouillabaisse de Marseille

110

Seafood and Fish Stew with Saffron, Tomatoes, Rouille and Toasted Bread

Coquille Saint-Jaques à la Provençale

110

Pan Seared Scallops, Leek Fondue, Lemon, Tomato Concassé, Dill and Cauliflower Puree

(V) Vegetarian Option, (N) Contains Nuts

All prices are in UAE Dirham and are inclusive of all applicable Service Charges, Local Fees and Taxes

MAIN COURSES

AED

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Chicken Piccata

Fine Slices of Marinated Chicken with Citrus and Herbs, Duo of Asparagus with Black Truffles Carrot Puree and Porcini Mushrooms

115

Seared Sesame Salmon with Quinoa

Grilled Mediterranean Vegetables, Beetroot Puree and Tomatoes

115

Local Cuisine

Jumbo Prawns

Grilled Jumbo Prawns Marinated with Garlic, Lemon Juice, Arabic Spices and Oriental Rice

135

Mixed Seafood Platter

Grilled Canadian Lobster, Jumbo Prawns, Grilled Squid, Seabass Fillet, White Rice and Grilled Vegetables

185

Mixed Grill Platter

Shish Kebab, Shish Taouk, Kofta Kebab, Lamb Chop, Arayes, Garlic Cream, Tomato and Onion

115

Italy

Risotto di Mare

Creamy Saffron Risotto with Sea Scallops and Green Asparagus

145

Burrata Ravioli

Stuffed with Smoked Salmon and Burrata, Creamed with Butter and Sage

115

Pistachio Crusted Pan Seared Chilean Seabass (N)

Seared Seabass, Artichokes, Olives, Pomodorini, Baby Potato, Green Pea Puree and Basil

185

Milk Fed Vitello

Osso Buco Alla Milanese on Creamy Saffron Polenta

165

France

Steak Frites

Grilled Prime Ribeye Steak, Beurre Maître D'hôtel, French Fries, Béarnaise Sauce and side Salad

175

Wagyu Beef Cheek

Slow cooked Wagyu Beef Cheek with Truffle Potato Gratin and Baby Vegetables

165

Potato & Winter Truffle Mille Feuille

with Beetroot Cream and Roasted Asparagus

110

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DESSERTS

AED

Healthy & Gluten Free

Pineapple Carpaccio with Basil Sherbet

35

Marinated Pineapple with Local Honey, Cinnamon, Fresh Basil and Lemon Sorbet

Local Cuisine

Oriental Sweets (N)

45

Arabic Sweets, Umm Ali, Mahalabia and Palace Garden Date Syrup

Italy

Tiramisu (N)

45

Mascarpone Cream, Coffee soaked Lady Finger Biscuits and Shaved Chocolate

France

Fraisier Style Cheese Cake (N)

45

Fresh Strawberry Compote, Pistachio Cream Cheese, Hazelnut Biscuit and Raspberry Sherbet

Gateaux au Grand Cru Chocolat (N)

45

Layered Intense Chocolate Ganache, Cocoa Jelly and Soft Chocolate Biscuit

(V) Vegetarian Option, (N) Contains Nuts

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