





















































# V I N E S S E

## Salads

<b>Salade verte</b>   	65
Organic greens, cherry tomato, dates, cucumber, avocado za'atar cream, Pommery vinaigrette	
<b>Watermelon carpaccio</b>   	65
Strawberry, pickled onions, rocket, walnuts, sour plum dressing	
<b>Grapefruit fennel salad</b>   	65
Endives, avocado, arugula, toasted hazelnuts, parmigiano DOP, dill leaves	
<b>Kyabetsu salad</b>   	80
Cabbage, grilled chicken, carrot, cilantro, crispy noodles, pickled endives, pineapple mint vinaigrette and roasted sesame dressing	
<b>Modern nicoise</b>   	95
Maldivian tuna steak, piquillo pepper, olives, haricot vert, potato, quail eggs, onion jam and lemon dressing	
<b>Seaweed salad</b>  	85
Edamame, soy sprout, avocado, mixed cabbage, roasted sesame tamarind dressing	
Crisp tofu 	95
Prawns \$  	125

## Appetizers

<b>Burrata affumicata caponata</b>    	80
Smoked burrata, tomato coulis, organic hazelnuts, orange confit	
<b>Gambas al ajillo</b>     	90
Shrimps, garlic, smoked paprika, white wine, caponata, crostini	
<b>Cold mezze</b>     	75
Avocado hummus, muhammara, babaghanouj, vine leaves, oregano Greek pita	
<b>Hot mezze</b>   	70
Lamb kibbeh, cheese rakakat, spinach fatayer, falafel, paprika chutney, tahini sauce	
<b>Meat hummus halabi</b>   	85
Plancha seared beef with pomegranate molasses, chickpea hummus, pine nuts, pita	























 - Vegetarian  
  - Contains egg, meat or seafood  
  - Vegan  
  - Spicy  
 - Contains gluten  
  - Contains alcohol  
  - Contains shellfish  
  - Contains fish & fish products  
 - Lactose free  
  - Contains nuts  
  - Signature preparation  
  - Sustainable, Local, Organic

\$AED 50 additional supplement for guest's dining on half board or full board

We shall be delighted to assist you with your dietary requirements. All our seafood have been sustainably sourced




All prices are in AED, inclusive of 5% VAT and 10% service charge













# V I N E S S E

<b>Tandoori artichoke</b>  	60
Andalusia artichokes, classic tandoori marination, mint chutney	
<b>Oven roasted paneer tikka</b>   	60
Coated with house spices blend, stuffed with rhubarb and ginger compote	
<b>Karwari softshell crab</b>    	95
Marinated with chef special spices, coated with semolina and deep fried, garlic and chili mayo	
<b>Chicken tikka</b>   	65
Chicken marinated with chili, yogurt, spices and cooked in a tandoor, mint chutney	
<b>Murgh zafrani tikka</b>    	75
Chicken marinated with Spanish saffron, yogurt, house spices blend, cooked in a tandoor	
<b>Gilafi seekh kebab</b>   	85
Spiced mince of lamb coated with bell pepper, onion, mint and coriander, cooked in a tandoor	
<b>Tikka platter</b>   	115
Paneer tikka, tandoori artichoke, chicken tikka, gilafi seekh kebab, mint chutney	

## Soups



















---

<b>Traditional lentil soup</b>  	45
Pita crisps, lemon	
<b>Mushroom cream</b>  	55
White truffle essence, shimeji confit	
<b>French onion soup</b> 	75
Veal jus, brioche, Gruyere AOP cheese	

 - Vegetarian  
  - Contains egg, meat or seafood  
  - Vegan  
  - Spicy  
 - Contains gluten  
  - Contains alcohol  
  - Contains shellfish  
  - Contains fish & fish products  
 - Lactose free  
  - Contains nuts  
  - Signature preparation  
  - Sustainable, Local, Organic  
 We shall be delighted to assist you with your dietary requirements. All our seafood have been sustainably sourced  
 All prices are in AED, inclusive of 5% VAT and 10% service charge




















