

A note from the Chef

"Welcome.
This menu reflects the work of many hands and the stories that inspire our kitchen. Every ingredient is chosen with intention, and every technique is shaped by years of craft, curiosity, and respect for flavor. As you explore each dish, you'll find a balance of comforting familiarity and unconventional refined creativity—flavors inspired by the seasons, the places we've traveled, and the people who have shaped our journey. We hope your time with us brings moments of pleasure, pause, and discovery. Thank you for allowing us to cook for you."

Starters

Charcoal Grilled Octopus Ⓢ
Tender octopus grilled over charcoal, with garlic and parsley.
70

Yellowtail Carpaccio Ⓢ
Thinly sliced yellowtail with a truffle ponzu.
65

Rock Shrimp Tempura Ⓢ
Crispy shrimp served with a mildly spicy mayonnaise.
50

Baby Squid Ⓢ
Lightly cooked squid with a citrus pepper crema.
45

Seabass Ceviche Ⓢ
Fresh seabass marinated in citrus, served with rice crackers.
60

Seared Tuna Ⓢ
Seared tuna with a tangy apple mustard sauce.
60

Our Fried Chicken
Crispy chicken with a subtle wasabi emulsion.
45

Prawns Dim Sum Ⓢ
Steamed homemade dim sum.
45

Steamed Edamame Ⓥ
Classic edamame tossed with sea salt and a hint of citrus.
20

Grilled Cauliflower Ⓥ
Charred cauliflower with soy aioli and aged parmesan.
35

Baked Eggplant
Roasted eggplant with black miso and feta cheese.
35

Ahi Tuna Tartare Ⓢ
With yuzu, soy essence and avocado brunoise.
65

Grilled Artichokes ⓈeⓋ
With parsley and olive oil over tahini.
50

Prices are inclusive of VAT.
V-Vegetarian | S-Seafood | N-Contains Nuts | Se-Sesame Seed
If you have any food allergens, please let us know and we will be happy to provide alternative options.

Salads

Steamed Spinach Salad Ⓥ Ⓢe
Tender spinach with sesame dressing.
40

Avocado & Asparagus Salad Ⓥ
Fresh avocado and asparagus with a citrus honey dressing.
45

Burrata Salad Ⓝ Ⓥ
Creamy burrata with tomato medley and herb pesto.
55

Caesar Salad
Choice of chicken or prawns, crisp romaine with parmesan, garlic croutons.
45

Artichoke & Fennel Salad Ⓥ
Artichoke and fennel tossed with shallot vinaigrette and quinoa.
45

Soups

Classic Onion Soup
Rich onion broth with Emmental cheese and toasted bread croutons.
30

Mushroom Miso Soup Ⓥ
Earthy mushroom miso with tofu, seaweed, and spring onions.
20

Minestrone Ⓥ
Tomato, seasonal vegetable and toasted crouton.
35

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Sashimi 3pcs | Nigiri 2pcs

Salmon
30

Sea Bass
30

O-Toro Tuna
35

Sweet Shrimp
30

Yellowtail
35

Wagyu Nigiri
50

Maki Sushi 6pcs

Avocado Maki | Cucumber & Sesame
40

Raw Salmon, Avocado & Asparagus
55

Spicy Bluefin Tuna, Cucumber, Chives & Tempura Flakes
60

Spicy Yellowtail, Jalapeno & Miso Aioli
60

Salmon Volcano, Hot Mayo & Spring Onion
55

California Maki, King Crab & Lemon
55

Spiced Salmon on Golden Crisp Rice
55

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Mains

All mains include a selection of a side option.

