

BASTILLE DAY MENU

13th July – 19th July

Seafood platter

Plateau de fruits de mer

AED 595

Obsiblu prawn & cocktail sauce

Crevette Obsiblu & sauce cocktail

Fine de Claire oyster, Sakura vinaigrette

Huître Fine de Claire, vinaigrette à la fleur de Sakura

King crab, honey yuzu sauce

Crabe royal, sauce miel-yuzu

Brittany lobster with citrus vinaigrette, Espelette & lime

Homard de Bretagne, vinaigrette aux agrumes, Espelette & citron vert

Salmon tartar, passion fruit & timut pepper dressing

Tartare de saumon, vinaigrette passion & poivre timut

Chutoro & yellowtail sashimi, ponzu

Sashimi de chutoro & yellowtail, ponzu

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6 « Fine de Claire » oysters, Sakura vinaigrette

6 Huîtres « Fine de Claire », vinaigrette à la fleur de Sakura

AED 255

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Salted caramel éclair

Éclair au caramel beurre salé

AED 60

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French Flag

Cîroc, Lillet rosé, raspberry, pineapple foam

AED 75

NV Ruinart, R de Ruinart, Brut

125ml

Btl

AED 110

AED 660

*Our rates are in AED - Inclusive of 5% VAT and subject to 7% Municipality fee.
Should you have any allergies or dietary requirements, please ask your waiter for assistance*