

101

DEEP SEA GASTRONOMY BY YANNICK ALLÉNO

THE RAWS

MARINATED WILD SEA BASS (S) Passion fruit and mango	105
MARINATED LOBSTER (N) (S) Lemongrass, sesame dressing and caviar	160
PRAWN CEVICHE (S) Aguachile rojo, guacamole and corn tortilla	115
TUNA CARPACCIO (G) (S) Ponzu sauce, lemon and shiso	105
HAMACHI SASHIMI (S) Coconut and wasabi gel	105

SALADS AND APPETIZERS

PERSIAN SALAD (D) (V) Romaine lettuce, cucumber, capsicum, tomato, olives and Feta cheese	95
RUCOLA SALAD (D) Rocket leaves, cherry tomatoes, Parmigiano Reggiano cheese and grilled chicken	90
PALM SALAD (S) Romaine lettuce, palm heart, avocado, crab and cocktail sauce	120
BURRATINA (D) (V) Organic tomatoes and passion fruit dressing	115
CALAMARI "A LA LUZIENNE" (S) Tomato, piquillos, white onions and Espelette pepper	95
STEAMED WHOLE ARTICHOKE (V) Stuffed with artichoke confit, shallot and sherry vinegar dressing	115
PAN-FRIED SCALLOPS (D) (S) Cauliflower, Madras curry, spinach and cumin espuma	125
101 BOUILLABAISSSE (D) (G) (S) Oyster sandwich and aioli	110

SIGNATURE DISHES

WILD SEA BASS (N) (S) Declination of asparagus, virgin sauce and roasted pineapple	225
POACHED BLACK COD (D) (S) Miso ginger broth, mousseline of green peas and mint	210
STEAMED JOHN DORY (D) (S) Crispy cantonese risotto and lemongrass emulsion	230
MONKFISH IN PRINTED HERBS (G) (S) Confit king oyster mushroom, shitake broth and enoki	220
VEGETARIAN BIBIMBAP (N) (V) Rice, vegetables and fried egg	110

CATCH OF THE DAY

MARKET AVAILABILITY (S)	Market price
Steamed, salt crusted, Jospers grill, tikin-xic style	

LET'S SHARE

(For two and more)

SEA FOOD AND CHICKEN PAELLA (S) Bomba rice, mussels, prawns, calamari and chicken	580
ROASTED SNAPPER	Market Price
Tikin-xic style	

PASTA AND RISOTTO

FRESH SQUID INK PASTA (D) (G) (S) Sea urchins	185
CLAMS RISOTTO (D) (S) Marinière jus and green tea buckwheat tuiles	150
TROFIE "THIN TWISTED PASTA" (D) (G) (S) Parmigiano Reggiano cheese and Bottarga	135
OBSIBLUE PRAWN RAVIOLI (G) (S) Dehydrated kimchi and ginger dashi	120

THE FISHERMAN

TIGER PRAWNS ON HIMALAYAN SALT (N) (S) Peanut sauce and fermented fish sauce	125
JOSPER OCTOPUS (S) Romaine lettuce, piquillos and shallot dressing	220
GRILLED LOBSTER (D) (S) Coral butter, turmeric peas and red curry bisque espuma	285
KING CRAB LEG (D) (S) Bisque sauce and spring onions	260

MEAT LOVERS

KOREAN BIBIMBAP (N) (S) With thin slices of Wagyu beef	280
KOMBU MARINATED BEEF TOMAHAWK TO SHARE (D) (S) Pan-fried with miso butter, glazed with oyster sauce	680
AUSTRALIAN BLACK ANGUS BEEF TENDERLOIN (D) Shallot confit, sautéed white mushrooms and black pepper sauce	265
LAMB RACK (D) (G) (S) Anchovies crust and smoked eggplant caviar	195
BABY CHICKEN (G) Sautéed vegetables and potatoes, glazed with honey infused rosemary	160

SELECTION OF SIDE DISHES

Potatoes Mashed (D), Sautéed, Fries	35
Sautéed Seasonal Vegetables	35
Mixed Salad	35

For any allergies or dietary requirements please inform your waiter.

(D) Dairy | **(G)** Gluten | **(N)** Nuts | **(S)** Seafood | **(V)** Vegetarian

All prices are in UAE Dirhams and inclusive of 7% Municipality Fees, 10% Service Charge & 5% VAT.