

LES DESSERTS

Dame Blanche

Vanilla ice cream, fresh cream,
warm belgian chocolate
AED 45

Classic Crème Brûlée 🍷

Walnut sablé cookies
AED 50

Speculoos Tiramisu

Mascarpone cream,
speculoos biscuits
AED 55

Raspberry Port Poached Pear 🍷

Chocolate crémeux,
raspberry port granite
AED 45

Fried Apple Pie

Vanilla ice cream,
salted caramel
AED 55

Callebaut Chocolate Mousse

Chantilly cream, chocolate shards
AED 55

GAUFFRES

Brussels Waffle Chocolate

Belgian chocolate sauce,
whipped cream
AED 50

Brussels Waffle Speculoos

Speculoos ice cream,
speculoos purée
AED 50

Brussels Waffle Red Berries

Red berry compote,
whipped cream
AED 50

FROMAGE

Chef's selection of cheese from Belgium & Europe

Served with crackers, bread, grapes, nuts & chutney

Petite Assiette

3 selections of cheese
AED 50

Assiette Classique

5 selections of cheese
AED 80

Assiette Gourmande

7 selections of cheese
AED 110

All prices in AED and inclusive of 10% municipality fee and
10% service charge



Chef de Cuisine: Manuel Olveira Seller

🍷 Contains Alcohol 🥜 Contains Nuts

FRUITS DE MER

- | | |
|--------------------------------------|--|
| Pink Shrimp
150g
AED 70 | Periwinkles
200g
AED 80 |
| Grey Shrimp
100g
AED 70 | Chilled Mussels
150g
AED 70 |
| Lobster
Half
AED 120 | Clams
150g
AED 75 |
- Café Belge Petit Plateau**
½ lobster, 4 oysters, shrimp, clams, periwinkles, moules
AED 245
- Café Belge Grand Plateau**
1 lobster, ½ crab, 8 oysters, clams, shrimp, periwinkles, moules
AED 395
- Chef's Selection of Fresh Oysters**
Served with fresh lemon & mignonette
- | | |
|--------------------------------|---------------------------------|
| Plateau of 6
AED 145 | Plateau of 12
AED 285 |
|--------------------------------|---------------------------------|
- Fresh Oysters**
by piece
- | | |
|---------------------------------|----------------------------|
| Fine De Claire
AED 25 | Tsarskaya
AED 30 |
|---------------------------------|----------------------------|

SOUPES ET SALADES

- Tomato & Carrot Soup**
Belgian meatballs, cream
AED 50
- Green Pea Soup** ♡
Chimay cheese croque-monsieur
AED 55
- Rich Shellfish Bisque** ♡
Crab & fennel cake
AED 75
- Tournai Salad** ♡ ♡
Endive, white beans, apple, walnuts, mâche lettuce, sherry vinegar
AED 50
- Roast Beetroot & Tomato** ♡ ♡
Vanilla goats cheese from Antwerp, celery, pine nuts
AED 60
- Warm Goats Cheese Toast** ♡
Thyme honey, mesclun salad, poached pear
AED 55
- Chicken & Baby Cos Salad**
Cured tomatoes, crispy chicken, garlic dressing
AED 70
- Quinoa Salad** ♡ ♡
Avocado, confit corn, papaya, endive, walnuts
AED 70

HORS D'OEUVRES

- Smoked Salmon Assiette**
Dill sauce, caper berries, blini
AED 80
- Tuna Tartar**
Waffle, caviar, crispy potato, remoulade sauce
AED 75
- Fried Peeled Prawns**
Sea salt, olive oil, garlic, chili
AED 95
- Sea food Nage** ♡
Prawn, scallop & mussel, saffron cream, Hoegaarden
AED 70
- Smoked Cured Beef Waffle**
Tenderloin beef, pickled onion, truffle mayonnaise
AED 80
- Oysters Gratin 3 pcs**
Baby spinach, tomato, mousseline sauce
AED 75
- Shellfish Gratin** ♡
Moules, scallop, grey shrimp, clams, herb bread crumbs, garlic cream
AED 90
- Asparagus à la Flamande** ♡
White asparagus, grated egg, lemon butter sauce, chives
AED 55
- Pickled Mackerel**
Beetroot salad, dill, cos lettuce
AED 70
- Foie Gras Terrine** ♡
"Classic cooking style"
Warm brioche, jams and chutney
AED 110