Black Cod Fillet Ⓢ
Tender cod fillet with bok-choy and crispy garlic chips.
90

Baked Salmon Ⓢ
Salmon fillet with a smooth mustard tarragon sauce.
65

Salmon Teriyaki Ⓢ
Grilled salmon glazed with teriyaki sauce and pickled red onions.
65

Chicken Milanese
Breaded chicken with roasted tomato sauce.
60

Corn-fed Chicken
Oven-roasted half chicken served with seasonal vegetables.
60

Charcoal Grilled Lamb Chop
Tender lamb chops with roasted pepper sauce.
85

Signature Black Angus Selection with classic L'Entrecote de Paris sauce.

Our Dry Aged Ribeye
A rich, concentrated, deeply flavorsome premium 300 gms ribeye dry aged for 21 days.
210

Black Angus Ribeye
Bold and complex 300 gms beef cut.
170

Black Angus Sirloin
Juicy 140 gms sirloin.
90

Steak Frites
Flavorsome & complex 180gms beef cut, served with herb sauce and crisp fries.
105

Sides

Grilled Asparagus
Tender asparagus.
30

Grilled Broccolini
With subtle chili spice.
30

Grilled Sweet Corn
Sweet corn brushed with spiced butter.
28

Mashed Potato
Creamy mashed potato, classic or truffle flavored.
30

Green Salad
Tender, young leafy greens.
28

French Fries
Thin and crispy fries.
28

Choice of Rice
Sticky or steamed.
20

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Pasta | Riz

Rigatoni Alla Norma Ⓝ
Rigatoni pasta with roasted eggplant and creamy ricotta.
50

Spaghetti Bolognese
Spaghetti tossed with minced beef and wild herbs in a light tomato sauce.
60

Vegetable Fried Rice Ⓝ
Stir-fried rice with fresh vegetables. Add prawns or chicken 10
45

Teppanyaki

Seafood Lovers
Prawn, salmon, scallops, yellowtail grilled to perfection.
195

Farm & Poultry
Tenderloin and chicken cooked on the teppan.
130

Surf & Turf
Lobster tail and tenderloin with signature seasoning.
150

Garden Lovers
Mushroom, bok choy, tofu with seasonal vegetables.
85

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Dessert Menu

Dark Chocolate Fondant
Rich chocolate cake with molten center, served with vanilla ice cream.
40

Tiramisu
Classic layered mascarpone cheese dessert with coffee flavor.
45

Classic Pavlova
Crispy meringue with golden kiwi and pineapple.
40

Vanilla Crème Caramel
Smooth vanilla custard with caramel sauce.
35

Infused Crème Cheese Brûlée
Silky cream cheese with caramelized top.
35

Apple Tarte Tatin
Caramelized apple tart served warm with vanilla ice cream.
40

Our Signature Fruit Platter
Seasonal fresh fruits, artistically presented.
45

Ice Cream | Sorbet
Daily selection of flavors.
30

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By L'ATeLIER

Coffee

Espresso
17
Double Espresso
19
Cappuccino
21
Americano
19
Flat White
21
Cafe Latte
21
Turkish Coffee
20
Spanish Latte
25

Extra Shot Espresso 05 | Alternative Milk [Coconut, Almond, Oat] 04

Selection of Teas

English Breakfast | Chamomile | Earl Grey
Moroccan Mint | Green Tea
Green Tea with Jasmin | Peppermint

18

Shakes

Vanilla Milkshake | Banana Caramel Milkshake
Strawberry & White Chocolate Milkshake

34

Frappé | Iced Tea

Vanilla Frappe | Mocha Frappe
Lemon Iced Tea | Passion Fruit Iced Tea
Chamomile Iced Tea
24

Mocktails

Passion Fruit Mojito | Strawberry Mojito
Lemon Mojito | Classic Lemonade
Blue Lagoon | Fujairah Sunset | Wildberry Mojito
30

Fresh Juices

Orange | Pineapple
Watermelon | Lemon & Mint
28

Water | Soft Drinks

Al Ain 500 ml
10
Al Ain 750 ml
17
Voss 375 ml
25
Voss 800 ml
40
San Pellegrino 500ml
18
Assorted Soft Drinks
15

