



1 Michelin Star 2023

17.5/20 and 4 Toques Gault&Millau 2024

UAE Restaurant of the Year Gault&Millau 2024

Homegrown Restaurant of the Year Gault&Millau 2024

Welcome to Al Muntaha, where “The Ultimate” in Arabic isn’t just a name; it’s our essence. I am dedicated to crafting dishes that aim to touch your heart and leave you with cherished memories to treasure.

CHEF SAVERIO SBARAGLI

# EPICUREAN MENU

## A E D 3 9 0 P E R P E R S O N

### Caprese

Heirloom Cherry Tomato and Mozzarella <sup>(D,V,G)</sup>

### Ravioli del Plin

Guinea Fowl Plin Ravioli and Parmesan Cream <sup>(D,G)</sup>

### Corn-Fed Chicken

Supreme, Thigh and Egg, Aubergine Variation and Vin Jaune Sauce <sup>(D,A,E)</sup>

### Milk

Biscuit, Sheep Yoghurt and Goat Cheese Emulsion <sup>(D,E)</sup>

This menu is for the entire table.

Upon request, this menu is also available in Vegan or Vegetarian options.

All prices are in UAE Dirhams and inclusive of 10% Municipality fees, 7% service charge and Value Added Tax

(V) Vegetarian (N) Contains Nuts (G) Contains Gluten (D) Contains Dairy (A) Contains Alcohol

(E) Contains Egg (S) Contains Shellfish

# LUNCH MENU

A E D 6 5 0 P E R P E R S O N \*

## Canapés Sélection

## Amuse-Bouche

## Salmon Trout

Yoghurt Sauce and Escabèche <sup>(D,S,G)</sup>

## Line Caught Sea Bass

Wild Sea Bass, Jerusalem Artichokes and Aromatic Herbs <sup>(D,A)</sup>

O R

## Milk-Fed Lamb

Spring Ragout, Raita and Cucumber Sauce <sup>(D)</sup>

## Milk

Biscuit, Sheep Yoghurt and Goat Cheese Emulsion <sup>(D,E)</sup>

## Coffee

Anise, Caramel and Coffee Mousse <sup>(D,A,E,N)</sup>

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# CAVIAR

**Imperial Beluga 50g** AED 2,600\*

**Oscietra Imperial 50g** AED 1,200\*

**Sevruga Caviar 50g** AED 1,200\*

**Served with a Selection of Homemade Blinis and Russian Garnish** <sup>(D,E,G,S)</sup>

## STARTERS

**'Roques-Hautes' Asparagus** AED 360\*

Hazelnut, Robiola and Brusca Sauce <sup>(D,N)</sup>

**Organic Vegetables Composition** AED 230

Green Tomatoes, Cucumbers and a Variety of Local Green Leaves <sup>(D,V)</sup>

**Squid and Caviar** AED 350\*

Champagne Sauce <sup>(D,S,A)</sup>

**Zucchini Tartelette** AED 210

Oman Shrimp Blossoms <sup>(D,S,G,CS,LS)</sup>

**Langoustine Royale** AED 420\*

Coco Beans and Onion Consommé <sup>(D,S)</sup>

**Ravioli del Plin** AED 290

Guinea Fowl Plin Ravioli and Parmesan Cream <sup>(D,G)</sup>

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Indicated Dish Vegetarian can be Prepared as Vegan Upon Request | \*Dishes not included in the half board package and are subject to an additional charge | Certified Sustainable (CS) | Locally Sourced (LS)

# EXCLUSIVE COURSE

## The Yquem Lighthouse Pasta AED 700\*

Fusilli, Bluefin Tuna, Parmesan Cheese and Mango <sup>(D,G,A)</sup>

Paired with a Glass of the Iconic  
Château d'Yquem 1er Cru Supérieur 2020

# MAIN COURSES

## Blue Lobster AED 490\*

Maize Variation and Peanut Sauce <sup>(D,S,N,A,G)</sup>

## Line Caught Sea Bass AED 450

Wild Sea Bass, Jerusalem Artichokes and Aromatic Herbs <sup>(D,A)</sup>

## Angus Beef Rossini AED 490\*

Australian Angus Beef Tenderloin, Foie Gras,  
Morel and Green Peas <sup>(D,A,E)</sup>

## Corn-Fed Chicken AED 430

Supreme, Thigh and Egg, Aubergine Variation and Vin Jaune Sauce <sup>(D,A,E)</sup>

## Dover Sole AED 480\*

Grilled White Asparagus, Onion Foam,  
Coconut Emulsion and Pistachio Oil <sup>(D,N)</sup>

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# CHEESES

A E D 1 5 0 \*

**Selection of International Cheeses from  
our Signature Trolley**

# DESSERTS

BY *Tom Coll*

A E D 1 0 5

## **Chocolate**

65% São Tomé, Cocoa Sorbet and Pecan Nuts <sup>(D,N,E)</sup>

## **Lemon**

Meringue, Lemon Curd, Eucalyptus Confit and Lemon Sorbet <sup>(D,G,E)</sup>

## **Apple Tatin**

Bread Ice Cream, Brioche and Caramel Sauce <sup>(D,G,A,E)</sup>

## **Coffee**

Anise, Caramel and Coffee Mousse <sup>(D,A,E,N)</sup>

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