MOULES

Served with frites & Belgian mayonnaise

- | | | |
|--------------------------------------|-------------------------------|------------------------------------|
| Hoegaarden Cream ♡
AED 160 | Curry Cream
AED 160 | Roquefort Cheese
AED 160 |
| Marinière ♡
AED 160 | Tomato
AED 160 | Natural
AED 145 |
| Champagne Cream ♡
AED 175 | | |

PLATS PRINCIPAUX

- Grilled Salmon** ♡
Artichoke mousseline, crispy Chimay, sauce "Vierge"
AED 155
- Steamed Cod**
Braised leek & bacon, tomato jam, mussel cream
AED 150
- Seared Sea Bass**
Warm Liège style salad, fine beans, beef bacon, potatoes, lemon butter
AED 165
- Whole Roasted Dover Sole**
Meunière style, capers, brown butter, mash potato
AED 295
- Sea Bass "Fish and Chips"**
Pickled beetroot mayonnaise, oyster, lemon butter
AED 120
- Lapin à la Tournaisienne** ♡
Braised rabbit in beer, prunes, raisins, new potatoes
AED 155
- Corn-Fed Chicken Vol-au-Vent**
Velouté sauce, puff pastry, mushrooms, meatballs
AED 125
- Corn-Fed Roasted Chicken**
Brussels sprouts, onion pearl, Bacon, ratte potato
AED 160
- Pearl Barley Risotto** ♡
Truffle & parmesan
AED 95
- Filet Américain**
Hand cut beef tartare & frites
AED 140
- Beef Carbonnade** ♡
Flemish style beef & beer stew
AED 125
- Grilled Beef Sirloin Steak**
Roasted vegetables, pavé potato, pepper sauce
AED 195
- Café Belge Wagyu Burger**
Caramelized endives, passendale cheese, tomato confit
AED 115

ACCOMPAGNEMENTS

AED 30

- | | |
|-----------------------|--------------------------------|
| Sauté Mushroom | Spinach Salad ♡ |
| Green Salad | Vegetables |
| Roast Potatoes | Mash Potatoes |
| Frites | Asparagus à la Flamande |

©
CAFFÉ.
BELGE
BEER / WINE
MENU

Master Beer Sommelier: Sofie Vanrafelghem

BEER IS GRAND CRU AT CAFÉ BELGE

All over the world, two fermented drinks have become our most cherished palette pleasers: wine and beer. Both are the result of complex processes that require patience, craftsmanship and a particular passion for quality, tradition and taste.

The Kingdom of Belgium is the birthplace of the greatest quality and variety of beers. No one would dispute their title as the royal rulers of beer brewing. In Belgium, beer can be a Grand Cru, brewed and bottled to perfection, with a full body of flavors and a truly noble aftertaste.

Below you can find our selection of wine and beer by the glass with comparable taste characteristics.

LAGERS & ALES

* Sommelier's choice

taste palette

WHITE WINES

by the glass

Stella Artois - - - - - <i>refreshing – light bodied – sparkling</i> - - - - -	Bottega Extra Dry Prosecco NV Veneto, Italy AED 75
Alc. 5% 250ml AED 30 500ml AED 50	
Hoegaarden - - - - - <i>citrus – grass - refreshing</i> - - - - -	Chablis “La Pierrelée La Chablisienne Burgundy, France AED 95
Alc. 4,9% 250ml AED 30 500ml AED 50	
Duvel* - - - - - <i>dry – tropical fruit - crisp finish</i> - - - - -	Pinot Grigio Ancora Piedmont, Italy AED 65
Alc. 8,5% 750ml AED 190	
Barbār - - - - - <i>apricot – honey – smooth</i> - - - - -	Aromatic Grape Blend Gentil, Hugel et Fils Alsace, France AED 80
Alc. 8,0% 330ml AED 70	
Lefte Blond - - - - - <i>silky – round – hazelnut</i> - - - - -	Fiano di Avellino Mastroberardino Campania, Italy AED 110
Alc. 6,6% 250ml AED 30 500ml AED 50	
Tripel Karmeliet - - - - - <i>orange – vanilla – dry</i> - - - - -	Gavi “La Luciana” Araldica Piedmont, Italy AED 75
Alc. 8.4% 330ml AED 90	
La Chouffe - - - - - <i>lemongrass – peach – floral</i> - - - - -	Sancerre Domaine Doudeau-Léger Loire Valley, France AED 100
Alc. 8% 330ml AED 85	
Hopus - - - - - <i>crisp – grapefruit - lime</i> - - - - -	Sauvignon Blanc Monkey Bay Marlborough, New Zealand AED 80
Alc. 8,3% 330ml AED 85	

