



GALVIN

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BISTROT & BAR




Amuse-Bouche



STARTER

Seabass Carpaccio

Caviar, crème fraiche & dill dressing (S)(D)

Seared Foie Gras

Spicy fig pastilla & apple salad (E)(D)(A)



MAIN COURSE

Devon Crab Lasagne

Bisque & lobster oil (S)(D)(E)

Beef Rossini

Roasted and smoked beef tenderloin, foie gras ravioli, truffle & Madeira jus (D)(E)(A)



DESSERT

Truffle Brie

Toasted fruit bread (D)

Valrhona Chocolate Fondant

Caramélia & honeycomb (D)(E)



Tea, Coffee & Petits Fours



AED 650

Executive Chef Luigi Vespero



All prices are in AED and are inclusive of 5% VAT and 7% Municipality Fees.
 Food allergies and intolerances: before ordering please speak to our staff about your requirements.
 (V) Vegetarian | (D) Dairy | (E) Egg | (S) Shellfish | (N) Nuts | (GF) Gluten-Free | (A) Contains Alcohol