DUBAI

BAR DES PRÉS

CYRIL LIGNAC

EVENTS & PRIVATE HIRE

CHEF CYRIL LIGNAC

Born and raised in the Aveyron region of France, Cyril Lignac has always enjoyed the pleasure of a large table full of friends and family. It was only natural that he decided to pursue a career in restaurants. His passion drove him to Paris, where he trained as a pâtissier, ice-cream maker, chocolatier and a chef.

His talent has built a string of successful Paris restaurants, alongside a prolific TV career and recipe books that have sold over 4 million copies. Today, he's France's best-known chef, a true household name, with restaurants now spanning the globe, from Dubai to St Barths.





COSMPOLITAN CONCEPT

Situated on the 51st floor of ICD Brookfield Place in DIFC, Bar des Prés Dubai is Chef Cyril Lignac's first venture into the UAE. A cosmopolitan evolution of the original Paris and London restaurants, blending French know-how, Japanese individuality, and Dubai's energy.

Beyond its doors lies a richly furnished, stylish space, ideal for both lively and intimate moments with unparalleled views of the city.

THE LOUNGE

The Lounge blends a relaxed setting by day, with high-energy atmosphere by night. The design is an homage to Parisian romance, making the space suited for everything from private soirées to sophisticated events.

High tables around the bar and cosy lounge seating overlooking the city beneath, refined cocktails and a DJ setting the tone to complete the experience.

FULL CAPACITY

Cocktail Reception: up to 60 guests standing







THE RESTAURANT

The main dining room is a stunning space, with Japanese-inspired draping over the sushi counter, always in action. This space offers private tables, intimate corners, while still holding room for grand occasions in the centre of the action.

Discover cosmopolitan dishes from Chef Cyril, where East Asian influence meets Parisian charm. Bold flavours on the plate and in the glass, made to impress any group and any gathering.

FULL CAPACITY

Semi-Private: up to 24 guests seated
Imperial Table: up to 30 guests seated







PANORAMIC DINING

Our semi-private space offers an intimate yet immersive dining experience, set against panoramic views of Dubai's skyline, drawing you in. A menu of bold flavours and refined craftsmanship ensures every moment here is one to remember, while the vibrant energy of the restaurant flows around you, close enough to feel it, elevated enough to feel apart from it.

FULL CAPACITY

Existing Setup: up to 12 guests seated





SET MENUS



ORIGINAL

- 480 per person -

Beef gyoza, ginger, sweet soy sauce
Gyoza de boeuf, gingembre, sauce sucrée au soja

Salmon tiradito, tosazu jelly, yuzu pepper sauce
Saumon en tiradito, gelée fine tosazu, sauce yuzu poivre

Spinach salad, truffled yuzu pepper sauce, bonito
Salade de pousses d'épinards, sauce yuzu poivre truffe, bonite séchée

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Miso caramelised green asparagus, hazelnuts, sesame vinaigrette
Asperges vertes caramélisées au miso, noisettes, vinaigrette sésame

Crispy prawns, spicy mayonnaise, sesame, coriander
Crevettes croustillantes, mayonnaise épicée, sésame, coriandre

Black cod caramelised with miso, baby spinach, sesame
Black cod caramélisé au miso, jeunes pousses d'épinards, sésame

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Raspberry Eton mess, crispy meringue
Eton mess à la framboise, meringue croustillante

Vanilla mille-feuille, pecan nut praline
Mille-feuille à la vanille, praliné noix de pécan

Guanaja chocolate biscuit, « coeur coulant », hazelnut ice cream
Biscuit au chocolat Guanaja, « coeur coulant », glace noisette

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.









SIGNATURE

- 580 per person -

Crab & avocado galette, Madras curry
Galette d'avocat et tourteau au curry Madras

Salmon tiradito, tosazu jelly, yuzu pepper sauce
Saumon en tiradito, gelée fine tosazu, sauce yuzu poivre

Japanese wagyu tartare, chimichurri, fried onions
Tartare de bœuf wagyu japonais, chimichurri, oignons frits

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Selection of 6 sushi
Sélection de 6 sushi

Langoustine ravioli, creamed bisque, green Sichuan pepper
Raviolis de langoustines, bisque parfumée au poivre vert de Sichuan

Black cod caramelised with miso, baby spinach, sesame
Black cod caramélisé au miso, pousses d'épinards, sésame

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Apple tart fine, caramel sauce, vanilla ice cream
Tarte fine aux pommes, sauce caramel, glace vanille

Vanilla mille-feuille, pecan nut praline
Mille-feuille à la vanille, praliné noix de pécan

Guanaja chocolate biscuit, « coeur coulant », hazelnut ice cream
Biscuit au chocolat Guanaja, « coeur coulant », glace noisette

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EXCLUSIVE

- 880 per person -

Crab & avocado galette, Madras curry
Galette d'avocat et tourteau au curry Madras

Chutoro "mi-cuit", ponzu, sesame, fresh ginger
Chutoro mi-cuit, ponzu, sésame, gingembre frais

Crispy prawns, sobacha, tobiko, Thai mayonnaise
Crevettes croustillantes, sobacha, tobiko, mayonnaise thaï

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Charred A4 Japanese wagyu entrecôte, barbecue sauce
Entrecôte wagyu A4 au charbon de bois, sauce barbecue

Miso caramelised green asparagus, hazelnuts, sesame vinaigrette
Asperges vertes caramélisées au miso, noisettes, vinaigrette sésame

Japanese fried rice, soy-marinated soft-boiled egg
Riz sauté à la japonaise, oeuf mollet mariné au soja

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Vanilla mille-feuille, pecan nut praline
Mille-feuille crème vanille, praliné noix de pécan

