

TWIGGY

by La Cantine

POUR COMMENCER

APPETIZERS

Marinated Sicilian olives, feta cheese (GF) (V) – 46

Tzatziki (V) – 40

Spicy avocado dips and crackers (V) – 55

SEAFOOD PLATTER – 1340

Oysters, shrimps, king crab leg

Whole lobster

Selection of tartares

CAVIAR

Served with blinis, crème fraîche & selection of condiments

Caviar Oscietra 30g – 585

Caviar Oscietra 100g – 1900

Caviar Beluga 50g – 2350

SALADS

Quinoa salad, avocado, slow cooked egg, kale, cashew nut (GF) (V) (N) – 88

Beetroot and orange salad, walnuts, goat cheese (GF) (V) (N) – 88

Mixed greens, avocado, asparagus, aged balsamic (V) – 71

Tuna niçoise salad (GF) – 97

with tuna Otoro – 180

Heirloom tomato salad, feta cheese (GF) (V) – 74

(V) suitable for Vegetarians - (N) Nuts - (S) Shellfish - (A) Alcohol - (GF) Gluten-free
All our prices are in AED, inclusive of all taxes & service charge

COLD STARTERS

King crab avocado (GF) (S) – 275

Shrimps olive oil & lemon (GF) (S) – 98

Otoro tartare, Oscietra caviar, homemade ponzu sauce – 245

Sea bass carpaccio, black truffle, pink peppercorn (GF) – 124

Sliced yellowfin tuna, caramelized hazelnut, roasted pepper vinaigrette (N) (GF) – 117

Wagyu beef carpaccio, rocket leaves, shaved parmesan (GF) – 109

Oysters (GF) (S) per piece

Gillardeau n°2 – 47 or Gillardeau n°5 – 35

Burrata, cherry tomato, pomegranate, croutons (V)

300GR – 138 or 500GR – 228

Whole King crab leg, spicy mayonnaise, aioli and lime wedge (GF) (S) – (1 leg) 700

Sliced octopus salad, peppers, red onion, parsley (GF) – 115

HOT STARTERS

Padrón peppers, bresaola beef, roasted garlic (GF) – 75

Sautéed clams with garlic and coriander (A) (GF) (S) – 142

Sautéed gambas, eggplant, burrata, basil (GF) (S) – 114

Fried calamari, scallions, spicy mayonnaise (S) – 109

Burrata pizza with fresh black truffle (V) – 182

Honey glazed Wagyu short ribs, pomelos, spring onion, coriander – 252

SUSHI BAR

SUSHI (2 PIECES)

Salmon – 50

Tuna – 60

Unagi – 68

Scallops – 70

Salmon belly – 70

Yellowtail – 75

Tuna Otoro – 95

Blow torched Wagyu with caviar – 160

Chef's selection 6 pieces – 150

Chef's selection 8 pieces – 210

Chef's premium selection 8 pieces – 290

SASHIMI (3 PIECES)

Yellowfin tuna – 90

Salmon – 70

Scallops – 80

Yellowtail – 90

Tuna Otoro – 125

Chef's selection of 3 varieties – 180

Chef's premium selection of 3 varieties – 285

FUSION ROLL

Crab tempura roll (S) – 109

Spicy tuna roll – 87

Salmon, cucumber roll – 87

Tempura shrimp roll – 87

Eggplant, avocado, mango roll – 47

Otoro tuna roll – 120

Salmon, avocado and caviar – 170

POUR SUIVRE

PASTAS

Rigatoni, kale, warm burrata, chimichurri, cashew nuts (N) (V) – 119 *

Lobster ravioli, Sicilian lemon (S) – 135

Fresh tagliatelle, stracciatella cheese, caviar Oscietra – 225

Linguine alle Vongole (A) (S) – 154 *

Linguine, tiger prawns, garlic, olive oil (S) – 178

** Gluten-free alternative available*

MAIN COURSES

Beef tartare, hollandaise sauce, crispy potato nest (S) (GF) – 193

Veal Milanese, rocket and cherry tomato salad – 288

Saffron risotto, seared scallops, datterino tomato, aged balsamic (S) – 155

SUPPLEMENTS

Caviar Oscietra 5g – 110

Black truffle 3g – 80

FROM THE GRILL

FISH AND SEAFOOD

Whole sea bass – 64 per 100g

Whole lobster – 83 per 100g

Jumbo prawn 160g – 147

Salmon fillet 150g – 128

Seabass fillet 150g – 149

Octopus 150g – 148

MEATS

Corn-fed baby chicken – 158

Herbs marinated Australian lamb chops – 219

Wagyu striploin (MB9) 350g – 565

Black angus rib-eye (MB3+) 350g – 349

John Stone tenderloin 250g – 361

Australian lamb rack – 620

Premium shellfish pappardelle TO SHARE (S)

– price available on request *

Customize your pasta with a choice of shellfish

SAUCES

Choose sauces from the below selection

Béarnaise, Hollandaise, peppercorn, beef jus, lemon butter sauce,

Tomato and coriander salsa, salsa verde, chili jam

SIDE DISHES

White rice, coriander, lemon (V) (GF) – 34

Sautéed broccolini with confit garlic and
breadcrumbs (V) – 52

Pomme purée (GF) (V) – 40

Roasted portobello mushroom, thyme butter
(GF) (V) – 42

Grilled asparagus, hollandaise sauce
(GF) (V) – 58

Homemade pomme frites (GF) (V) – 55
with fresh black winter truffle – 132

POUR TERMINER

Pineapple carpaccio with passion fruit and coconut sorbet (GF) – 82

Chocolate fondant, vanilla ice cream (N) – 65

Seasonal fruit platter (GF) – 89

Profiteroles (N) – 78

Tarte citron meringuée – 96

Crème brûlée, infused Sicilian orange (GF) – 57

Apple tart, cinnamon ice cream – 105

TWIGGY

by La Cantine