



# Menu 2026

Chef François Savin

Dubai

*Before your meal the Chef will serve a selection of Canapés created daily ( Surprise :)*

## Entrées

*Heirloom Multicolored tomato salad with burrata & lemon confit dressing.*

*Wild Mushroom Ravioli, Garlic & Parmesan Cream.*

*SeaBass Tartare with Parmesan Sablé Biscuit, Herb Salad, & edible flowers.*

*Sea Bream Carpaccio, Combava, Pomegranate, Fresh Coriander, & Toasted Pine Nuts.*

*French Frog Legs, Delicately Pan-Seared, Brown Butter, Garlic Confit and Fresh Herbs*

*Creamy Black Melanosporum Truffle Risotto.*

*Large Lobster Ravioli, Fresh Herb Jus, & Lemongrass Bisque.*

*Bluefin tuna tartare, nori and sesame crisp, Imperial Osetra caviar & herb cress.*

*Green pea and basil ravioli, toasted pine nuts, carrot ginger velouté & pistachio oil.*

*Butternut velouté, poached quail egg, black truffle, & hazelnut oil.*

*Scallop Carpaccio with Citrus, Lemongrass Sorbet, and Artichoke Crisps.*

*A Timeless French Tradition, Burgundy Snails with Garlic & Parsley Butter.*

*All meals will be served with HOME MADE French Bread.*



## Plats Principaux

### Poisson:

*-Lightly Seared Wild Turbot, Champagne Sabayon Sauce, & Young braised Vegetables.*

*-Seared Red Mullet Fillet, Citrus Vierge Sauce, Spinach, & Young Carrots.*

*-Roasted Sea Bass, Basil Zucchini Purée, Lemon–Black Olive Condiment, & Reduced Fish Bone Jus*

*-Cod Cooked in Papillote, Provençal Ratatouille, & Basil light Cream.*

*-Lightly Cooked Brittany Blue Lobster, Lobster Butter Sabayon, Carrot Variations, Pepper*

*Piperade, & Pea Purée.*

*-Wild Sole Meunière, Baby Potatoes, Fine Green Beans, & Brown Butter Lemon Jus.*

*-Lightly Cooked Brittany Blue Lobster, Lobster Butter Sabayon, Carrot Variations, Pepper*

*Piperade, & Pea Purée.*

*-John Dory Filet, Yuzu Sabayon, Roasted Brussels Sprouts, Mousseline de Pomme de Terre, Fresh*

*Herb Jus.*

*All meals will be served with HOME MADE French Bread.*



## Plats Principaux

### Viandes:

*Provençal-Stuffed Saddle of Lamb, Ratatouille, and Garlic Cream, home made lamb truffle Jus.*

*Duck Breast Sauce “Caline”, Sauté Wok Vegetables.*

*Traditional Beef Wellington, Truffled Mashed Potatoes, and Young Vegetables.*

*Roasted Pigeon, Asparagus Tips, Lobster Tails, Black Truffle Sauce “Périgueux”*

*Roast Veal Rib Eye with Garlic, Creamy Dauphinois Gratin, Small Onions, and Pepper Jus.*

*Roasted Chicken Supreme, Verbena Jus, Pommes Pont-Neuf, Green Beans.*

*Wagyu or Black Angus Ribeye, Béarnaise Sauce, Pomme Darphin, Roasted Baby Carrots.*

### Artisanal Cheese Selection:

*A selection of artisanal European cheeses, available in assorted platters of 2, 3, 4, 5 or 10 varieties,*

*all served with home-made French bread.*

*All meals will be served with HOME MADE French Bread.*



## Dessert

*-Our longtime bestseller, Chocolate Fondant with Espelette Pepper Crème Anglaise.*

*-Caramelized Apricot Tart, Toasted Almonds, and Rosemary Ice Cream.*

*-Lemon and lime tart, crisp sablé biscuit base, soft Italian meringue.*

*-Traditional Mille-Feuille with Crunchy Almonds, Creamy Vanilla Custard, Roasted Hazelnuts.*

*-Forêt Noire, Black Forest Dessert Dark chocolate sponge, cherry compote, and vanilla Chantilly.*

*-Fraisier, Vanilla Mousseline Cream; layered with fresh strawberries.*

*-Traditional Tarte Tropézienne, soft brioche, vanilla cream, iconic dessert from  
Saint-Tropez, made famous by Brigitte Bardot.*

*-Chocolate hazelnut cake, hazelnut crisp, praline sponge, chocolate cream, chocolate mousse.*

*-Exotic cheesecake, crisp sablé Breton, génoise sponge, exotic fruit confit, cheesecake mousse, mango  
glaze, vanilla cream.*

*-Traditional Tarte Tatin, warm caramelised apples, crispy pastry, homemade vanilla ice cream.*

## Menu Format

*This signature menu presents a selection of my key dishes, all of which can be adapted to your preferences. You may choose the number of dishes you wish, and I will adjust the portioning and style accordingly, whether as a tasting menu served individually or as a sharing format in the centre of the table.*