

dish



FINE
DINING
MENU

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ENTRÉE

Confit salmon fillet, truffled pea sauce, caviar, citrus sour cream, dill.

Hot smoked chicken breast, chicken broth foam, pickled mushrooms, crispy chicken skin.

Mushroom and truffle garden, pickled mushrooms, mustard seeds, fresh truffle, truffle cream (v).

Burrata laksa, orange fluid gel, peanut crumble (v).

Charred artichokes, beetroot puree, pickled beetroot, pine nuts, dill (v).

White asparagus, green asparagus puree, aioli (vegan).

Beetroot carpaccio, mojo dressing, pickled baby beets, lemon mint gel (vegan).



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MAIN

Wagyu tenderloin, duck fat truffle gratin, beetroot puree, baby beets, truffle jus.

Pressed lamb shoulder, minted croquette, burnt eggplant puree, smoked pomme puree, heirloom carrots, lamb emulsion.

Olive fed chicken, potato cake, brown chicken emulsion, charred artichokes, artichoke puree.

18 hour smoked wagyu short rib, burnt cauliflower puree, pickled cauliflower, duck fat fondant, bordelaise emulsion.

Chilean seabass, miso cream, charred zucchini, macadamia nut crumble, potato mousse.

Truffle tortellini, mushroom cream, pickled shimeji mushrooms, sweet pickled mustard seeds (v).

Asparagus and pea risotto, pickles peas, asparagus tips, lemon cress (vegan).

SIDES

Crushed baby potatoes, salsa verde, black garlic (v).

Black truffle potato puree, baby chive (v).

Seasonal greens with foie gras butter (v).

Char grilled green and white asparagus, romesco, toasted almonds (vegan).

Green beans with miso butter (v).

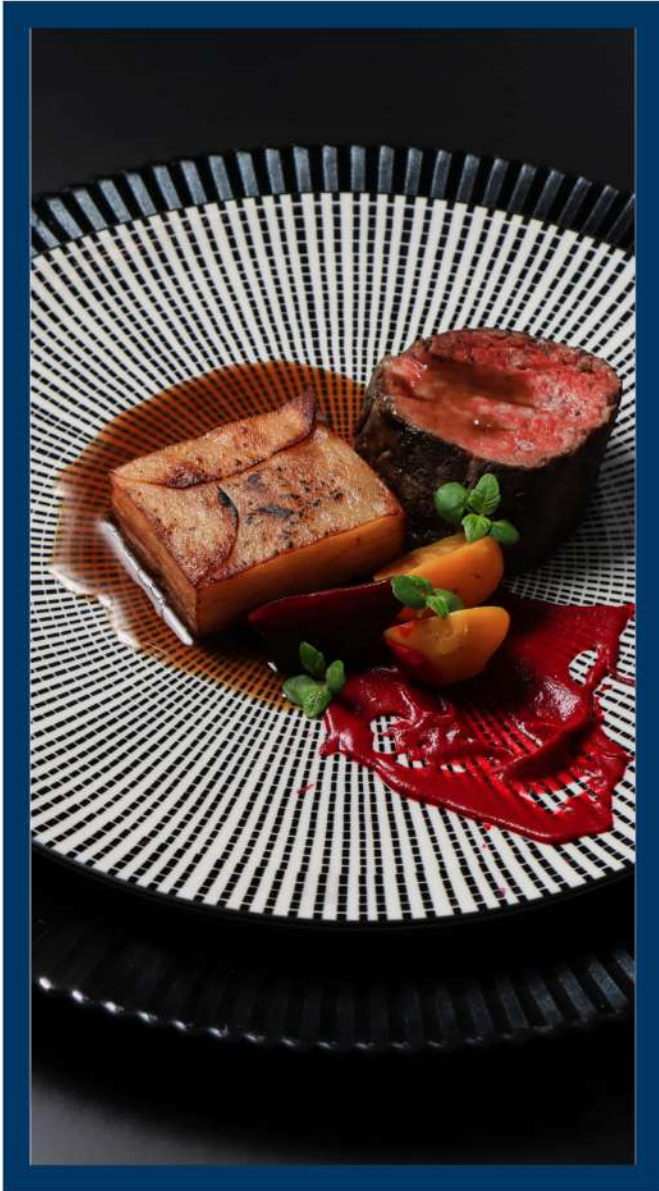
Bittersweet salad, blood orange, radicchio, ricotta, pine nuts, pomegranate seeds (v).

Caramelized fig, orange, rocket and feta salad, pomegranate dressing (v).

Kohlrabi, mint and watercress salad, preserved lemon yogurt dressing, sumac (v).

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DESSERTS

Honey and buttermilk panna cotta, honeycomb, raspberry fluid gel, yogurt ice cream.

Lemons lemons lemons, lemon curd, vanilla sable, yuzu granita (v).

Ferrero rocher, hazelnut ganache, milk chocolate, salted wafer, crushed hazelnuts (v).

Rhubarb and custard, compressed rhubarb, vanilla custard, raspberry granita, rhubarb vale (v).

Burnt pineapple, five spice coconut cream, Asian caramel (v).

Matcha vanilla set cream, matcha powder, charcoal meringue, matcha sponge, blood orange gel, matcha ice cream

Baklava cheesecake, cheesecake mousse, filo crisp, pistachio crumble(v).

PRICING

Plated courses

AED 200 per person 2 courses

AED 250 per person 3 courses

AED 60 per side (serves 5 people)

Shared dining

AED 275 per person

Choose 3 options of mains

Choose 3 options of sides

Choose 1 option for dessert

Prices include standard cutlery and crockery

Terms & Conditions

- Prices are for food only. Additional charges for staff and beverages. Equipment hire also available.
- All prices exclusive of 5% VAT, to be added to final bill.

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