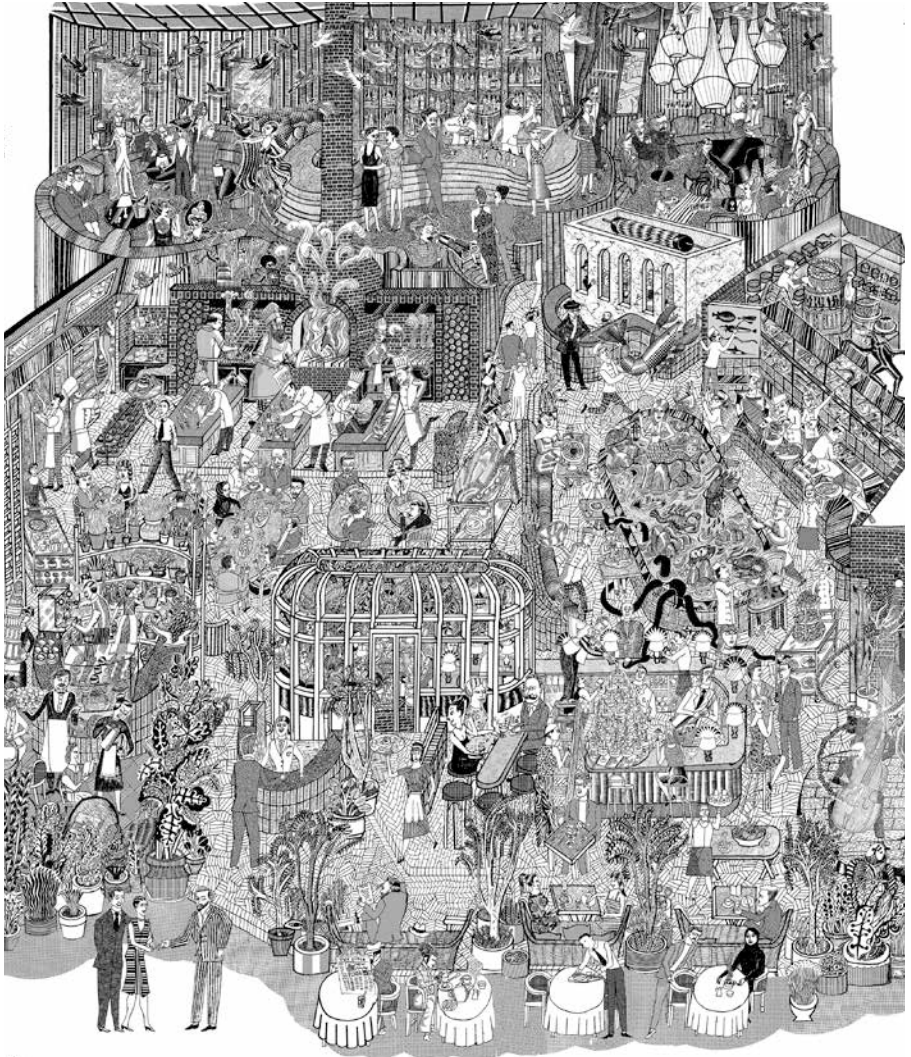


BUSINESS LUNCH



WELCOME TO THE GUILD

The Guild is Dubai's homegrown celebration of culinary craftsmen & brasseries of the world. Recognized as MICHELIN Guide's Opening of the Year 2024, and home to The Nurseries, The Rockpool, The Salon and The Aviary.

Enjoy our new Express Lunch, or order from our
Business Lunch or A La Carte menu.

Non-alcoholic cocktails ... 49

CASA AMORE

Peach, jasmine, Galland'or

VIRGIN WOOD-FIRED MARY

Wood-fired cherry tomato juice,
marmite, Worcestershire

House wines ... 59

by the glass 150ml

RED or WHITE

EXPRESS LUNCH

CHOOSE ONE DISH FROM THE MAINS SECTION

Paired with our soup of the week and freshly baked sourdough bread

... 99



(G) GLUTEN (D) DAIRY (E) EGGS (N) NUTS (S) SEAFOOD (C) CRUSTACEANS

Our prices are in AED, inclusive of 5% VAT and subject to 7% DIFC fee

BUSINESS LUNCH ... 119

Includes 1 starter & 1 main

STARTERS

BOUILLABAISSÉ SOUP Clams, prawns, red snapper (S, C, D, G)

BURRATA TARTINE Sourdough toast, burrata, cherry tomato, basil (G, D)

ROASTED BEETROOT Feta, shallots, orange dressing (D)

KALE & MANCHEGO SALAD Almonds, apple, goji berries, pumpkin seeds (N, D, G)

WAGYU BEEF CARPACCIO Parmesan, chervil, aged balsamic (D)

WOOD-FIRED PRAWNS Chilli butter (S, C, D)

KING CRAB COCKTAIL Avocado, cucumber, fresh herbs (D, S, C) *supp. 30*

WOOD-FIRED OCTOPUS Sauce vierge, roasted tomato, padron pepper (S, C) *supp. 30*

NIÇOISE SALAD Baby gem lettuce, tuna, cherry tomatoes, egg, anchovy (S, E) *supp. 30*

SEARED HOKKAIDO SCALLOPS Green chimichurri, padron pepper, fresh lime (S, C) *supp. 30*

MAINS

SPINACH & BASIL RIGATONI Hazelnut, nutmeg, confit quail egg (G, D, E, N)

PORCINI MUSHROOM RISOTTO Tarragon emulsion, wood-fired mushrooms (D)

GRILLED SALMON Fennel, green chimichurri (S)

SPAGHETTI À LA VONGOLE Shallot, garlic, chilli, chervil (G, S, C, D)

ROASTED BABY CHICKEN Dripping jus, rosemary, organic salad (G, D)

BEEF BOURGUIGNON Pearl onions, mushrooms, bacon, carrots (N, G)

RED SNAPPER EN PAPILOTTE Tamarin, chives, cherry tomato, kalamata olives (S)

STEAK BAVETTE FRITES Entrecôte sauce, duck fat fries or mashed potato (D) *supp. 50*

SEAFOOD RISOTTO Calamari, prawns, clams, sea bream (S, C, D) *supp. 50*

CONFIT DUCK LEG Caramelized radicchio, duck jus, orange glaze (D) *supp. 65*

DESSERTS ... 45

YOGHURT & THYME ICE CREAM Honey comb, caramelized walnut (G, D, E, N)

CRÈME BRÛLÉE Madagascar vanilla (D)

WARM APPLE TART Almond frangipane, vanilla bean ice cream (G, D, E, N)

SIGNATURE CHOCOLATE MOUSSE 61% Dark chocolate, crème Chantilly, salted peanuts (G, D, E, N)

SEASONAL FRUIT PLATTER *supp. 10*

(G) GLUTEN (D) DAIRY (E) EGGS (N) NUTS (S) SEAFOOD (C) CRUSTACEANS

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A decorative flourish consisting of two large, symmetrical scroll-like shapes on the left and right, connected by a series of smaller, overlapping loops in the center.

BUSINESS LUNCH