

305  
THE  
Romantic  
Table

AMUSE-BOUCHE

OYSTERS FGRSSO

Jalapeño ponzu, salmon roe, herb oil

STARTERS

SMOKED HEIRLOOM TOMATO D SU V

Feta cheese, black olives, pickled shallots,  
compressed watermelon

WAGYŪ CARPACCIO D MU N

Labneh, fresh truffle, burnt shallots,  
hazelnuts, parmesan, wild rocket

KING CRAB TARTARE D E F G MU R S SE SU

Caviar, tapioca cracker

MAINS CHOICE OF

SPINACH & RICOTTA TORTELLINI C D E G N V

Truffle, parmesan, tomato sauce,  
walnuts, basil

SEA BASS ROLL D E F SU

Piquillo sauce, charred broccolini,  
asparagus

WAGYŪ TENDERLOIN D SU

Truffle mash, burnt shallots

DESSERTS

RASPBERRY CRÉMEUX D E G

Coconut cracker, pineapple & mint salad, ice cream

ALL PRICES ARE IN AED & ARE INCLUSIVE OF 7% MUNICIPALITY FEES & 5% VAT.

Dishes indicated with (C) Celery, (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (L) Lupin,  
(MU) Mustard, (N) Nuts, (R) Raw, (S) Shellfish, (SE) Sesame, (SO) Soybean, (SU) Sulphites, (V) Vegetarian

305  
THE

# Romantic Table

## ROSÉ WINE

---

PINK A.F. (AS FLAMINGOS), PINOT GRIGIO ROSÉ, ITALY  
LE ROSÉ LAPOSTOLLE, CINSULT, CHILE

## WHITE WINE

---

WOLF BLASS EAGLE HAWK, CHARDONNAY, AUSTRALIA  
COLECCIÓN BODEGA NORTON, SAUVIGNON BLANC, ARGENTINA

## RED WINE

---

DA LUCA, NERO D'AVOLA, ITALY  
SAINT JULIA, CABERNET SAUVIGNON, ARGENTINA

## SPARKLING WINE

---

DA LUCA, PROSECCO DOC, ITALY  
DA LUCA, SPARKLING ROSÉ, ITALY