

Bustronomie 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