

Appetizers

Green salad , baby gem, endive, granny smith apples, candied walnuts & dill with apple honey vinaigrette	46
Fish Tartare , fermented chillies, preserved lemon & coriander on eggplant carpaccio	72
Iron-Rich Salad , fresh sprouts and herbs, almonds & sun dried cranberries, crispy tortilla with a pomegranate vinaigrette	48
Citrus Sashimi Salmon , orange yuzu vinaigrette, pomelo salad, grapefruit, mandarin & chives salad with blood orange coulis	72
Beef tartare , shallot, parsley, mustard, pickled mushroom & quail egg with roasted bone marrow	68
Antipasti , roasted seasonal vegetables, truffle & honey vinaigrette	52
Roasted Bone Marrow , almonds, brazil nuts, fresh herbs salsa, garlic, cabernet sauce & toasted spelt bread	70
Tomatoes All Shapes & Colors , pickled shallot, pickled lemon, syrian olives & hallah croutons	54
Tunisian "Burik" , mushrooms, Turkish spinach fried egg & a truffle aioli	68
Duck In A Blanket , Teriyaki, cucumber & coriander salad with a ginger vinaigrette	72
Grilled Goose Liver , roasted cabbage with wild "zaatar" & white wine chimichurri	86
Grouper Shawarma , "Al Arz" tahini, spicy tomato salad, herbs & lime	74

Main course

Catch Of The Day , roasted peppers, chickpeas, cherry tomatoes, "arisa" Kale & grilled lemon	132
Organic Chicken , pumpkin cream, roasted zucchini, burnt spring onion, candied pecan & aromatic rice powder	94
Charcoal-Grilled Entrecote , home fries, tomato & onion grilled with Madagascar oil	160
Oyster Bar , ginger, garlic, green vegetables, king mushroom & tofu, with Thai mushroom sauce	170
Lamb Chops , Grain cassoulet, artichoke confit, apricot chutney, arugula coulis & lamb demi-glass	186
Beef Burger On a Brioche Bun , lettuce, tomatoes, onion & fries	86/104
Seared Salmon in a citrus marinade served on a bed of seasonal vegetables	130
Roasted Goose Breast cooked & seared sous-vide, asparagus, spring onion, bok choy, maple caramel sauce & valrhona chocolate snow	134
Mediterranean Gnocchi , eggplant caviar tomatoes confit, mushroom & Turkish spinach	92
Beef Fillet Rossini , grilled goose liver, Jerusalem artichoke cream, glazed shallot & seasonal carrot with beef truffle demi galce	212
Mushroom Risotto , mix of mushrooms, asparagus, truffle paste, mushroom stock & truffle oil	98