

Pierchic

Setting the seafood standard

STARTERS

OYSTERS (SF)(GF)(DF)

| | One | Six | Dozen |
|--------------------------------|-----|-----|-------|
| Normandy Tsarskaya Oyster | 60 | 360 | 720 |
| French Pink Oyster Tarbouriech | 65 | 390 | 780 |

CAVIAR

| | 30g | 50g |
|------------------------|------|------|
| Italian White Sturgeon | 285 | 480 |
| Caspian Oscietra | 840 | 1260 |
| Caspian Royal Beluga | 1260 | |

Lorem ipsum

Mediterranean Fisherman Soup (SF) 110

Red mullet, mussels, red prawns, saffron gnocchi

Burrata Pugliese (GF)(N) 120

Burrata cheese, heirloom tomatoes, pesto

Wild Seabass Ceviche (GF) 120

Mandarin, zumac, pickled onions

Spanish Bluefin Tuna Niçoise (SF)(DF) 145

Rosted peppers, green beans, quail's egg balsamic dressing

Duo of quail & Seared foie gras (GF) 140

Duo of roasted breast of quail and braised quail's leg, seared foie gras

Palamos Octopus 170

Romesco potatoes, white broad beans, crispy veal chorizo, caramelized Tropea onions

A special menu is available for our vegetarian and vegan guests - we are always happy to customize your menu

SUMMER FLAVOURS

Hotel guests on the summer flavours offer are invited to choose from a special menu of Pierchic classic dishes.

Please ask your waiter at the beginning of your meal and we will happily bring you the menu!

SIGNATURES

Raw Marine Experience (SF) 275

Vietnamese cuttlefish, Mediterranean seabass, Mazara red prawns, Spanish Bluefin Tuna, Japanese Hamachi, Normandy Tsarskaya oyster

Japanese Hamachi Carpaccio (DF) 185

Fruit salsa, passionfruit caviar, white ponzu sauce, wasabi gel

Spanish Bluefin Tuna Tartare (SF)(DF) 145

Pickled mango, white radish, edamame, sesame seeds, crispy bread

Australian Wagyu Tartare, Black Summer Truffle 165

Parsley purée, Béarnaise sauce, mustard sauce

Danish Langoustine Pink Prawns Tartare (SF) 215

Oscietra caviar, shallots, capers, plankton tuille

Marine Plankton Seafood Risotto (SF) 185

Marinated Mazara red prawns, lime air

SEAFOOD TOWER (SF) 950

Poached Canadian Lobster

Mazara Red Prawns

Spanish Bluefin Tuna

Beetroot Salmon Gravlax



Italian Smoked Swordfish

US Diver Scallop

Portuguese Razor Clams

Italian Mussels

Alaskan King Crab

  @PierchicDubai
#pierchicdubai

(V) Vegetarian (A) Contains Alcohol (N) Contains Nuts (O) Diabetic Friendly (DF) Dairy Free (GF) Gluten Free (SF) Contains Shellfish
Dishes may contain traces of gluten due to kitchen environment
All prices are in UAE dirhams and inclusive of 10% municipality fees and 10% service charge and value added tax.

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MAIN COURSES

CHIC TASTE

A tasting menu of Pierchic signatures

Japanese Hamachi Carpaccio (DF)
Marine Plankton Seafood Risotto (SF)
Seared US Diver Scallops (SF)
Australian Chilean Seabass (SF)(A)
or
Roasted Angus Tenderloin
Fruit Tart
AED 700 per person

| | |
|--|-----|
| Cartoccio of Cod | 180 |
| Fennel, ratte potatoes, olives | |
| Mediterranean Wild Seabass (GF) | 325 |
| Castillian potatoes, veal sausage, salsa verde | |
| Con fit Atlantic Sea Trout | 220 |
| Crispy Mazara red prawns, sautéed kale heritage beetroot, dill pollen cream | |
| Yellowfin Tuna | 170 |
| Pistaccio crust, pepper purée, pesto | |
| Seasonal Mushrooms Risotto (A)(SF)(N) | 220 |
| Summer truffle, Grana Padano, toasted pine seeds | |
| Corn-Fed Chicken Two Ways (A) | 160 |
| Roasted breast, leg ballottine, pearl barley, seasonal mushrooms, Madeira | |

ADDITIONS

| | |
|--|----|
| Mixed green salad (GF) | 40 |
| Grilled asparagus (GF) | 40 |
| Creamy garlic cabbage (GF) | 40 |
| Minnesota wild rice, pine nuts (N)(GF) | 40 |
| Truffle mash potato (GF) | 40 |

SHELLEBRATION PLATTER (SF)



1300

Canadian Lobster
Spanish Carabineros Prawns
Mediterranean Wild Bass
Rock Oysters Thermidor
Norwegian Salmon
Salmoriglio Emulsion

SIGNATURES

| | |
|--|-----|
| Australian Chilean Seabass (SF)(A) | 410 |
| Roasted calamari, braised endives, samphire | |
| Tiger Prawn Tagine (SF) | 380 |
| Moroccan royale cous cous, pickled lemon, olives | |
| Grilled Spanish Carabineros Prawns (SF) | 690 |
| Mediterranean vegetables | |
| Grilled Canadian Lobster (A)(SF) | 475 |
| Provençal vegetables, prosecco beurre blanc | |
| 250 Day Australian Beef Tenderloin (GF) | 360 |
| Seared foie gras, onion purée, cauliflower purée, potato fondant, seasonal mushroom, spinach | |
| Milk-Fed Spanish Lamb Trio (GF) | 295 |
| Mustard fruit, heritage baby carrot celeriac purée, mint jelly | |

We use 'fresh catch' and
sustainably sourced produce
wherever possible

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