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LAGERS & ALES

Kasteel Tripel ----- *round – bitter herbs – sweet fruit* -----
Alc. 11%
330ml AED 85

Maredsous 10 ----- *peach - honey - floral*-----
Alc. 10%
330ml AED 70

Westmalle Tripel ----- *citrus - brioche - complex* -----
Alc. 9,5%
330ml AED 95

WHITE WINES

by the glass

Fiano di Avellino
Mastroberardino
Campania, Italy
AED 110

--Gavi “La Luciana”
Araldica
Piedmont, Italy
AED 75

Laurent-Perrier
Brut NV
Champagne, France
AED 165

SPECIALITY & FRUIT

BEERS

taste palette

* Sommelier's choice

Früli ----- *strawberry – perfumed – delicate* -----
Alc. 4,1%
330ml AED 80

Belle-Vue Kriek ----- *cherry – sweet - smooth* -----
Alc. 5,2%
250ml AED 30
500ml AED 50

Chimay Bleue ----- *robust – smoky – dark fruit* -----
Alc. 9%
330ml AED 105

Lefte Brune ----- *clove – perfumed – medium body* -----
Alc. 6,5%
250ml AED 30
500ml AED 50

Kasteel Donker ----- *dark – full-bodied - berries*-----
Alc. 11%
330ml AED 85

Delirium Tremens* ----- *ripe fruit – rich – dry finish* -----
Alc. 8,5%
330ml AED 95

