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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 7% 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.