GALVIN

DUBAI

Brunch Menu

AMUSE-BOUCHE

Soup du jour *(D)(V)*

STARTERS

Will be served at the table to be shared

Pressed chicken terrine, sauce gribiche *(D)(E)*

Burrata, Sicilian caponata & sourdough *(D)(N)(V)*

Confit duck & spiced fig samosa, green apple purée *(D)*

Sea bass carpaccio, green chilli, tomato & coriander *(GF)*

Fritto misto, fried oyster, baby calamari, soft shell crab *(D)(E)(S)*

MAIN COURSES

To be chosen from the below

Risotto of red beetroot & stilton *(A)(D)(V)*

Chicken breast, Puy lentils, pearl barley & crispy kale *(D)*

Braised lamb shoulder, harissa pomme purée & broccolini *(D)*

Roast pavé of sea bass, gnocchi, olive tapenade, confit tomato & basil oil *(D)(E)*

Mozzarella & basil tortelli, smoked aubergine purée & datterini tomato sauce *(D)(E)*

Grilled beef sirloin, hand cut chips, Béarnaise sauce & bone marrow red wine jus *(A)(D)*

DESSERTS

Galvin dessert platter

Selection of daily desserts *(D)(E)(N)*

Maitre D'
Eric Handts.

Executive Chef
Luigi Vespero

Alcoholic Brunch ***AED 450***
Non – Alcoholic Brunch ***AED 325***

All prices are inclusive of 10% Municipality Tax and 5% VAT (Value Added Tax). Gratuity is at your discretion and always welcome. 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