

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

All prices are inclusive of 7% Municipality Fee 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

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CHARCOAL JOSPER GRILL

Lemon sole

Brown shrimps, capers & cucumber (S)(D) 226

Wagyu "Kobe Cuisine" rib eye 1.2 kg

Truffle macaroni cheese & Hermitage jus - for two to share (E)(D)(A) 860

Beef tenderloin

Caramelized shallots, wild mushroom & bone marrow tart fine (E)(A)(D) 286

Grilled seafood platter

Sauce vierge & confit lemon dressing - for two to share (S) 570

MAIN COURSES

Roast milk-fed veal striploin

Piperade & sauce diable (D) 216

Mediterranean fish stew

Paccheri di Gragnano & Datterini tomato (S) 194

Risotto of wild mushrooms

Beurre noisette, Piedmont hazelnut & truffle (D)(V)(N)(GF) 132

Roast pavé of sea bass

Cauliflower purée, light curry, raisins & pine nut dressing (D)(S)(N) 186

Tagine of lamb

Couscous, aubergine purée, confit lemon & harissa sauce (D) 168

Pot-roast chicken

Puy lentils & pearl barley risotto (D)(E) 152

SIDES

Grilled asparagus (GF)(V) 40

House chips, truffle mayo (D)(E) 36

Tenderstem broccoli, garlic & chilli (V) 36

Sautéed spinach, raisins & pine nuts (N)(GF)(V) 42

Truffle potato boulangère (D)(E) 41

Macaroni gratin (D)(V)(E) 40

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