

TWIGGY

# POUR COMMENCER

## APPETIZERS

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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

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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) – 97

with tuna Otoro – 180

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

Grilled squid salad, zucchini, eggplant (GF) – 92

(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

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- King crab avocado (GF) (S) – 255
- Red shrimps cured, yellow zucchini, basil (GF) (S) – 98
- Sliced otoro, Caviar lime (GF) – 205
- Sea bass crudo, black truffle (GF) – 126
- 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, Steamed or Grilled (GF) (S) – (1 leg) 536
- Octopus carpaccio, smoked leek, pimentón de la vera (GF) – 115
- Whole wild snapper tartare (700g) (GF) - 335

# HOT STARTERS

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- 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

# SUSHI BAR

## SUSHI (2 PIECES)

Salmon – 50

Bluefin Tuna – 60

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)

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

Yuzu radish, shiso & grilled asparagus (V) – 47

King crab, black truffle roll (S) – 117

Otoro tuna roll – 120

Salmon, avocado and caviar – 170

# POUR SUIVRE

## PASTAS

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Gnocchi, artichoke, pistachio, parsley pesto (N) (V) – 119

Lobster ravioli, Sicilian lemon (S) – 135

Fresh garganelli pasta, Moët & Chandon Imperial sauce, caviar 30gr (A) – 265

Linguine alle Vongole (A) (S) – 154 \*

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

*\* Gluten-free alternative available*

## MAIN COURSES

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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

Dover sole meunière, clams – 83 per 100g

## SUPPLEMENTS

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Caviar Oscietra 5g – 110

Black truffle 3g – 80

# FROM THE GRILL

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## 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
- Langoustine 250gr - 195

## 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

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

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- White rice, coriander, lemon (V) (GF) – 34
- Sautéed mixed green vegetables (V) (GF) – 52
- Pomme purée (GF) (V) – 40
- Creamy spinach (GF) (V) – 46
- 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

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