Liefmans Goudenband ----- *cherry - almond - tangy* -----
Alc. 8%
330ml AED 105

Red & ROSÉ WINES

by the glass

Laurent-Perrier
Cuvée Rosé NV
Champagne, France
AED 245

Grenache
Henri Fabre Cuvée Rosé
Côtes de Provence, France
AED 65

Cabernet Sauvignon
Bodega Catena Zapata
Mendoza, Argentina
AED 85

Shiraz
Whistling Duck
New South Whales, Australia
AED 70

Malbec Colección
Bodega Norton
Mendoza, Argentina
AED 75

Pinotage Cabernet
Kanonkop Kadette
Stellenbosch, South Africa
AED 75

Rosso di Montalcino
Villa Poggio Salvi
Montalcino, Italy
AED 110

WINE BY THE GLASS

Champagne and sparkling

by the glass

Bottega Extra Dry Prosecco NV
AED 75

Laurent-Perrier Brut NV
AED 165

Laurent-Perrier Cuvée Rosé NV
AED 245

white wine

by the glass

Ancora Pinot Grigio, Piedmont, Italy
AED 65

Gavi "La Luciana", Araldica, Piedmont, Italy
AED 75

Gentil "Hugel", Alsace, France
AED 80

Monkey Bay Sauvignon Blanc, New Zealand
AED 80

Chablis "La Pierrelée" La Chablisienne, Burgundy, France
AED 95

Sancerre, Domaine Doudeau-Léger, Loire Valley, France
AED 100

Mastroberardino Fiano di Avellino, Campania, Italy
AED 110

ROSÉ

by the glass

Duberval Rosé NV, France
AED 65

Henri Fabre Cuvée Rosé, Côtes de Provence, France
AED 70

By. Ott Rosé, Domaines Ott*
AED 80

Tavel Guigal, Rhone, France
AED 80

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WINE BY THE GLASS

RED wine by the glass

Whistling Duck Shiraz, Hilltops, Australia
AED 70

Kanonkop Kadette Pinotage Cabernet, Stellenbosch, South Africa
AED 75

Malbec Colección, Bodega Norton, Mendoza, Argentina
AED 75

Catena Cabernet Sauvignon, Mendoza, Argentina
AED 85

Bourgogne Pinot Noir, La Vignée, Burgundy, France
AED 95

Villa Poggio Salvi, Rosso di Montalcino, Montalcino, Italy
AED 110

DESSERT wine by the glass

Moscato Passito, Araldica, Italy
AED 75

PORT & SHERRY by the glass

Taylor's Fine Ruby Port
AED 50

Lustau Deluxe Cream Sherry, Capataz Andrés Solera Reserva
AED 50

Taylor's Fine Tawny Port
AED 50

Taylor's Late Bottled Vintage Port 2007
AED 60

Harvey's Bristol Cream Sherry
AED 80

SPARKLING WINE

Bottega Extra Dry Prosecco, Veneto NV
AED 375

champagne

Laurent-Perrier Brut NV
AED 850

Nicolas Feuillatte Brut NV
AED 1120

Moët & Chandon Impérial Brut NV
AED 1250

Ruinart Brut NV
AED 1380

Bollinger Special Cuvée Brut NV
AED 1500

Ruinart Blanc de Blancs Brut NV
AED 1600

Billecart-Salmon Grand Cru Blanc de Blancs Brut NV
AED 1695

Krug Grand Cuvée Brut
AED 3400

Dom Pérignon Brut 2004
AED 3550

Taittinger Comtes de Champagne Blanc de Blancs 1999
AED 3850

Louis Roederer Cristal 2004
AED 5950

Salon Cuvée 'S' Blanc de Blancs Brut 1997
AED 9200

champagne ROSé

Laurent-Perrier Cuvée Rosé Brut NV
AED 1275

Moët & Chandon Rosé Impérial NV
AED 1550

Ruinart Brut Rosé NV
AED 1680

Billecart-Salmon Brut Rosé NV
AED 1710

Krug Brut Rosé
AED 6150

Dom Pérignon Rosé Brut 1998
AED 8200

ROSé

ITALY

Argiolas Serra Lori Rosato, Sardinia, Italy
AED 345

FRANCE

Duberval Rosé NV, France
AED 275

Henri Fabre Rosé, Côtes de Provence
AED 355

Tavel Guigal, Rhone, France
AED 415

By. Ott Rosé, Domaines Ott*, France
AED 425

Pascal Jolivet Rosé, Sancerre
AED 710

Maison Mont d'Azur Cloud Chaser, Côtes de Provence NV
AED 740

WHITE WINE

FRANCE

Schröder & Schyler Chartron La Fleur Sauvignon Blanc, Bordeaux
AED 350

Gentil "Hugel", Alsace
AED 415

Sauvion Château du Cléray Muscadet de Sèvre-et-Maine Sur Lie, Loire
AED 465

Chablis "La Pierrelée" La Chablisienne, Burgundy
AED 475

Louis Latour Chardonnay, Burgundy
AED 480

La Chablisienne, Petit Chablis
AED 510

Sancerre, Domaine Doudeau-Léger, Loire Valley
AED 550

Domaine Laroche, Chablis
AED 695

Domaine Doudeau-Léger, Sancerre, Loire
