

OBSERVATION DECK
AT
300

— 50 BEST —
SIGNATURE
Sessions

WITH KARIM BOURGI

SAVOURY

Crab Salad (S)

With tarragon lemon zest and olive oil, apple jelly shooter

Marinated Cucumber

With cream cheese and fig jam on multi cereal bread

Mini Choux Bun

Filled with salmon mousse, salmon and dill

Chicken Salad

With apple celery and cranberry, tartlet, red onion relish

Prawn Cocktail (S)

With avocado, mini beetroot on brioche bread

Leek & Mushroom Quiche

With gorgonzola

SWEET

Eclairs Paris Brest (N)

Pâte à choux, almond hazelnut praliné creamy,
homemade hazelnut paste, almonds croquants

Saint Honoré Vanilla Caramel

Pâte à choux, Crispy filo honey base shell, vanilla pastry cream,
dulcey caramel, vanilla sublime chantilly, caramel icing

Hazelnut Lemon Finger

Hazelnut dacquoise, lemon confit, chocolate hazelnuts crunchy,
bahibe chocolate creamy, vanilla bahibe whipped ganache

Lemon Pavlova

Opalys lemon yuzu creamy, french crunchy meringue,
lemon gel, almond shortcrust

Coffee Flower

Almond short crust, coffee mirliton, semi liquid caramel coffee,
opalys coffee light cream, orange milk chocolate whipped ganache

Tart Tatin

Filo honey crust shell, almond financier, salted caramel creamy,
caramelized apple dome, caramel neutral nappage

Les Snacks

Madeleines black truffles, Linzer sablé
filled with homemade raspberry tarragon jam

BEVERAGES

English Breakfast, Earl Grey, 1837 Black, Five O' Clock, Emperor Sencha, Camomile, Lemon Bush
Americano, Espresso, Cappuccino, Latte

AED 260 per person



(V) Vegetarian, (N) Nuts, (S) Shellfish,

All produce is prepared in an area where allergens are present. For those with allergies,
intolerances, and special dietary requirements who may wish to know about the ingredients used,
please ask a member of the Management Team.

Price is in UAE Dirham and is inclusive of all applicable service charges, local fees and taxes.