Mango & raspberry pavlova, vanilla Chantilly
Pavlova mangue & framboise, Chantilly vanille

Profiteroles, vanilla ice cream, Chantilly, chocolate sauce
Profiteroles glace vanille, Chantilly, sauce chocolat

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CANAPÉS MENUS

CLASSIC

AED 228 per person - 10 pieces

Tuna crunchy galette, yuzu soy
Vegetable spring roll, mango & green shiso
Japanese wagyu tartare, chimichurri, fried onions
Salmon, avocado, sriracha, jalapeño vinaigrette
Salmon sushi
Akami sushi
Yakitori style chicken, spring onion
Kadaif prawn
Chocolate chouquettes
Lemon tart

PREMIUM

AED 288 per person - 12 pieces

Crab & avocado galette, madras curry
Yakitori style chicken, spring onion
Crispy rice lobster, wasabi aioli
Crispy prawn, sesame, tobiko, Thai mayonnaise
King crab, avocado & Oscietra caviar
Wagyu sando, furikake
Tuna tartare, yuzu soy, cucumber, avocado
Chutoro sushi
Seared A4 Wagyu, sushi
Vanilla mille-feuille with pecan nut praline
Red berry pavlova
Chocolate chouquettes Chantilly

Canapes available from 15 guests and above.

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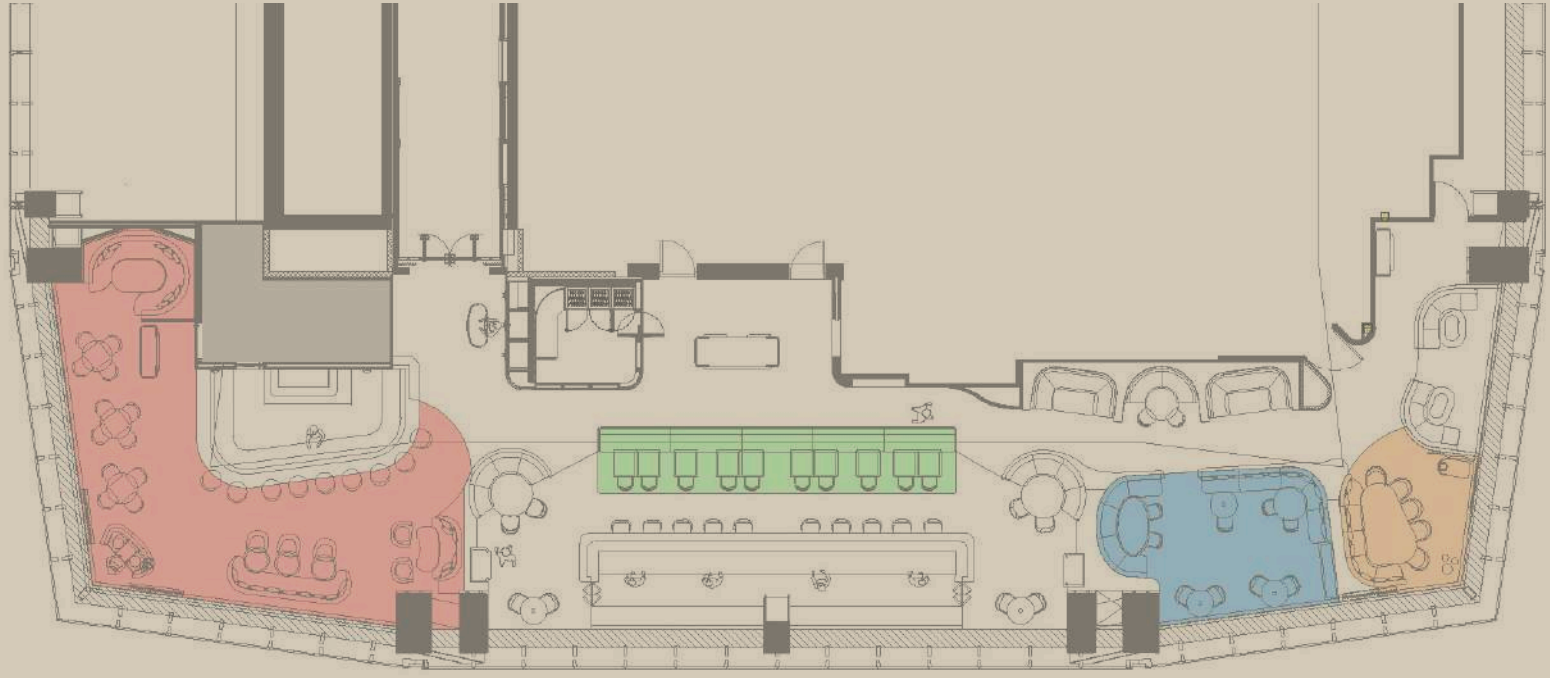


FLOOR PLAN

360°

Explore virtual tour of our venues

Museum of the Future



Sheikh Zayed Road

Jumeirah

Lounge:
up to 60 guests standing

Imperial Table:
up to 30 guests seated

Semi-Private:
up to 24 guests seated

Panoramic Dining:
up to 12 guests seated

BUSINESS ABOVE THE CITY

Take the meeting beyond the boardroom.
From the first conversation to the final course,
everything is taken care of.

MEET AT HORIZON 52
An elegant event space with flexible set-ups, full AV and conferencing system, and refreshment stations, for your corporate needs.

THEN, CHOOSE YOUR TABLE
Continue at Bar des Prés with a three-course Business Lunch, a perfect mid-day escape.

FROM AED 498 PER PERSON
Available Monday-Friday







If you would like more information on hiring Bar des Prés exclusively, please contact us to discuss your requirements.

For further details please reach out to our Events team.

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