# V I N E S S E













## Pastas and Risottos

<b>Gnocchi ai funghi</b>   	115
Shallot glazed mushroom ragout, black truffle, vegan feta, bread crisps	
<b>Quinotto affumicata</b>   	120
Quinoa, smoked burrata, mirepoix, sauvignon blanc, DOP Parmigiano, dried tomato dust	
<b>Spaghetti amalfi</b>   	135
Candied lemon and orange zest, butter sauce, Norwegian smoked salmon	
<b>King crab capellini</b>    	145
Confit garlic and chili, capers, cherry tomato	
<b>Risotto nero</b>     	145
Fresh scallops, tiger prawn, octopus, mirepoix, sauvignon blanc, parsley sponge, squid ink	

*Please do check with your server for our gluten free or whole wheat pasta options*

## Main Courses

<b>Aubergine casserole</b>    	90
Eggplant, tomato, onion, chickpeas, pomegranate, smoked capsicum, herbs, fougasse Provençale	
<b>Charcoal miso salmon</b>   	165
Miso béchamel, trout roe, asparagus, chives oil	
<b>French baby chicken</b> 	155
Oven roasted, glazed baby potato, asparagus, parsley, mustard honey sauce	
<b>Poulet aux champignons</b>   	160
Corn-fed chicken breast stuffed with mushroom duxelles, verjus and truffle fumet, porcini	
<b>Adana kebab</b>  	160
Sweet chili minced lamb and beef skewer, sumac, grilled tomato, onion and parsley salad, served with garlic and herbs yogurt sauce	
<b>Honey truffle osso bucco</b>   	170
Red wine braised veal, creamy saffron acquarello rice, gremolata, citrus crumbs	
<b>Quinotto brisket</b>  	170
Smoked beef brisket in ragout, creamy quinoa, paprika parmesan, white wine	
<b>Black angus tenderloin</b> 	180
Australian grass fed, broccolini, tomato confit, mushroom jus served with your choice of truffle mashed potato or potato skin fries	

 - Vegetarian  
  - Contains egg, meat or seafood  
  - Vegan  
  - Spicy  
 - Contains gluten  
  - Contains alcohol  
  - Contains shellfish  
  - Contains fish & fish products  
 - Lactose free  
  - Contains nuts  
  - Signature preparation  
  - Sustainable, Local, Organic







We shall be delighted to assist you with your dietary requirements. All our seafood have been sustainably sourced

All prices are in AED, inclusive of 5% VAT and 10% service charge

# V I N E S S E













## House Charcoal Grills

---

<b>Mediterranean seafood grills</b> \$   	220
Seabass, Gulf prawns, octopus, scallops, seasonal legumes, beurre blanc	
<b>Dry aged T-Bone</b> (8 hours prior order required and not applicable for half or full board)	540
John Stone, Ireland approximately 700 grams including the bone	
<b>Prime US tenderloin</b> \$\$ 	280
Prime Omaha farm, Texas black Angus beef	
<b>Rib eye</b> \$\$ 	290
Australian wagyu grass fed beef	
<b>Lamb chops</b> \$ 	195
Prime Australian grass fed lamb	

**Choice of:** Mashed potato, potato skin fries, grilled asparagus or sautéed vegetables

**Sauce:** Béarnaise, mushroom creamy sauce, peppercorn sauce, thyme jus or chimichurri sauce

 - Vegetarian  - Contains egg, meat or seafood  - Vegan  - Spicy  
 - Contains gluten  - Contains alcohol  - Contains shellfish  - Contains fish & fish products  
 - Lactose free  - Contains nuts  - Signature preparation  - Sustainable, Local, Organic

\$AED 100 additional supplement for guest's dining on half board or full board
























\$\$AED 170 additional supplement for guest's dining on half board or full board

We shall be delighted to assist you with your dietary requirements. All our seafood have been sustainably sourced





All prices are in AED, inclusive of 5% VAT and 10% service charge













# V I N E S S E

## Indian Indulgences *by Chef Pranav Upadhyay*

<b>Gucchi methi matar malai</b>  	120
Wild black morels, white mushrooms, green peas cooked in creamy fenugreek sauce	
<b>Awadhi malai kofta</b>  	110
Cottage cheese and vegetables dumplings, cashew and cardamom creamy gravy	
<b>Butter chicken</b>   	130
Chicken tikka braised in rich tomato gravy scented with fenugreek	
<b>Murgh tariwala</b>  	130
Traditional North Indian home style chicken curry	
<b>Nizami lamb chops</b>   	185
Marinated with garden picked coriander and mint, house blended spices, smoked yogurt served with saffron glazed pita	
<b>Lamb roganjosh</b>  	140
Spring lamb braised in a saffron gravy, dry ginger, fennel	
<b>Chingri malai curry</b> \$  	160
Prawns cooked in a fresh coconut gravy, onion, dried red chilies, tamarind	
<b>Mango fish curry</b>   	150
Wild caught red snapper, raw mango, curry leaf	
<b>Seabass pollichathu</b>    	165
Roasted in banana leaf, curry leaves and onion, moilee sauce, grated coconut	

