



Starter

Venison Carpaccio
with olives & provolone cheese

Declinaison of Duck with Kumquat Chutney
and young cress salad

Tartar of Canadian Salmon
with chilled cucumber & tomato consommé

Tandoori Spiced Kingfish
avocado, cucumber & raita sauce

Fennel Risotto & Grilled Scallop
with lobster bisque and parmesan tuille

Warm King Prawn
baby artichoke, capers and tarragon pesto

Green Asparagus Vichyssoise V
with spring vegetable timbale

Aubergine and Sumac Labbneh V
*spiced tomato and
croustillant of halloumi cheese*

V- Vegetarian



Main Course

Corn Fed Chicken Breast
*braised cos lettuce, celeriac purée
and albufera sauce*

Honey Glazed Duck Barbarie
turnip, paper thin vegetable, sauce bigarade

Herb Crusted Rack of Lamb
with red cabbage & beetroot confit

Australian Beef Tenderloin
caramelised shallot and boulangere potato

Roasted Cod Fish
*baby artichoke, mussels
& a cepe mushroom velouté*

Coconut Milk Poached Barramundi
sweet potato gratin and aromatic green curry

Chausson of Pumpkin *V*
goat cheese and glazed seasonal vegetables

Grilled Paneer Cheese in Herb Crust *V*
with saffron foam and baby mesclun

V- Vegetarian



Dessert *V*

Granite, Sorbet & Sautéed of King Plum
with rosemary pana cotta

Chocolate Fondant
and coffee ice cream

Caramelised Pear
Macadamia nut parfait & crispy filo pastry

White Chocolate Crème Brûlée
lavender granite

Strawberry & Date Crumble
with mascarpone ice cream

Caramelised Taleggio Cheese
crispy biscuit and fig duo

Bateaux Dubai Selection of Sorbet

Assortment of Seasonal Fruit