

TWIGGY

by La Cantine

This menu is not applicable during DJ events

POUR COMMENCER

APPETIZERS

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

Tzatziki (V) – 44

Roasted eggplant dip (V) – 48

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

Baby kale salad, tete de moine cheese, truffled cashews (GF) (V) (N) – 84

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

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

Tuna niçoise salad (GF) – 95

with tuna Otoro – 180

Roasted eggplant, Greek yoghurt, honey dressing (GF) (V) (N) – 76

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

(V) suitable for Vegetarians - (N) Nuts - (S) Shellfish - (A) Alcohol - (GF) Gluten-free
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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, artichokes, parmesan crackers (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

Octopus carpaccio, smoked leek, pimentón de la vera (GF) – 115

Whole wild Snapper tartare (700g) (GF) – 335

HOT STARTERS

Mussels, piperade sauce, coriander (S) – 95

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

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

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

Fried calamari, scallions, spicy mayonnaise (S) – 104

Burrata pizza with fresh black truffle (V) – 179

Smoked salmon & caviar flat bread - 195

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SUSHI BAR

SUSHI (2 PIECES)

- Salmon – 50
- Bluefin Tuna – 60
- Scallops – 70
- Salmon belly – 70
- Yellowtail – 75
- Tuna Otoro – 95
- Lobster, lemon confit – 108
- 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)

- Bluefin 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
- Yuzo radish, mango, red apple salsa (v) – 47
- King crab, black truffle roll (S) – 117
- Otoro tuna roll – 120
- Salmon, avocado and caviar – 170

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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
- Skate wing meunière, clams – 78 per 100g

SUPPLEMENTS

- Caviar Oscietra 5g – 110
- Black truffle 3g – 80

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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

Premium shellfish pappardelle TO SHARE (\$)

– price available on request *

Customize your pasta with a choice of shellfish

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

Wagyu tomahawk 1.5kg – 1250

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 mixed green vegetables (V) (GF) – 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

Greek Kataifi, pistachio, orange mouse (N) – 73

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

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