

GALVIN

DUBAI

CRUSTACEA BAR

Caviar

Sturia Oscietra 15 gm

Served with hard-boiled egg, chives, crème fraîche, blinis & shallot (D)(S)(E) 430

Oysters

Cumbræ 40

Tsarskaya 50

Served with mignonettes: shallot vinegar, apple & cider vinegar, lemon & tabasco (A)(S)

Seafood tower

Petite

4 oysters, 6 shrimps, 2 seafood tartare's & clams (D)(E)(A)(S) 420

De Luxe

6 oysters, 8 shrimps, 1 lobster, 2 king crab legs, 3 seafood tartare's & clams (D)(E)(A)(S) 850
All served with Marie Rose, tartar sauce, shallot vinegar, apple & cider vinegar, lemon & tabasco (D)(E)(A)

(All of the above products are subject to availability & seasonality)

STARTERS

Escargots

À la Bourguignonne (D)(S)(A) 95

Pumpkin velouté

Comté raviolini & sage oil (D)(V)(E) 66

Seared foie gras

Spicy fig pastilla & apple salad (D)(E)(A) 98

Poached lobster

Mary Rose sauce, avocado, tomato & mango (D)(S)(A) 130

Escabèche of yellowfin tuna

Spiced aubergine purée & salad of soft herbs (D) 85

Salad of organic beetroot

Truffle goats curd, candied walnuts & chards (D)(N)(V) 64

Garden on ice

Truffle aioli, olive tapenade & hummus (D)(GF)(S) 73

Sea bass carpaccio

Crème fraîche, dill & caviar dressing (D)(GF)(S) 90

Steak tartare

Tomato relish & confit egg yolk (D)(S)(E) 70

Lasagne of Devon crab

Bisque & lobster oil (D)(S)(E)(A) 110

