

French cuisine with a global expression



SNACKS & SHARES

Authentic Avocado Mash (VE,N) Red peppers, lime, crispy tortilla	65
Calamari Crumbed (G,S,F,N) Yuzu, tahini sauce	70
Crab Rolls (D,G,S) Avocado puree, butter-toasted brioche, Kimchi mayo	95
Chicken Croquettes (G,D) Truffle velouté, crispy chicken skin	60
Chef's Mini Burgers (G,D) Beef patty, tomato, lettuce, melted cheese, smoked mayo, marble bun	95
Beef Skewers (G,N) Asian sauce, homemade pickles	135
Steak Baguette (G,D) Old fashion sauce, pickles, melted cheese, tiger bread	135
French Fries (VE)	40

SALADS

Watermelon Stracciatella (V,D) Beetroot pickles, zaatar leaves	80
Baby Gem Lettuce (D,G,N,VE) Green apple, crispy mushrooms, sesame sauce	70
Salmon Avocado Bowl (G,F,N) Wild rice, edamame, mango, Asian vinaigrette	85

FIRE-BAKED

Burrata & Truffle (D,G,V) Wild mushrooms, creamy truffle paste, frisée, extra virgin truffle oil	120
Margherita (D,G,V) Plum tomato sauce, fior di latte cheese, basil, oregano	85
Diavola (D,G) Plum tomato sauce, salami, fior di latte cheese, basil, chili oil	95



Desserts

BDP Ice Cream & Desserts (D,V) Sorbet Selection	40
Ricotta, Berries Delight (D,G,V,N) Thyme-infused honey ice cream, caramelized walnuts	70
Fruit Platter (VE) Selection of fruit	180

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.