

D R I F T
BEACH-DUBAI

Events Menus



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BEACH-DUBAI

3 Course Sharing Concept

Option 1 - AED 385 PP

To Start

LE CARPACCIO DE BOEUF

THINLY SLICED MARINATED BEEF TENDERLOIN, TRUFFLE MAYONNAISE, MUSTARD LEAVES, TOASTED ALMONDS (D,N)

LES CREVETTES

LOCAL OMANI PRAWNS COOKED IN GARLIC & CHILI OIL, LEMON, BASIL, XO SAUCE (D,S)

LES RAVIOLES PROVENÇALES

SMALL RAVIOLI FILLED WITH RICOTTA CHEESE & SPINACH, FRESH TOMATO & BASIL SAUCE (D,V)

To Continue

LE POULET GRILLÉ

GRILLED LABEL ROUGE CHICKEN BREAST, ROASTED NEW POTATOES, CONFIT GARLIC, LEMON & THYME SAUCE (D)

LA DORADE ROYALE

GRILLED SEABREAM FILET, ASPARAGUS, CITRUS FENNEL VELOUTÉ, CITRUS SEGMENTS (A,D)

LA FREGOLA SARDA

TOASTED FREGOLA SARDA, ROCKET PESTO, BABY SPINACH, ROASTED TOMATOES, PARMIGIANO REGGIANO CRISP (D,V,N)

Side Dishes: HAND CUT CHIPS, GRILLED VEGETABLES

To Finish

LE GATEAU AU FROMAGE FRAIS

VANILLA MASCARPONE CHEESECAKE, HONEY BISCUIT, FRESH RASPBERRIES (D)

LE BROWNIE SUNDAE

SALTED CARAMEL ICE-CREAM, CHOCOLATE BROWNIE, NUT BRITTLE, SAUTEED APPLE (A,D,N)

L'ASSIETTE DE FRUITS

FRESHLY CUT FRUITS, BOURBON VANILLA INFUSED AGAVE SYRUP(GF)

ALL PRICES ARE INCLUSIVE OF 7% MUNICIPALITY FEE AND 10% SERVICE CHARGE & 5% VALUE-ADDED TAX

DISHERS WITH THE INDICATION

(S) CONTAINS SHELLFISH (GF) IS GLUTEN FREE (D) CONTAINS DAIRY (N) CONTAINS NUTS (V) VEGETARIAN (A) CONTAINS ALCOHOL

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3 Course Sharing Concept

Option 2 - AED 425 PP

To Start

LE CANARD CONFIT

SLOW COOKED DUCK LEG, CRISPY FILO, APPLE CHUTNEY, OLD FASHIONED CELERIAC RÉMOULADE

LE TARTARE DE THON

YELLOWFIN TUNA, TRUFFLE-YUZU DRESSING, POMEGRANATE, CRISPY BUCKWHEAT, RADISH (GF,D,S)

LA BURRATA

TOMATO TARTARE WITH CLASSIC CONDIMENTS, PINE SEED CRUMBS, BASIL PESTO CROSTINI (D,V,N)

To Continue

LE CHATEAUBRIAND

SLICED WAGYU BEEF TENDERLOIN, PROVENÇAL CHERRY TOMATOES, BÉARNAISE SAUCE (D,V)

LA BAR DE LIGNE

LINE CAUGHT WILD SEA BASS FILLET, CHERRY CONFIT TOMATOES, SAUTEED GREENS, FENNEL SAUCE (A,GF)

RISOTTO À LA TRUFFE

VIALONE NANO RICE, WILD MUSHROOM, FRESH TRUFFLE, TRUFFLE FOAM, PARMIGIANO REGGIANO (A,D,V,GF)

Side Dishes: HAND CUT CHIPS, GRILLED VEGETABLES

To Finish

LA TARTE AU CHOCOLAT

DARK CHOCOLATE MOUSSE TART, SALTED CARAMEL, CHOCOLATE CHANTILLY (D)

LE PAIN PERDU

DULCE DE LECHE, BANANA, DARK RUM, TOASTED ALMOND, PRALINE ICE CREAM (A,D,N)

LE MILLE-FEUILLES

CRISPY FILO DOUGH LAYERED WITH MASCARPONE MOUSSE, FRESH BERRIES AND BERRY COMPOTE (D)

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DISHERS WITH THE INDICATION

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