

French cuisine with a global expression



RAW & MARINATED

Gillardeau Oysters No. 2 (per piece) (S)	45
Shallot confit in Xérès vinegar	
Red Mullet Bottarga (G,F)	185
Wild thyme, garlic, virgin olive oil	
Oscietra Caviar (50g) (F)	1,000
Selection of condiments	

Hamachi (G,F) 75
Burnt orange, passion fruit sauce

Sea Bream (F) 80
Ají Limo, cucumber, celery, burnt pineapple

Yellowfin Tuna (G,F) 85
Calamansi dressing, preserved lemon

Thinly Sliced Salmon (G,N,F) 70
Nikkei marinade, mango yuzu puree, vegetable pickles

Black Angus Beef Carpaccio (G,D) 145
Old-fashioned sauce, Manchego cheese, rocket, croutons

SALADS

Rainbow Beetroot (D,V,N) 75
Goat cheese, orange, pistachios, basil

Levantine Salad (VE,N,G) 65
Market greens, radish, tomato, pomegranate molasses, crispy filo

Burrata (125g) (D,N,G) 105
Roasted cherry tomatoes, green peas, crispy cured beef, aged balsamic dressing

Baby Gem Lettuce (D,G,N,VE) 70
Green apple, crispy mushrooms, sesame sauce

Mediterranean Bulgur (G,VE) 65
Parsley, tomatoes, lemon vinaigrette

STARTERS

COLD

Vegetable Basket (VE,D,N) 70
Sundried tomato tapenade

Herbed Labneh Dip (G,N,D) 70
Olives, thyme, olive oil, crispy vegetables

Tomato Carpaccio (G,V) 65
Garlic mousse, mint leaves, sumac

Zucchini Carpaccio, Feta Mousse (V,N,D) 70
White balsamic dressing, marjoram, walnuts

Watermelon Stracciatella (V,D) 80
Beetroot pickles, zaatar leaves

Cured Sardines (F,D,G) 90
Tomato tartare, smoked paprika oil, sourdough crostini

Mi-Fumé Salmon Platter (F,D,G) 120
Blinis, citrus cream

HOT

Artichokes Violet (D,G,V) 80
Marjoram leaves, Manchego cheese, date vinegar glaze

Feta Au Four (D,G,V) 75
Tomato confit, basil oil, focaccia

Whitebait & Calamari Crumbed (F,S,G,N) 70
Yuzu, tahini sauce

Harissa Prawns (G,S) 80
Lemon thyme sauce, pine nuts, harissa oil

Baby Squid (S) 85
Cherry tomatoes confit, chorizo, rosemary

Charred Pulpo (S) 135
Calamansi aioli, garlic chilli butter, la Ratte potato confit

Chicken Skewers (D,G) 70
Asian glaze, crunchy quinoa

Slow-Braised Beef (D,G) 135
Mashed potatoes, onion pickles

Chef's Special Sharing

Should you have any allergies or dietary requirements, please ask your waiter for assistance
(D) Dairy (S) Shellfish (G) Gluten (V) Vegetarian (VE) Vegan (N) Nuts (F) Fish
Prices are inclusive of 5% VAT and subject to 7% destination fees.

MAINS TO SHARE

Seafood Paella (F,S) Spanish rice, saffron bisque	390
Truffle Risotto (D,V) Carnaroli rice, parmesan, wild mushrooms, fresh black truffle	95
Linguine Carbonara Di Mare (F, S, D, G) Tuna Confit, mixed seafood, lemon oil	120
Grilled Octopus (S) Dried chorizo, tomato tartare, smoky bell pepper coulis	230
Smoked Jumbo Shrimps (S,G) Extra virgin olive oil-infused spice mix, lemon zest	260
Baby Chicken (D,G) La Ratte potatoes, mixed leaves, lemon butter sauce	175

FIRE-BAKED

Burrata & Truffle (D,G,V) Wild mushrooms, creamy truffle paste, frisée, extra virgin truffle oil	120
Sourdough Olive Oil (D,G,V) Maldon salt, marjoram herbs, shaved parmesan	75
Margherita (D,G,V) Plum tomato sauce, fior di latte cheese, basil, oregano	85

MEAT SELECTION

Black Angus Rib Eye (450gr) (D,G) Pink garlic, choice of sauce	480
Wagyu Tomahawk (1.4kg) (D,G) Pink garlic, choice of sauce	1,100
Black Angus Tenderloin (250g) (D,G) Potato gratin, choice of sauce	285

Our Selection of Fish Display

Ask your waiter for today's catch, available raw, grilled, salt crusted or fried.

Sea Bass (100gr)	45
Sea Bream (100gr)	40
Red Pagry (100gr)	65
Grouper (100gr)	65
Red Mullet (100gr)	40
Lady Fish (100gr)	40



SIDES

Truffle Mashed Potatoes (D,V,G)	50
Mashed Potatoes (D,V,G)	40
Broccolini, Olives (VE)	40
Mixed Greens (VE)	45
Steamed Vegetables & Carrot Mash (V)	70
French Fries (VE)	40



SAUCES

Chimichurri (VE)	20
Mushroom (D,G)	20
Peppercorn (D,G)	20

Executive Chef: Hadi Saroufim

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DESSERT

40

BDP ICE CREAM & SORBET SELECTION

Ask your waiter for selection of the day
(D,V,N)

400

BDP DESSERT PLATTER

Chef's selection of fruit and dessert
(D,G,V,N) ✨

180

BDP FRUIT PLATTER

Chef's selection of fruits
(VE) ✨

60

CHOCOLATE MOUSSE

Extra virgin olive oil, Maldon salt flakes
(D,G,V)

65

CRISPY PHYLLO BAKLAVA

Filled with white chocolate orange blossom cream
(D,G,V,N) ⚓

70

RICOTTA, BERRIES DELIGHT

Thyme-infused honey ice cream, caramelized walnuts
(D,G,V,N)

70

ORANGE CAKE

Burnt meringue, orange syrup
(D,G,V) ✨

Chef's Speciality



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