AED 695

Domaine Weinbach Sylvaner Réserve, Alsace
AED 790

Pascal Jolivet Grand Cuvée, Pouilly Fumé, Loire
AED 830

Louis Latour, Pouilly Fuissé, Burgundy
AED 880

Château La Grande Clotte by Michel Rolland, Bordeaux
AED 980

Joseph Drouhin, Chassagne-Montrachet, Burgundy
AED 1275

M. Chapoutier Invitare, Condrieu, Rhône 2012
AED 1400

Domaine William Fèvre Chablis Grand Cru, Bougros 2006
AED 1560

WHITE WINE

ITALY

Ancora Pinot Grigio, Piedmont
AED 290

Banfi Le Rime Chardonnay/Pinot Grigio, Tuscany
AED 380

Gavi "La Luciana", Araldica, Piedmont
AED 400

Alois Lageder Pinot Grigio, Trentino
AED 430

Beni di Batasiolo Gavi, Piedmont
AED 505

Torti Pinot Nero Bianco, Lombardy
AED 525

Mastroberardino Fiano di Avellino, Campania
AED 555

Tenuta Delle Terre Nere, Etna Bianco, Sicily
AED 560

Gianni Gagliardo Fallegro Favorita, Piedmont
AED 610

Mastroberardino Greco di Tufo, Campania
AED 630

Terlan Pinot Grigio, Alto Adige
AED 650

Villa Poggio Salvi Vermentino, Tuscany
AED 650

Pio Cesare Gavi, Piedmont
AED 820

Terlan Quarz Sauvignon Blanc, Alto Adige
AED 1180

Gaja Rossj-Bass Chardonnay, Piedmont
AED 1485

Jermann 'Were Dreams' Chardonnay, Friuli-Venezia Giulia 2012
AED 1695

Gaja Alteni di Brassica Sauvignon Blanc, Piedmont 2011
AED 1920

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WHITE WINE

SPAIN

Martin Códax Albariño, Rías Baixas
AED 490

Paco & Lola Albariño, Rías Baixas
AED 645

Alvaro Palacios Pláçet Valtomelloso, Rioja
AED 845

GERMANY & AUSTRIA

Loosen Dr. L Riesling, Mosel, Germany
AED 450

USA

Columbia Crest Two Vines Gewürztraminer, Washington
AED 310

Kendall-Jackson Vintner's Reserve Chardonnay, California
AED 690

Robert Mondavi Winery Fumé Blanc, Napa Valley
AED 820

WHITE WINE

NEW ZEALAND

Monkey Bay Sauvignon Blanc
AED 380

Kim Crawford Pinot Gris, Marlborough
AED 570

Dog Point Sauvignon Blanc, Marlborough
AED 635

Cloudy Bay Chardonnay, Marlborough
AED 960

Cloudy Bay Te Koko Sauvignon Blanc, Marlborough
AED 970

AUSTRALIA

Mad Fish Sauvignon Blanc/Semillon, Western Australia
AED 540

Leeuwin Estate Art Series Riesling, Margaret River
AED 650

Leeuwin Estate Art Series Chardonnay, Margaret River 2010
AED 2150

Penfolds Yattarna Chardonnay, Tasmania 2008
AED 4120

WHITE WINE

CHILE

Carmen Sauvignon Blanc, Central Valley
AED 320

Los Vascos Chardonnay by Rothschild [Lafite], Colchagua
AED 375

ARGENTINA

Argento Pinot Grigio, Mendoza
AED 320

Bodega Norton Torrontés, Mendoza
AED 325

Catena Alamos Viognier, Mendoza
AED 340

Catena High Mountain Vines Chardonnay, Mendoza
AED 570

SOUTH AFRICA

Morgenhof Estate Chenin Blanc, Stellenbosch
AED 405

Warwick Estate Professor Black Sauvignon Blanc, Coastal
AED 535

RED WINE

FRANCE

Lacroix Bordeaux Superieur
AED 450

Bourgogne Pinot Noir, La Vignée, Burgundy
AED 500

Blason d'Aussieres by Rothschild [Lafite], Corbières,
AED 505

E. Guigal, Côtes du Rhône 2011
AED 515

Bouchard Père et Fils La Vignée Bourgogne Pinot Noir, Burgundy
AED 530

Borie-Manoux Pavillons de Saint-Estèphe, Bordeaux
AED 595

Château Cantemerle, 5ème Cru Classé, Haut-Medoc, Bordeaux
AED 980

Mont-Redon, Châteauneuf-du-Pape, Rhône
AED 1080

Domaine Nicolas Rossignol, Aloxe-Corton, Burgundy
AED 1190

Domain Ott Bandol, Provence
AED 1190

Bouchard Père et Fils Pommard, Burgundy
AED 1390

Château de Pez Cru Bourgeois, Saint-Estèphe, Bordeaux
AED 1425

E. Guigal Côte-Rôtie, Rhône 2006
AED 1695

M. Chapoutier Monier de la Sizeranne, Hermitage 2008
AED 1750

Château Palmer Alter Ego, Margaux, Bordeaux 2011
AED 2950

Château Lafleur, Pomerol, Bordeaux 2001
AED 16100

Château Cheval Blanc 1er Grand Cru Classé A, Saint-Émilion, Bordeaux 2005
AED 17500

