To Begin

Wild Mushroom Velouté AED 90
Creamy wild mushroom veloute, roasted cep mushrooms, toasted hazelnuts, truffle oil (D, N)

French Wild Mushroom Vol-au-Vent AED 130
Golden puff pastry filled with a creamy ragout of wild mushrooms and morels, finished with a delicate truffle cream and fresh herbs (D, G)

Beef Carpaccio & Truffle AED 110
Thinly sliced beef tenderloin, shaved Parmesan, wild mushroom duxelles, black truffle dressing(D)

Signature Dishes

Pan-Seared Diver Scallops AED 95 per piece
Roasted cauliflower purée, sautéed girolles, mushroom jus, crispy sage (SF, D)

Wild Mushroom Risotto AED 235
Carnaroli rice, porcini mushrooms, seasonal wild mushrooms, aged Parmesan, black truffle, finished in a Parmesan wheel in front of the guests (D)

Handmade Mushroom Ravioli AED 95
Ricotta and mushroom-filled ravioli, morel cream sauce, Parmesan espuma, fresh thyme (G, D, E)

Roasted Black Cod AED 210
Miso-glazed black cod, mushroom consommé, king oyster mushrooms, baby spinach (F, S)

Beef Tenderloin & Morels AED 230
Grilled beef tenderloin, creamy morel sauce, potato mousseline, glazed seasonal vegetables (D)

To Share

The Forest Platter AED 85
A selection of sautéed wild mushrooms, roasted king oyster mushrooms, porcini, girolles, herbs, garlic butter and toasted sourdough (D, G)

(S) SHELLFISH (CEL) CELERY (LA) LACTOSE (D) DAIRY (E) EGGS (F) FISH (G) GLUTEN (LU) LUPIN (MO) MOLLUSCS (MU) MUSTARD
(PN) PEANUTS (R) RAW (SF) SEAFOOD (SE) SESAME (SO) SOYBEANS (SU) SULPHUR DIOXIDE I SULPHITE (TN) TREE NUTS (V) VEGETARIAN (G) VEGAN