

THE LEGEND AWAITS...

APPETIZER & SOUP

Bouchées de César Salade	22
Caesar Salad, Vadouvan Spice Chicken, Beef & Prawns, Corn Croûtons	
Tartare de Thon Albacore au Couteau	25
Maldivian Yellow Fin Tuna Tartare, Veal Consommé, Matcha Gelato	
Lentil Soup	21
Lentils, Garlic Croutons, Cream	
Asperges	24
White & Green Asparagus, Poached Egg, Béarnaise	
Green Salad	20
Lettuce, Grilled Cherry Tomatos, Carrots, Artichokes, Asparagus, Camembert, Lemon & Honey Vinaigrette	
Amaranth	25
Organic Amaranth Potage, Truffle Slices, Pecorino Cheese	
Burrata	35
Fresh Burrata Cheese, Figs, Heirloom Tomatoes, Aged Balsamic	
Noix de St Jacques à La Fleur de Sel	35
Tomato Tarte, Scallops, Lardo Di Colonnata, Basil Oil, Morel Vinaigrette	
Foie Gras au Torchon	35
Old Fashioned Foie Gras Ballotine, Apple Jelly, Fig Compote, Grilled Baguette	
Soupe à La Crème de Tomate	20
Cherry Tomato Confit	

Prices are subject to 10% service charge and 17% government taxes (TGST)

MAIN COURSE

Reef Fish	31
Pan Seared Reef Fish with Sea Salt, Mash Potato, Ragout of Provençale Vegetables, Beurre Blanc	
Magic Fish	30
Chef's Spice Blend Blackened Reef Fish, Smoked Eel Brandade, Sweet Potato Chips, Beurre Blanc	
Gnocchi	30
Potato Gnocchi, Truffle, Vadouvan Beef Ragout, Herbs Jus	
Loup de Mer à L'huile D'Arbequina	66
Olive Oil Confit Chilean Seabass, Potato & Smoked Trout Rillettes, Provençale Bisque	
Thon Albacore de Maldives	29
Half-Cooked Tuna, Fine Sea Salt, Green Peas Comté Mousseline, Spinach, Dugléré	
MB9+ Sher Wagyu	109
Marble 9+ Score Beef Striploin, Foie Gras Parmentier, Porcini Ragout	
Raviole & Joue de Porc	28
Ricotta Ravioli, Pan-Seared Caillette, Cured Pork Cheek, Aged 40 Months Parmesan	
Langouste à la Thermidor	105
Rock Lobster & Morel Mushrooms Flambéed with Cognac, Homemade Gnocchi, Heirloom Vegetables	
Paccheri & Bleu d'Auvergne	30
Paccheri Cylinders, Ratatouille, Blue Cheese Fondue	
Fruit de Mer à la Falhumaa	99
Fresh Lobster Tail, Scallop, Reef Fish, Clam, Mussel, Prawn, Antiboise Sauce, Brioche, Fava Bean Fricassée, Shisho Crisp	
Poulet Sauté Chasseur	31
Chicken Thigh & Mushroom Ragout, Sugar Snaps, Potato Purée, Garden Cress	
MB5 Tajima Wagyu	77
Marble 5 Score Beef Tenderloin, Tartiflette, Sichuan Pepper & Smoked Thyme Jus	
Épaule D'agneau Confite en Croûte D'herbes de Noves	72
Slow Cooked Saltbush Lamb Shoulder in Herbs Crust & Sea Salt, Chanterelles, Artichoke Barigoule	

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DESSERT

Cassata Falhumaa	17
Gluten-Free Vanilla Sponge, Duo of Lavender and Pistachio Gelato, Wild Berries Coulis	
Surprise Chocolaterie de L'Opera	22
Variation of Grand Marnier & Baileys Ganache, Dacquoise, Gayas Mousse, Liquid Tannea 70 %	
Mille-Feuille à la Vanille Bourbon	17
Thin Crust Layered Vanilla & Blueberry Cream	
Fraîcheur de Myrtilles	17
Blueberry & Lime Cheese Mousse	
Assiette De Fromages	29
Our Fine Selection of French & Italian Cheese, Crackers, Homemade Spiced Bread, Honey	
Financier Façon Tarte et Fleur Du Jardin	15
Deconstructed Butterfly Pea Flower Financier, Figs Compote, Rosemary Caramel Gelato	
Fruits De Bois	17
Wild Mix Berries, Red Wine & Cinnamon Reduction, Vanilla Ice Cream	
Valrhona Chocolate Cake	23
Sacher Torte, Apricot Confit, Chantilly, Raspberry Coulis, Chocolate Tuile	