Château Margaux Premier Grand Cru Classé, Margaux, Bordeaux 2000
AED 32100

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RED WINE

ITALY

Cusumano Merlot, Sicily
AED 300

Banfi Chianti Superiore, Tuscany
AED 400

Sallier de la Tour Syrah, Sicily
AED 410

Villa Poggio Salvi, Rosso di Montalcino, Montalcino
AED 550

Paulin Dolcetto d'Alba Gagliardo, Piedmont
AED 585

Santa Margherita Chianti Classico, Tuscany
AED 620

Terlan Pinot Noir, Alto Adige
AED 655

Sedàra Donnafugata Nero d'Avola, Sicily
AED 680

Luigi Righetti Amarone della Valpolicella Classico Riserva, Veneto
AED 825

Gianni Gagliardo La Matta Barbera d'Alba Superiore, Piedmont
AED 885

Merlot Planeta, Sicily
AED 950

Gaja Ca'marcanda Promis, Tuscany
AED 990

Castello di Ama Chianti Classico, Tuscany
AED 1320

Gianni Gagliardo Barolo, Piedmont 2008
AED 1450

Castel Giocondo Brunello di Montalcino, Tuscany 2008
AED 1690

Gaja Dagromis Barolo, Piedmont 2008
AED 1750

Gaja Pieve Santa Restituta Brunello di Montalcino, Tuscany 2009
AED 1750

Tignanello, Tuscany 2012
AED 1990

Luce Della Vite, Tuscany 2009
AED 2650

Gaja Barbaresco, Piedmont 2005
AED 3650

Ornellaia, Tuscany 2010
AED 4950

RED WINE

SPAIN & PORTUGAL

Cabriz Colheita Seleccionada, Dão, Portugal
AED 460

Navajas Crianza, Rioja, Spain
AED 470

La Planta Tempranillo, Ribero del Duero, Spain
AED 520

Pétalos Mencía, Bierzo, Spain
AED 680

Bodegas y Viñedos Alión, Ribera del Duero, Spain 2009
AED 1510

Campo Eliseo by Lurton and Rolland, Toro, Spain 2004
AED 2030

USA

Columbia Crest Grand Estates Merlot, Columbia Valley
AED 410

Château Ste. Michelle Syrah, Columbia Valley
AED 450

Château Ste. Michelle Merlot, Columbia Valley
AED 470

Kendall-Jackson Vintner's Reserve Zinfandel, Mendocino
AED 580

Robert Mondavi Winery Cabernet Sauvignon, Napa
AED 990

Marimar Estate 'Don Miguel' Pinot Noir, Russian River 2005
AED 1100

Opus One by Robert Mondavi & Baron Philippe de Rothschild, Napa 2011
AED 7450

RED WINE

ARGENTINA

Malbec Colección, Bodega Norton, Mendoza
AED 375

Catena Cabernet Sauvignon, Mendoza
AED 425

Kaiken Ultra Malbec, Mendoza
AED 580

Bodega Norton Reserva Syrah, Mendoza
AED 595

Amancaya Gran Reserva Malbec/Cabernet
by Rothschild [Lafite] & Catena, Mendoza
AED 605

