

TWIGGY

by La Cantine

POUR COMMENCER

APPETIZERS

Marinated olives (GF) (V) – 28

Tzatziki (V) – 40

Marinated sweet peppers and tomato (GF) (V) – 42

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) – 92
with tuna Otoro – 180

Roasted eggplant, greek yoghurt, honey dressing (GF) (V) (N) – 70

Heirloom tomato salad, feta cheese (GF) (V) – 70

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COLD STARTERS

King crab avocado (GF) (S) – 175

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

Tomato gazpacho, vegetable brunoise (GF) (V) – 56

Pesto marinated squid, tomato and herbs salsa (GF) (N) – 83

Otoro tartare, Oscietra caviar, homemade ponzu sauce – 230

Sea bass carpaccio, black truffle, pink peppercorn (GF) – 103

Vitello tonnato (GF) – 108

Wagyu beef carpaccio, rocket leaves, shaved parmesan (GF) – 101

Oysters (GF) (S) per piece

Gillardeau n°2 – 47 or St Vast n°2 – 29

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) – 96

HOT STARTERS

Sautéed clams with garlic and coriander (A) (GF) (S) – 112

Sautéed gambas, eggplant, burrata, basil (GF) (S) – 98

Fried calamari, scallions, spicy mayonnaise (S) – 98

Burrata pizza with fresh black truffle (V) – 175

Honey glazed Wagyu short ribs, pomelos, spring onion, coriander – 245

Mussels, saffron cream, dijon mustard (GF) (S) – 91

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SUSHI BAR

SUSHI (2 PIECES)

Salmon – 50
Tuna – 60
Unagi – 68
Scallops – 70
Salmon belly – 70
Yellowtail – 75
Tuna Otoro – 95
Sweet shrimps – 95
Blow torched foie gras – 85
Blow torched Wagyu with caviar – 160
<i>Chef's selection 6 pieces – 150</i>
<i>Chef's selection 8 pieces – 210</i>
<i>Chef's premium selection 8 pieces – 290</i>

SASHIMI (3 PIECES)

Yellowfin tuna – 90
Salmon – 70
Scallops – 80
Yellowtail – 90
Tuna Otoro – 125
<i>Chef's selection of 3 varieties – 180</i>
<i>Chef's premium selection of 3 varieties – 285</i>

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
Smoked duck and foie gras – 95
Salmon, avocado and caviar – 170
Blow torched hamachi, shrimp, avocado – 139

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POUR SUIVRE

PASTA

Rigatoni, kale, warm burrata, chimichurri, cashew nuts (N) (V) – 119 *
Linguine, zucchini pesto, pine seeds (V) (N) – 108 *
Lobster ravioli, Sicilian lemon (S) – 135
Linguine alle Vongole (A) (S) – 145 *
Homemade parmesan gnocchi, prawns, chili, basil (S) – 168

* Gluten-free alternative available

MAIN COURSES

Beef tartare, hollandaise sauce, crispy potato nest (S) (GF) – 180
Veal Milanese, rocket and cherry tomato salad – 205
Roasted pumpkin and burrata en papillote, Portobello mushroom, chimichurri (GF) (V) – 140
Saffron risotto, datterino tomato, balsamic (V) – 98
Seafood casserole (seabass, shrimp & clams) (A) (GF) (S) – 195

SUPPLEMENT

Caviar Oscietra 5g – 110
Black truffle 3g – 104

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FROM THE GRILL

FISH AND SEAFOOD

Whole sea bass – 59 per 100g
Jumbo prawn 160g – 150
Carabineros – 230 per piece
Whole lobster 700g – 395
Salmon fillet 150g – 110
Seabass fillet 150g – 140
Octopus 150g – 119
Whole squid 250g – 115

Premium shellfish pappardelle TO SHARE (\$) –
– price available on request *
Customize your pasta with a choice of shellfish

MEATS

Corn-fed baby chicken – 140
Herbs marinated Australian lamb chops – 219
Wagyu striploin (mb9) 350g – 565
Black angus rib-eye (MB3+) 350g – 316
John Stone tenderloin 250g – 332
Wagyu tomahawk (Grade AA 9) 1.5kg – 1750

SAUCES

Choose sauces from the below selection

Béarnaise, Hollandaise, Peppercorn, Beef jus, Lemon butter sauce,
Tomato and coriander salsa, Mustard honey aioli, Chili jam

SIDE DISHES

White rice, coriander, lemon (V) (GF) – 34
Sautéed broccolini with confit garlic and
breadcrumbs (V) – 46
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
Baby gem salad (GF) (V) – 40
Grilled zucchini with parmesan cheese,
cherry tomato, pine nuts (GF) (V) (N) – 48

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POUR TERMINER

Pineapple carpaccio with passion fruit and coconut sorbet (GF) – 82
Chocolate fondant, vanilla ice cream (N) – 65
Ice Cream 105 (N) – 82
Seasonal fruit platter (GF) – 89
Profiteroles (N) – 78
Tarte citron meringuée – 96
The watermelon bowl – 115
Pistachio mille-feuille, sabayon au cognac (N) (A) – 120
Crème brûlée, mixed berries FOR 2 (GF) – 98
Apple tart, cinnamon ice cream – 105

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