
STARTERS

ROASTED CAULIFLOWER STEAK (V,N,D)
*marinated in lemon confit, dill,
parsley, cashew nut purée*

WARM SWEET PEPPERS (V)
*marinated with red onion confit, garlic,
smoked paprika and white balsamic vinaigrette*

SAUTÉED CALAMARI
kalamata olives, basil, lemon confit

FOIE GRAS TERRINE (A,G)
fig marmalade, grilled brioche

SMOKED TRUFFLE BEEF TARTARE (120g) (G)
*beef striploin, truffle, capers, shallot,
dijon mustard, egg, homemade tabasco*

FRESH SLICED YELLOWTAIL
beetroot powder, coriander orange chili dressing

SNAILS IN PARSLEY BUTTER (N,D)
bourgogne snails, mixed herbs

AUBERGINE PARMIGIANA (N,G,D)
*mozzarella, parmesan cheese, tomato fondue, rocket
pesto, parmesan cream sauce and fresh basil*

ORGANIC SALMON TARTARE (G)
*marinated beetroot, avocado purée,
crispy bread chips*

BEEF CARPACCIO (D)
*parmesan, rocket leaves, capers,
lemon, olive oil*

PRAWNS FROM THE JOSPER (SF)
lemon, garlic, chili, olive oil

PAN SEARED SCALLOPS AND CAVIAR (A,SF,D)
caviar, crispy leeks, wine butter sauce

MARINATED LOBSTER (SF)
*avocado, cucumber, micro herbs,
salmon roe, citrus dressing*

GRILLED OCTOPUS (N,G,D)
pesto sauce, roasted potatoes, white beans

GRILLED FROG LEGS
sauce verde

CHEF'S CHEESE BOARD SELECTION (N,G,D)
crackers and homemade condiments

SALADS

DREAM SALAD (V,G)
*vegetables provençal, italian mesclun leaves,
parsley mustard dressing*

BURRATA (D)
*heirloom tomatoes, basil,
balsamic dressing*

RED BEETROOT SALAD (N,D)
*red beets, feta, parsley,
caramelized walnuts*

MARINATED FRENCH BEAN SALAD (V,N)
*roasted hazelnut, heritage cherry tomatoes, sweet
pepper, lemon confit and balsamic reduction*

CRISPY BABY GEM LETTUCE (N,D)
*pink lady apple, blue cheese, whole grain
mustard dressing*

WATERMELON FETA SALAD (N,D)
*watermelon, sicilian tomatoes, almonds,
basil, mint*

NIÇOISE SALAD
*seared yellowfin tuna, quail eggs, black olives, green
beans, anchovies, ratte potatoes, anchovy vinaigrette*

GRILLED SWEET CORN SALAD (V)
*sweetcorn, mixed herbs, red pomelo,
cranberries, lime dressing*



FRESH OYSTERS AND CAVIAR

LOCAL DIBBA OYSTER (SF)

FINE DE CLAIRE OYSTER (SF)

served with vinaigrette and fresh lemon

OSETRA CAVIAR (50g) (G)

BELUGA CAVIAR (50g) (G)

served with homemade blinis and condiments

PIZZA

DREAM TRUFFLE PIZZA (G,D)
sliced truffle

MAIN COURSE

HOMEMADE RIGATONI PASTA WITH MUSHROOM (G,D)
mushroom of the day and creamy parmesan sauce

HOMEMADE LINGUINE WITH LOBSTER (SF,G,D)
lemon confit, heritage cherry tomatoes

SEAFOOD RISOTTO (G,D,SF)
calamari, prawns, clams, basil tempura

HOMEMADE TORTELLINI (G,D)
stuffed with spinach, ricotta, mushroom, truffle,
creamy parmesan broth and tuile



GRILLED TIGER PRAWNS (SF)
marinated with cilantro, garlic, chili and lime

PAN FRIED DOVER SOLE (D)
capers, lemon, parsley

CRISPY SKIN WILD SALMON (G)
asparagus, baby spinach and parsley capers
citrus dressing

JOSPER COOKED CHILEAN SEA BASS
salicornia, crispy wild rice, red chili, fennel
and celery coulis

PAN SEARED CRISPY SEA BREAM (A,N,D)
served with confit fennel, sea bream sauce,
fennel salad and spiced hazelnut crumbs

ROASTED CORNFED BABY CHICKEN (A,D)
parsnips purée and shallot chicken jus

ANGUS BEEF TENDERLOIN (200g) (A,D)
served with grilled asparagus, crispy sweet potato,
confit saffron potato and truffle beef jus

GRILLED TAJIMA WAGYU SIRLOIN 7+ (250g) (A,D)
peppercorn sauce

MARINATED GRILLED LAMB CUTLETS
marinated with garlic, honey, tomato and
piment d'espelette

GRILLED RIB-EYE MB 3+ (350g) (A,D)
potato wedge with parmesan,
peppercorn sauce

AUSTRALIAN GRILLED T-BONE STEAK MB3 (800g) (D)
asparagus, grilled vine tomato, beef jus

OUR SIGNATURE PLATES

ROASTED CHICKEN (1.8kg) (A,D)
grilled wine tomato, thyme,
garlic sauce

CÔTE DE BOEUF (1.2kg) (A,D)
josper grilled beef rib with dream salad,
grilled vine tomatoes

WHOLE SALT BAKED SEA BASS (1.2kg)
lemon olive oil, chives, fennel,
rucola salad

WAGYU TOMAHAWK 9+ MB (1.4kg) (A,D)
josper grilled wagyu rib of beef with grilled vine cherry
tomatoes and peppercorn sauce

DREAM GRILLED SEAFOOD PLATTER (SF,G,D)
canadian lobster, king crab, tiger prawns, oysters, squids,
mussels, seabream, and creamy lemon garlic butter sauce.

SIDES

(D) POTATO GRATIN
(V) MIXED LEAVES SALAD WITH VINAIGRETTE
(V,N) SAUTÉED BROCCOLINI WITH ALMONDS
MIXED MUSHROOMS WITH LEMON AND HERBS (V,D)
GRILLED ARTICHOKE AND PARSLEY LIME (V,D)
TRUFFLE MASHED POTATOES (V,D)

DESSERTS

CLASSIC VANILLA CRÈME BRÛLÉE (D)
fresh vanilla beans with caramelized sugar

22K GOLD-COVERED CHEESECAKE (N,G,D)
cream cheese, gold leaves and berry compote

ALMOND PRALINE TART (N,G,D,GA)
*roasted almond praline, mascarpone chantilly
and crème pâtissière*

DREAM APPLE TATIN (G,D,GA)
*served with vanilla ice cream, lemon ganache
and spiced caramel sauce*

CHALLAH FRENCH TOAST (N,G,D)
*fresh strawberries, challah bread, ricotta cheese
and malt ice cream*

DREAM PEARL (N,G,D,GA)
*flourless sponge, mango couli, hazelnut praline,
jivara chocolate mousse, exotic fruit caramel*

COFFEE CAVIAR TIRAMISU (A,N,GA)
mascarpone cheese, coffee caviar

DREAM MIX PLATTER (A,N,G,D,GA)
chef's selection & seasonal fruits

MINI DREAM MIX PLATTER (A,N,G,D,GA)
chef's selection & seasonal fruits

A - alcohol | N - nuts | VG - vegan | V - vegetarian | SF - shellfish | G - gluten | D - dairy | GAR - garlic
All prices are inclusive of 5% VAT and 7% Municipality charges

