

# BUSTRONOMEDubaiLunchMenu



## NON-VEGETARIAN MENU

**Bavarian beetroot, hummus-inspired cream** (Passion fruit gel, aged black balsamic, light avocado espuma)

**Grilled Scallops with Leek, Mango Fondue, Truffled Coral Jus** (Pan-seared scallops accompanied by a silky leek and mango fondue, finished with a luxurious truffled coral sauce)

**Slow-cooked shredded beef with green lentils** (Tender beef simmered at low temperature, delicately shredded and served with green lentils)

**Coconut "Trompe-l'œil"** (A playful visual illusion dessert with delicate coconut notes)

## VEGETARIAN MENU

**Beetroot velouté with black balsamic** (Served with red beetroot hummus, avocado mousse, and garlic black sesame croutons)

**Confit byaldi** (Finely layered seasonal vegetables, slow-cooked with olive oil, thyme, and garlic)

**Lentil dal** (Slow-cooked lentils delicately spiced with aromatic indian seasonings)

**Coconut "trompe-l'œil"** (A playful illusion dessert highlighting refined coconut flavors)