

French cuisine with a global expression



RAW & MARINATED

Gillardeau Oysters No. 2 (per piece) (S) 55
Shallot confit in Xérès vinegar

Oscietre Caviar (50g) (F) 1,000
Selection of condiments

Hamachi (G,F) 80
Burnt orange, passion fruit sauce

Sea Bream (F) 85
Aji Limo, cucumber, celery,
burnt pineapple

Bluefin Tuna (G,F) 185
Calamansi dressing, preserved lemon

Salmon Carpaccio (G,N,F) 70
Mango yuzu purée, vegetable pickles,
Nikkei marinade

Black Angus Beef Carpaccio (G,D,M) 155
Manchego cheese, rocket, croutons,
old fashion sauce

SALADS

Salade Verte Bowl (VE) ✨ 120
Mixed baby leaves, mustard vinaigrette

Rainbow Beetroot (D,V,N) 80
Goat cheese, orange, pistachios, basil

Levantine Salad (VE,N,G) 75
Market greens, radish, tomato,
pomegranate molasses, crispy filo

Burrata, Roasted Tomatoes (125g) (D,N,G) 120
Green peas, crispy cured beef,
aged balsamic dressing, toasted pine nuts

Baby Gem Lettuce (D,G,N,V,Mu) 75
Green apple, crispy mushrooms, sesame sauce

Cauliflower (VE) 90
Petit épeautre, burnt orange, pomegranate,
orange vinaigrette

STARTERS

COLD

Herbed Labneh Dip (G,N,D,V) 75
Olives, thyme, olive oil, crispy vegetables

Tomato Carpaccio (G,V) 70
Garlic mousse, mint leaves, sumac

Zucchini Carpaccio (V,N,D) 75
Feta mousse, white balsamic dressing,
marjoram, walnuts

Watermelon Stracciatella (V,D) 85
Beetroot pickles, zaatar leaves

Green Asparagus 85
Cured beef, truffle shallots

Mi-Fumé Salmon Platter (F,D,G) 115
Blinis, citrus cream

Crab & Cucumber (S,G) 95
White crab meat, cucumber, green apple

HOT

Artichokes Violet (D,G,V) 80
Marjoram leaves, Manchego cheese,
pomegranate molasses

Calamari Crumbed (F,S,G,N) 75
Yuzu, tahini sauce

Harissa Prawns (G,S) 85
Lemon thyme sauce, pine nuts, harissa oil

Baby Squid (G,S,D) 90
Cherry tomatoes confit, dried chorizo, rosemary

Charred Pulpo (S) 140
Calamansi aioli, garlic chilli butter,
la Ratte potato confit

Mini Chicken Escalope (D,G,F,M) 125
Anchovy gribiche, parmesan, crispy capers

Slow-Braised Beef (D,G) 145
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 fee.

MAINS TO SHARE

Seafood Paella (F,S) 	410
Spanish rice, saffron bisque	
Truffle Risotto (D,V,Mu)	100
Carnaroli rice, parmesan, wild mushrooms, fresh black truffle	
Paccheri Mussels & Asparagus (S, D, G)	180
Shellfish bisque, mussel jus, green asparagus, basil oil	
Linguine (D, G,N)	120
Parmesan truffle sauce, toasted macadamia	
Grilled Octopus (S)	250
Dried chorizo, tomato tartare, smoky bell pepper coulis	
Smoked Jumbo Shrimps (S,G,D)	260
Extra virgin olive oil-infused spice mix, lemon zest	
Crusted Pan-Fried Salmon Filet (D,G,F)	170
Corn purée, burnt corn, lemongrass beurre-blanc	
Baby Chicken (D,G)	175
La Ratte potatoes, mixed leaves, lemon butter sauce	

FIRE-BAKED

Burrata & Truffle (D,G,V,Mu)	120
Wild mushrooms, creamy truffle paste, rocket leaves, extra virgin truffle oil	
Sourdough Olive Oil (D,G,V)	75
Maldon salt, marjoram herbs, shaved parmesan	
Margherita (D,G,V)	85
Plum tomato sauce, fior di latte cheese, basil, oregano	
Diavola (D,G)	95
Plum tomato sauce, salami, fior di latte cheese, basil, chilli oil	

MEAT SELECTION

Black Angus Ribeye (450gr) (D,G) 	480
Pink garlic, choice of sauce	
Wagyu Tomahawk (1.4kg) (D,G) 	1,250
Pink garlic, choice of sauce	
Black Angus Tenderloin (250g) (D,G)	290
Potato gratin, choice of sauce	
Wagyu Striploin (300g) (M) 	415
Herbed Mustard	

Our Selection of Fish Display

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

Sea Bass (100gr)	55
Sea Bream (100gr)	45
Red Mullet (100gr)	45
Lady Fish (100gr)	40



SIDES

Truffle Mashed Potatoes (D,V,G)	50
Mashed Potatoes (D,V,G)	40
Broccolini, Olives (VE)	50
Mixed Greens (VE)	45
French Fries (VE)	45



SAUCES

Chimichurri (VE)	20
Mushroom (D,G)	20
Peppercorn (D,G)	20
Herbed Mustard (M,VE)	20

Executive Chef: Hadi Saroufim

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DESSERT

50

BDP ICE CREAM & SORBET SELECTION (D,V,N)

Ask your waiter for the selection of the day

410

BDP DESSERT PLATTER (D,G,V,N) ✨

Chef's selection of fruit and dessert

190

BDP FRUIT PLATTER (VE) ✨

Chef's selection of fruits

80

LE PRALINÉ (D,G,V,N)

Hazelnut praline crèmeux, espresso jelly, caramelized hazelnut

75

LEMON TART (D,G,V,N)

Cured lemon, white chocolate cream

75

RICOTTA & BERRIES DELIGHT (D,G,V,N) ⚓

Thyme-infused honey ice cream, caramelized walnuts

70

CHOCOLATE MOUSSE (D,G,V)

Extra virgin olive oil, Maldon salt flakes

65

ORANGE CAKE

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

Chef's Speciality



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