

THREE CUTS

Date Night

A FOUR-COURSE SET MENU CURATED FOR COUPLES
WITH TWO DRINKS PER PERSON



BREAD & BUTTER (D)(G)

French Baguette, Beurre D'Isigny

SMOKED SALMON ROSES (S)

Two Le Fumoir by Joe Bassili Norwegian Smoked Salmon Roses



OYSTERS (S)(R)

Two freshly shucked seasonal Oysters

WOOD-CHARRED CAESAR SALAD (D)(G)(S)(E)

Bacon Crumble, Smoked Croutons, Parmesan Cheese



CHEF'S SPECIAL CUT

Served with two sauces and two sides of your choice



DATE PUDDING (D)(G)(E)

Caramel, Custard Cream, Vanilla Ice Cream

Contains (E) Eggs (N) Nuts (S) Seafood or Shellfish
(D) Dairy (G) Gluten (NV) Non Vegetarian (V) Vegetarian (VG) Vegan (R) Raw

THREE CUTS

Date Night Sips

CHOICE OF TWO DRINKS PER PERSON



WINE & BEER

A selection of House Wines & Beers



COCKTAILS

A selection of Classic & Signature Cocktails



SPIRITS

A selection of House Spirits

All prices are in AED and inclusive of 5% VAT and 7% Municipality Tax