



Sunday Lunch À La Française

AED 325 Per Person Inclusive of Soft Beverages
AED 425 Per Person Inclusive Of a Bottle Of Grape (For Two)
AED 495 Inclusive Of House Beverages

AMUSE BOUCHE

Chef's Selection

APPETIZERS *Live Stations*

Cheese

Roquefort, Brie, Comté

Cold Cuts

Beef Bresaola, Smoked Turkey

Home Made Smoked Salmon (S)

Blinis, Sour Cream, Capers

Oysters (S)

Mignonette, Lemon Wedges

Shrimp Cocktail (S, D)

Cocktail Sauce, Paprika, Baby Gem Lettuce

Pate En Croute (N)

Chicken Mushroom, Confit Beef Pistachio,
Chicken Liver, Duck Rillet

Steak Tartar (D)

Frisee Salad, Toasted Baguette

Bouillabaisse (A, D)

Saffron Aioli, Croutons

Moules Marinière (S, D)

Cocktail Sauce, Paprika, Baby Gem Lettuce

MAIN COURSE

Grilled Salmon (S)

Potato Mousseline, Fennel Salad

Fillet De Boeuf (D)

French Fries, Choice Of Sauce

Beef Cheek (A)

Bourguignonne Sauce

Baby Chicken (D)

Sautéed Mushrooms, Choice Of Sauce

Duck Leg Confit (D)

Braised Lentil, Endive Salad, Orange Glaze

We Invite You To Explore Our Dessert Spread At The Counter

BEVERAGES

COCKTAILS

Paris Aifre

Whiskey, Egg White, Pineapple Juice

Punch ala Vodka

Vodka, Pineapple Juice, Peach Syrup

Nuit Noire

Rum, Mint, Simple Syrup

Jolie En Blue

Gin, Blueberry Syrup, Fresh Berries, Lemon Twist

WHITE WINE

Marius By Michael Chapoutier, Vermentino

RED WINE

Marius By Michael Chapoutier, Syrah

MOCKTAILS

Cola Libre

Mint, Lemon Juice, Cola

Golden Sunrise

Orange Juice, Rose Syrup

Flamingo

Strawberry Syrup, Simple Syrup, Sprite

SPIRITS

Vodka

Gin

Whiskey

Rum

Beer

Budweiser

Heineken

Please inform us of any allergies or special dietary requirements.

*(A) contains alcohol (D) contains dairy (G) contains gluten (N) contains nuts (S) contains seafood (V) suitable for vegetarians.
All prices are in UAE Dirhams and inclusive of 5% VAT, 7% municipality fee and 10% service charge.*