*All Indian specialties are served with a choice of Indian bread or steamed basmati rice*

<b>Awadhi dum biryani</b> 	
Basmati rice cooked on "Dum" dough sealed pot, aromatic herbs and spices, jeera raita	
Vegetables 	125
Chicken tikka 	140
Lamb 	150

 - Vegetarian  
  - Contains egg, meat or seafood  
  - Vegan  
  - Spicy  
 - Contains gluten  
  - Contains alcohol  
  - Contains shellfish  
  - Contains fish & fish products  
 - Lactose free  
  - Contains nuts  
  - Signature preparation  
  - Sustainable, Local, Organic

\$AED 100 additional supplement for guest's dining on half board or full board












We shall be delighted to assist you with your dietary requirements. All our seafood have been sustainably sourced













All prices are in AED, inclusive of 5% VAT and 10% service charge

# V I N E S S E

## Accompaniments





















---













<b>Dal makhani</b> 	45
24 hours slow cooked black lentils with tomato and butter	
<b>Dal tadka</b> 	40
Yellow lentils tempered with cumin, ginger, onion, finished with clarified butter	
<b>Lehsuni palak</b> 	40
Spinach tempered with cumin, garlic, onion, finished with clarified butter	
<b>Aloo chatpata</b>   	40
Baby potatoes tossed in spiced mix, garlic, green chili, cilantro	
<b>Indian breads</b>  	25
Choice of: plain naan, butter naan, garlic naan, tandoori roti, laccha paratha	
<b>Raita</b> 	25
Churned yoghurt and roasted cumin Choice of plain, cucumber or mixed vegetables	
<b>Rice</b>  	
Saffron pulao	30
Jasmine rice	30
Steamed rice	25

 - Vegetarian  - Contains egg, meat or seafood  - Vegan  - Spicy  
 - Contains gluten  - Contains alcohol  - Contains shellfish  - Contains fish & fish products  
 - Lactose free  - Contains nuts  - Signature preparation  - Sustainable, Local, Organic  
We shall be delighted to assist you with your dietary requirements. All our seafood have been sustainably sourced  
All prices are in AED, inclusive of 5% VAT and 10% service charge

# V I N E S S E

## Desserts

<b>Mango passion</b>  	50
Thai mango, mango passion sorbet, mango whipped cream	
<b>Chocolate caramel fondant</b> 	55
65% Santarem Weiss chocolate, salted caramel ice cream	
<b>Tarte Bourdaloue</b>  	50
Spiced pâte sablée, almond frangipane, Williams pear, vanilla ice cream	
<b>Black forest cheesecake</b>  	50
Philadelphia cream cheese, Amarena cherries, chocolate soil	
<b>Saffron pistachio milk cake</b>	55
Sicilian pistachio, sweetened milk, Spanish saffron cream, crystalized rose petals	
<b>Sticky toffee pudding</b>    	55
Khudri dates cake soaked in warm toffee sauce, vanilla ice cream	
<b>Artisan cheese platter</b>   	85
Selection of affined cheeses, quince paste, English crackers, nuts, grapes	
<b>Seasonal fresh fruits platter</b> 	55
<b>Gelato</b>  	20
Vanilla / dark chocolate / mango / strawberry/ coconut	
<b>Sorbet</b>   	20
Mango passion / watermelon/ lime	

 - Vegetarian  
  - Contains egg, meat or seafood  
  - Vegan  
  - Spicy  
 - Contains gluten  
  - Contains alcohol  
  - Contains shellfish  
  - Contains fish & fish products  
 - Lactose free  
  - Contains nuts  
  - Signature preparation  
  - Sustainable, Local, Organic  
 We shall be delighted to assist you with your dietary requirements. All our seafood have been sustainably sourced  
 All prices are in AED, inclusive of 5% VAT and 10% service charge