

Welcome to Al Muntaha, where "The Ultimate" in Arabic isn't just a name; it's our essence. I am dedicated to crafting dishes that aim to touch your heart and leave you with cherished memories to treasure.

Chef Saverio Sbaragli

A handwritten signature in black ink, reading "Saverio Sbaragli". The signature is written in a cursive, flowing style with a large initial 'S'.

Epicurean Menu

AED 390 per person

Caprese ^{D,V,G}

Heirloom Cherry Tomato and Mozzarella

Ravioli del Plin ^{D,G}

Guinea Fowl and Parmesan Cream

Corn-Fed Chicken ^{D,A,E}

Supreme, Thigh, Egg, Aubergine Variation
And Vin Jaune Sauce

Milk ^{D,E}

Biscuit, Sheep Yoghurt and Goat Cheese Emulsion

This Menu is for the entire Table

All prices are in UAE Dirhams and inclusive of 10% Municipality fees, 7% service charge and Value Added Tax

V-Vegetarian, N-Contains Nuts, G-Contains Gluten, D-Contains Dairy, A-Contains Alcohol, E-Contains Egg, S-Contains Shellfish | Indicated Dish Vegetarian can be Prepared as Vegan Upon Request

*Dishes not included in the half-board package and are subject to an additional charge.

Lunch Menu

AED 650 per person*

Canapés Sélection

Amuse-Bouche

Salmon Trout ^{D,S,G}
Yoghurt Sauce and Escabèche

Line Caught Sea Bass ^D
Poireaux de Créances, Verjus and Seaweed

Or

Milk-Fed Lamb ^D
Spring Ragout, Raita and Cucumber Sauce

Milk ^{D,E}
Biscuit, Sheep Yoghurt and Goat Cheese Emulsion

Coffee ^{D,A,E,N}
Anise, Caramel and Coffee Mousse

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Caviar

Imperial Beluga 50g | AED 2,600*

Oscietra Imperial 50g | AED 1,200*

Sevruga Caviar 50g | AED 1,200*

Served with a Selection of Homemade Blinis and Russian Garnish ^{S,G,E,D}

Starters

Organic Vegetables Composition ^{D,V} | AED 230  
Green Tomatoes, Cucumbers and Green Leaves

Organic Mushrooms Variation ^{D,G,E} | AED 260  
Sorrel Sabayon and Smoked Egg Yolk

Squid and Caviar ^{D,S,A} | AED 350*
Champagne and Dibba Bay Oysters Sauce

Langoustine Royale ^{D,S} | AED 420*
Coco Beans and Onion Consommé

Bottoni ^{D,G,A,S} | AED 380*
Foie Gras, King Crab and Truffle Consommé

Angus Carpaccio ^D | AED 280
Australian Truffle Tuber Melanosporum

Exclusive Course

The Yquem Lighthouse Pasta ^{D,G,A} | **AED 700***

Fusilli, Bluefin Tuna, Parmesan Cheese and Mango

Paired with a Glass of the Iconic Château d'Yquem 1er Cru Supérieur 2020

Main Courses

Blue Lobster ^{D,S,N,A,G} | **AED 490***

Corn Variation and Peanut Sauce

Line Caught Sea Bass ^D | **AED 450**

Poireaux de Créances, Verjus and Seaweed

Angus Beef ^{D,A,E} | **AED 490***

Foie Gras, Beetroots and Cassis

Corn-Fed Chicken ^{D,A,E} | **AED 430**

Supreme, Thigh and Egg,

Aubergine Variation and Vin Jaune Sauce

Dover Sole ^{D,N} | **AED 480***

Fermented White Asparagus, Onion Foam,

Coconut Emulsion and Pistachio Oil

Cheeses | AED 150*

Selection of International Cheeses from our Signature Trolley

Desserts By *Tom Coll* | AED 105

Chocolate ^{D,N,E}

65% São Tomé, Cocoa Sorbet and Pecan Nuts

Lemon ^{D,G,E}

Meringue, Lemon Curd, Eucalyptus Confit and Lemon Sorbet

Apple Tatin ^{D,G,A,E}

Bread Ice Cream, Brioche and Caramel Sauce

Coffee ^{D,A,E,N}

Anise, Caramel and Coffee Mousse