



2 course • 130 | 3 course • 165



STARTERS

Pumpkin Bravas (V)
crème fraîche | olive oil

Seabream Carpaccio
apricot | fennel

Grilled Prawns
fermented kohlrabi | nori

Veal & Endive Salad
persimmon | walnut

Supplement

Wagyu Tartare +58
bone marrow | wasabi

The Dali Salad (V) +38
pistachio | feta

MAINS

Parmesan Rigatoni (V)
truffle dashi | black pepper

Ginger Miso Cod
yuzu | star anise

Chicken Kiev
tokyo turnip | horseradish

Lamb Rump
calabrian chili ragù | mint

Supplement

Pepper Sirloin Steak +88
bone marrow | grain mustard

Lobster Thermidor
half +138 | whole +298

DESSERTS

Dark Chocolate & Marshmallow
sesame | walnut

Sticky Toffee Pudding
butterscotch | medjool date

Basque Cheesecake
mandarin

Supplement

Honey Toast Flambé +40
salt caramel ice cream

Peach Melba +30
arctic raspberry | pepper meringue



SIDES

+28

Garlic Bread
parmesan | ramson

Truffle Mash +10
crispy potato skin

Grilled Broccolini
ginger dressing

Butterhead Lettuce
citronette

Burnt Tomato Salad
dali sriracha | coriander

Hasselback Potato
sour cream | chives

Crispy Fried Onion
togarashi | nori

All prices are in U.A.E. Dirham and inclusive of 10% service charge and 5% VAT. Excludes 7% municipality fees. Please notify your server if you have any known food allergies or intolerances.

Maison
Dali