

# Bustronome Dubai 4-Course Lunch



## Menu

Subject to change

### SALMON GRAVLAX

Fresh salmon gently cured and marinated with passion fruit

### SLOW-COOKED BEEF

Slow-cooked beef, pulled into soft pieces, served with green lentils in a rich, comforting sauce

### GRILLED SCALLOPS

Tender grilled scallops served with soft-cooked leeks and a smooth mango sauce, finished with a light truffle-flavored seafood sauce

### COCONUT "TROMPE-L'ŒIL"

An elegant coconut dessert, light and creamy