

Entre amis F.R.N.D.S

Night Brunch

To Start

FOR THE TABLE

SALAD "A LA NIÇOISE" (F) (E)

Bluefin tuna mi-cuit, Taggiasca olives, poached quail eggs, Uzbek tomatoes, mini romano, red pepper confit, cherry tomato confit, anchovy dressing

HOLLYWOOD ROLL

(F) (D) (SS) (G) (SB)

Salmon, mango, cream cheese, avocado, furikake, mixed sesame seeds

BEEF CARPACCIO (G) (N) (D)

Australian grain fed black Angus tenderloin, parmesan, sundried tomatoes, pesto basil

AKITA ROLL (F) (E) (G) (SS)

Crispy salmon skin, orange tobiko, furikake, avocado, spicy mayo, spring onion, radish, sesame

BEETROOT SALAD (D) (N)

Baby beetroot, goat cheese, raspberry dressing, pine nuts



Beverage Packages

HOUSE PACKAGE

VODKA, GIN, RUM, WHISKEY & WHITE, RED, ROSE

320 AED PER PERSON

PREMIUM PACKAGE

VODKA, GIN, RUM, WHISKEY WHITE, RED, ROSE & PROSECCO BEERS, SAKE

370 AED PER PERSON

THE GRAND PACKAGE

VODKA, GIN, RUM, WHISKEY WHITE, RED, ROSE & PROSECCO BEERS, SAKE

LAURENT PERRIER BRUT

1 BOTTLE PER 2 PAX

600 AED PER PERSON

Main Course

FOR THE TABLE

RISOTTO AL PARMIGIANO REGGIANO 24 MESI (D) (A)

Whole Parmigiano Reggiano 24 Months wheel, Remy Martin 1738, black truffle, olive oil "huile d'olive de Provence AOC", porcini & morel

BEEF CHEEKS PROVENCAL (A) (D)

Beef cheeks ragu, smoked veal bacon, olive taggiasca, ginger, orange, white mushrooms, fennel, tomatoes

SOLE MEUNIÈRE (D) (F)

Sole cooked in meunière style, vegetables glacéed

CHICKEN KATSU SANDO

(G) (D) (SB) (E) (L) (M) (MO)

Chicken katsu, pickled cucumber, onion, katsu sauce

FRENCH FRIES

GRILLED VEGETABLES (D)

in Collaboration with

CHAMPAGNE

Laurent-Perrier

MAISON FONDÉE
1812

Dessert

FOR THE TABLE

CHOCOLATE ECLAIR

(G) (D) (E) (N)

RASPBERRY MERINGUE ROULÉ

(D) (E) (N)

LEMON TART

(G) (D) (E) (N)

(A) - Alcohol | (C) - Crustaceans | (E) - Egg | (F) - Fish | (G) - Gluten | (D) - Dairy | (N) - Nuts | (SS) - Sesame seeds | (SB) - Soybean

Prices are in AED inclusive of 7% municipality fee, 5% VAT