Enrique Foster Terruño Malbec, Lunlunta, Mendoza
AED 745

Val de Flores Malbec by M. Rolland, Uco Valley, Mendoza 2004
AED 1750

CHILE

Merlot D'Alamel, Lapostolle, Central Valley
AED 290

Montes Classic Series Merlot, Colchagua Valley
AED 315

Lapostolle 'Casa' Carménère, Rapel Valley
AED 365

Villard Expresión Reserva Pinot Noir, Casablanca Valley
AED 450

Montes Folly Syrah, Apalta Valley 2009
AED 1580

RED WINE

AUSTRALIA

Whistling Duck Shiraz, New South Wales
AED 295

Penfolds Bin 2 Shiraz Mourvèdre, South Australia
AED 870

Rosemount Estate Balmoral Syrah, McLaren Vale 2010
AED 1560

Penfolds Bin 389 Cabernet Shiraz, South Australia 2010
AED 1750

Penfolds Bin 707 Cabernet Sauvignon, South Australia 2006
AED 3350

Penfolds Grange, South Australia 2005
AED 7350

NEW ZEALAND

Kim Crawford Pinot Noir, Marlborough
AED 525

Te Mata Estate Bullnose Syrah, Hawke's Bay
AED 995

Cloudy Bay Pinot Noir, Marlborough
AED 1110

SOUTH AFRICA

Guardian Peak Merlot, Western Cape
AED 350

Kanonkop Kadette Pinotage Cabernet, Stellenbosch
AED 375

Meerlust Estate Merlot, Stellenbosch
AED 725

Kanonkop Wine Estate Pinotage, Stellenbosch
AED 825

Meerlust Rubicon Cabernet/Merlot, Stellenbosch
AED 955

De Toren Z Merlot Cabernet, Stellenbosch
AED 995

Dessert WINE

Moscato Passito, Araldica, Italy
AED 450

Inniskillin Riesling Ice Wine, Niagara, Canada 2007
375ml / AED 1850

Château d'Yquem Premier Cru Supérieur, Sauternes, France 2003
AED 5350

Château d'Yquem Premier Cru Supérieur
AED 6100

Magnums

Gaja Rennina Grappa Brunello di Montalcino, Tuscany, Italy 2007
AED 7800

Ornellaia, Tuscany, Italy 2008
AED 8500

Gaja Barbaresco, Piedmont, Italy 2008
AED 9500



BUSINESS LUNCH

June 4 – June 8, 2017

Choice of Starter

Sautéed Octopus

Buttered Potato – Smoked Paprika – Arugula

Or

Brie Cheese Salad

Mesclun – Roasted Walnuts – Orange –
White Balsamic Vinegar

Or

Roasted Butternut Squash Soup

Kale – Fried Shallot



Choice of Main Course

24 Hours Braised Beef Short Ribs

Pomme Pure – Roasted Vegetables

Or

Roasted Chicken Leg

Grilled Portobello Mushrooms – Glazed Carrots

Or

Plat Du Jour

Chef's Daily Special



Choice of Dessert

Philly Chocolate Cheese Cake

Graham Crumbles – Raspberry Ice Cream –
White Chocolate Sauce & Berries

Or

Vanilla Crème Brûlée

Orange Madeleine – Strawberry Compote

Or

Hazelnut Napoleon

Mango Fluid Gel – Mango Compote



Choice of Mocktail

AED 25

Spiced Iced Tea

Black Tea – Cinnamon – Clove –
Star Anise – Lemon

Or

Green Envy

Apple – Elderflower – Soda

Contains Nuts



BUSINESS LUNCH

June 4 – June 8, 2017

Choice of Starter

Sautéed Octopus

Buttered Potato – Smoked Paprika – Arugula

Or

Brie Cheese Salad

Mesclun – Roasted Walnuts – Orange –
White Balsamic Vinegar

Or

Roasted Butternut Squash Soup

Kale – Fried Shallot



Choice of Main Course

24 Hours Braised Beef Short Ribs

Pomme Pure – Roasted Vegetables

Or

Roasted Chicken Leg

Grilled Portobello Mushrooms – Glazed Carrots

Or

Plat Du Jour

Chef's Daily Special



Choice of Dessert

Philly Chocolate Cheese Cake

Graham Crumbles – Raspberry Ice Cream –
White Chocolate Sauce & Berries

Or

Vanilla Crème Brûlée

Orange Madeleine – Strawberry Compote

Or

Hazelnut Napoleon

Mango Fluid Gel – Mango Compote



Choice of Mocktail

AED 25

Spiced Iced Tea

Black Tea – Cinnamon – Clove –
Star Anise – Lemon

Or

Green Envy

Apple – Elderflower – Soda

Contains Nuts