

BUSTRONOMEDubaiDinnerMenu



NON-VEGETARIAN MENU

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

Silky baba ganoush (Tangy Greek yogurt espuma)

Grilled Scallops with Leek and 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, shredded and served with green lentils)

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

Coffee Espuma and Hazelnut Biscuit (A light coffee foam paired with a crisp hazelnut biscuit for a refined finish)

VEGETARIAN MENU

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

Silky baba ganoush (Tangy Greek yogurt espuma)

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 visual illusion dessert with delicate coconut notes)

Coffee Espuma and Hazelnut Biscuit (A light coffee foam paired with a crisp hazelnut biscuit for a refined finish)