

Pierchic

OYSTERS	Each	Six	Dozen
Scottish Cumbrae Oyster	45	270	540
Normandy Tsarskaya Oyster	55	330	660
French Pink Oyster Tarbouriech	65	390	780

STARTERS

Raw Marine Experience Vietnamese cuttlefish, Mediterranean seabass, Mazara red prawns, Spanish Bluefin Tuna, Japanese Hamachi, Normandy Tsarskaya oyster			275
Japanese Hamachi Carpaccio Fruit salsa, passionfruit caviar, white ponzu sauce wasabi gel			180
Spanish Bluefin Tuna Tartare Pickled mango and white radish, edamame sesame seeds, black coral crisps			145
Australian Wagyu Tartare White Sturgeon Caviar Parsley purée, béarnaise sauce, mustard sauce			150
Mediterranean Seabass Ceviche Textures of pumpkin, cilantro, rice crackers			130

CAVIAR	50 gram	100 gram
<i>To Add to your dish or served classic</i>		
Italian White Sturgeon	315	580
	30 gram	50 gram
Russian Oscietra	840	1260
Russian Royal Beluga	1260	2100

SHELLFISH AND SEAFOOD TOWER

Rock Oysters, Poached Blue Lobster, "Mazara" Shrimps,
Spanish Blue Fin Tuna Tartare, Beetroot Salmon Gravlax,
Smoked Swordfish, Danish Langoustine, Alaska king
crab , Cured Scallop, Razor Clams, Spanish Mussels,
Marinated Cuttlefish

Served over Ice, with
Lemon herbs oil, horseradish and mustard sauce
AED 950

Spicy Red Curry Bouillabaisse Seafood cannellone, Atlantic brown crab Mazara red prawns	110
Palamos Octopus (GF)(N) Romesco potatoes, white broad beans crispy veal chorizo, caramelized onions	170
Burrata Pugliese (V) Grilled radicchio, roasted figs, aged balsamic rosemary bread	120
Seared Foie Gras des Landes (A) Caramelized pears, kumquat compote poached rhubarb, crispy fruit bread	200
Seared US Diver Scallops Textures of artichoke, winter black truffles mint jelly	220
Marine Plankton and Seafood Risotto (GF) Marinated Mazara red shrimps, lime air	185

(V) Vegetarian (A) Contains Alcohol (N) Contains Nuts (O) Diabetic Friendly (GF) Gluten free

Dishes may contain traces of gluten due to kitchen environment

All prices are in UAE Dirhams and inclusive of 10% Municipality fees, 10% service charge and Value Added Tax.

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Truffle mash potato (GF)

40

MAIN COURSES

Australian Chilean Seabass Roasted calamari, braised endives, samphire	410
Seared Wild Sea Bass Lobster crushed potato, samphire and sauce vierge	310
Herb Crusted Norwegian Monkfish Venere lime rice, stuffed baby eggplant, clams jus apple and saffron puree	275
Confit Atlantic Sea Trout Crispy Mazara red shrimps, sautéed kale heritage beetroot, dill pollen cream	220
Grilled Spanish Carabineros Prawns Mediterranean Vegetables	380
Grilled French Blue Lobster (A) Provençal vegetables, Prosecco beurre blanc	475
Roasted Angus Tenderloin (GF) Seared foie gras, onion purée, cauliflower purée potato fondant, wild mushroom, spinach	305
Milk-Fed Spanish Lamb Trio Mustard fruits, heritage baby carrot celeriac purée, mint jelly	295
Corn-Fed Chicken Two Ways (A) Roasted breast, leg ballotine, pearl barley wild mushroom, watercress purée, Madeira jus	230
Wild Mushroom Risotto (V) (N) (GF) White Alba truffle Périgord truffle, Grana Padano, toasted pine seed	220

SIDES

Mixed green salad (GF)	40
Winter vegetables (N) (GF)	40
Creamy garlic spinach (GF)	40
Minnesota wild rice, raisin, pine nuts (N) (GF)	40

SHELLEBRATION PLATTER (GF)

Canadian lobster, Spanish carabineros prawns
US diver scallops, Palamos octopus
Danish langoustine, Australian Chilean sea bass
samphire, parsley purée, salmoriglio emulsion

AED 1300

SIGNATURE TASTING MENU

Japanese Hamachi Carpaccio



Black Ink and Seafood Risotto (GF)



Seared US Diver Scallops



Australian Chilean Seabass
or
Roasted Angus Tenderloin (GF)



Fruit Tart

AED 735
per person

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