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# GALVIN

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DUBAI

## MENU DU CHEF

### Amuse-Bouche

*Cumbræ Oyster (S)*

∞

### Trio of Signature Starters

*steak tartare - escabèche of yellowfin tuna - salad of organic beetroot (D)(E)(N)(S)*

∞

### Risotto of wild mushroom

*Beurre noisette, Piedmont hazelnut & truffle (D)(N)*

∞

### Lasagne of Devon Crab

*bisque & lobster oil (D)(E)(S)*

∞

### Beef Tenderloin

*caramelized shallots, wild mushroom & bone marrow tart fine (A)(D)(E)*

∞

### Galvin Truffle Brie

*toasted fruit bread (D)*

∞

### Valrhona Chocolate Fondant

*caramélia & honeycomb (D)(E)(N)*

**Executive Chef**

*Luigi Vespero*

**AED 398**

With Sommelier selected wine pairing **AED 678**

*The menu requires the participation of the whole table & for your enjoyment, a dining time of two hours is advised.*

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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.