



CHRONOS

AED 1,100 Per Guest

S T A R T E R S

Oysters Galican Vinegar Gillardeau (F)(S)
Usuzukuri In Soy, Yuzu Sauce, Chili Mayo (D)(F)(G)
Wagyu Beef Tartare, Smoked Egg Yolk, Black Truffle, Toasted Sourdough Bread (D)(G)
Beef Tataki, Tender, Lightly Seared Beef With Spicy Citrus Soy Sauce,
Topped With Crispy Shallots (G)(S)
Endive, Burrata Salad, Orange Saffron Dressing, Cecina De León (D)(N)
"Unagi Roll", Japanese Eel, Cucumber, Avocado, Kabayaki Sauce (F)(G)
Hokkaido Scallops With Garlic Butter, Yuzu Pepper (C)(D)(G)(S)
Burnt Eggplant, Soy Miso Glaze, Feta Mousse, Confit Tomato (D)(G)(N)(V)

M A I N S

Rigatoni With Cream Reduction, Caviar (D)(G)
Pure Breed Wagyu Striploin Australia
Fresh Catch Of The Day Grilled Fish Fillet (D)(F)

D E S S E R T

Tiramisu, Coffee Syrup, Mascarpone Cream and Savoirdi (D)(G)
Profiterole, Vanilla Ice Cream With Hot Chocolate Sauce (D)(G)
Fruit Platter

B E V E R A G E

Water | Coffee | Tea

(C) Crustaceans (D) Dairy (F) Fish (G) Gluten (M) Molluscs (N) Nuts (S) Soya (P) Peanuts (V) Vegetarian