

BLEU BLANC

MENU

STARTERS

<i>YELLOWTAIL</i> tiny sliced raw carpaccio, pickled sesame cucumbers, avocado aioli, green apple (N)(F)(E)	80
<i>KELLY GALWAY</i> Irish gigas oysters, shallots mignonette, jalapeno granita (F) three/six/twelve	90/170/330
<i>SEABREAM</i> lightly cured mediterranean style, tomato water, capers, olives, basil	90
<i>OUR FISH&CHIPS</i> , cod brandade, polenta, Rice Vinegar, Marjoram (F)(D)(G)	75
<i>WILD SALMON</i> , smoked in house with oak, lemon kefir, cucumbers, dill, tapioca crisp (F)(D)	80
<i>CARABINEROS</i> prawns, smoked peppers, fennel, avocado, wild salmon roe (F)(N)	115
<i>PADRON PEPPER</i> tempura, stracchino, spicy tomato veloute (D)(G)(E)(V)	65
<i>BRISKET</i> donught, truffled pecorino, lemon (G)(D)(E)	89
<i>STRACIATELLA</i> , smoked heirloom tomatoes, tomato chutney, basil (V)(D)(G)	89
<i>POTATO GALETTE</i> , saffron Aioli, smoked paprika, dried origano (V)(D)(E)	60
<i>DRY AGED BEEF TARTAR</i> , smoked eggplants, garlic aioli, taro chips (G)(D)(E)	90
<i>BEETROOTS</i> , fermented peach, rhubarb vinaigrette, goat cheese (V)(D)	65
<i>FENNEL & BLOOD ORANGE</i> salad, endives, smoked almond ricotta, toasted almonds (v)	60
<i>FOIE GRAS</i> Cherries & brioche bread (G)	70

WOODFIRE & MAINS

<i>TOOTHFISH</i> miso marinated & smoked with cherry wood, broccolini, preserved lemons (F)(D)	220
<i>OCTOPUS</i> , potatoes, chervil vinaigrette, smoked paprika, lime (F)(D)	155
<i>BBQ LAMB RIBS</i> , potato millefeuille, creme fraiche, spring onions (D)	175
<i>ROASTED DUCK</i> Confit, smoked baby gems, sauce a l'orange	165
<i>LOBSTER TAGLIOLINI</i> lightly smoked lobster bisque, basil (G)(D)	195
<i>TOMATO RAVIOLI</i> , burrata cream, basil (E)(D)	100
<i>TRIP-TIP A5 Kagoshima Japanese Wagyu</i> 225	<i>CHICKEN</i> harissa & lemon marinated 145
<i>STRIPLOIN Australian Wagyu grade 7</i> 290	<i>KING PRAWNS</i> capers brown butter, coriander (D) 290
<i>RIBEYE BONE IN 1.2 kg Black Angus</i> 680	<i>SMOKED SEABASS</i> preserved lemon, olives & dill 165
<i>TENDERLOIN Irish Dry Aged Beef</i> 230	<i>BB BURGER SLIDERS</i> fries & seasonal salad 135

* choose one vegetable and sauce

AIOLI | BEEF JUS | HOLLANDAISE (D)(E) | LEMON OIL AND HERBS | CAPERS BROWN BUTTER (D)

VEG

<i>HANDMADE POTATO FRIES</i> 38	<i>MIXED GREEN</i> sesame dressing 35
<i>GLAZED BABY BEETS</i> , hazelnuts, orange (D)(N) 38	<i>BROCCOLINI</i> ginger butter (D) 38
<i>POTATO MILLE-FEUILLE</i> , crème fraiche, spring onion (D) 38	<i>SWISS CHARD</i> , black garlic, Lemon 38

(A)Alcohol (D)Dairy (E)Egg (F)Fish (G)Gluten (N)Nuts (S)Shellfish (V)Vegetarian

+ denotes that the wine is made up of a blend of grapes – ask your host for more information on the wine
All prices are in AED and are inclusive of 7% Municipality fees, 10% Service Charges and 5% VAT