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## STARTERS

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

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

**SAUTÉED CALAMARI**  
*kalamata olives, basil, and lemon confit*

**PAN FRIED FOIE GRAS (D,G)**  
*asparagus, quail egg, orange marmalade,  
mixed salad, brioche, and balsamic reduction*

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

**FRESH SLICED YELLOWTAIL**  
*beetroot powder and coriander orange chili dressing*

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

**GRILLED FROG LEGS**  
*served with sauce verde*

**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,  
and crispy bread chips*

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

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

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

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

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

**FRESH SLICED CURED YELLOWFIN TUNA (G)**  
*citrus dressing, croutons, green olives, capers, red chili, citrus  
zest, scallions, and chives*

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

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## SALADS

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

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

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

**MARINATED KING CRAB SALAD WITH CAVIAR (SF,D)**  
*avocado, tobiko, tarragon, chives, citrus mayo, pickle  
cucumber, shallots, and wasabi honey dressing*

**GRILLED SWEET PEACH AND MIZUNA SALAD (D,V)**  
*fresh peach, fennel, raisins, mangoes, cherry tomatoes, pomegranate,  
grape, parmesan cheese, and whole grain mustard dressing*

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

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

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

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



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## FRESH OYSTERS AND CAVIAR

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**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) / add caviar  
with sliced truffle

## MAIN COURSE

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

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

DREAM SEAFOOD RAVIOLI (G,D,SF,A)  
lobster, prawns, salmon, and lemongrass wine sauce

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



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

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

SEA BASS FILLET COOKED IN PAPILOTE (A,D)  
served with artichoke, courgette, cherry tomatoes,  
black olives, and white wine sauce

CHEESE CRUSTED VEAL MILANESE (G,D)  
fontina cheese, rocket leaves, and  
roasted romano pepper relish

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

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

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

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  
and peppercorn sauce

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

## OUR SIGNATURE PLATES

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

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

WHOLE SALT BAKED SEA BASS (1.2kg)  
lemon olive oil, chives, fennel,  
and 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 | MIXED MUSHROOMS WITH LEMON AND HERBS (V,D)  
(V) MIXED LEAVES SALAD WITH VINAIGRETTE | GRILLED ARTICHOKE AND PARSLEY LIME (V,D)  
(V,N) SAUTÉED BROCCOLINI WITH ALMONDS | 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*

CHOCOLATE FONDANT WITH PISTACHIO MELT (N,G,D)  
*pistachio paste, caraïbe chocolate, raspberry purée,  
and homemade vanilla ice cream*

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, and exotic fruit caramel*

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

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

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

A - alcohol | N - nuts | D - dairy | GA - gelatin | G - gluten  
All prices are inclusive of 5% VAT and 7% Municipality charges

