

PROVEDORE
ARTISAN FOOD

APPETIZERS

SMOKED SALMON MILLEFEUILLE AED 52	WAGYU BEEF & TRUFFLE CARPACCIO AED 94	MOZZARELLA AND TOMATO TERRINE AED 48
Layers of Scottish Smoked Salmon, Crispy Pastry, Sour Cream Chives and Caper Dressing, Seaweed Caviar	Sliced Beef Wafers with Rocca Leaves, Parmesan Shavings, and Wild Mushrooms	Pistachio Coated Fried Fresh Mozzarella & Tomato Terrine with a Balsamic Glaze
GULF PRAWNS & TUNA ESCABECHE AED 58	HERBS CRUSTED PORTOBELLO V AED 52	NORWEGIAN SMOKED SALMON AED 52
Gulf Prawns & Pan-Seared Tuna, Medley of Artichokes & Avocado, served with Spicy Parsley Salsa	Herbed Cheese filled in Portobello Mushroom & Served with Creamy Pesto Sauce	Smoked Salmon filled with Mutabal, Poached Eggs & Celery Remoulade, surrounded with Citrus Dressing
FOIE GRAS TERRINE AED 94	PAN SEARED FOIE GRAS AED 94	CHEESE PLATTER AED 73
Brioche, Figs and Cranberry Compote	Served on a bed of Golden Brioche, Caramelized Apple and Cranberry Sauce	Camembert, Blue, Feta, Emmental, Cheddar, Sainte-Maure, served with Nuts, Dried Fruits, Crackers & Grapes
CAVIAR		
10 GRAMS AED 265		
30 GRAMS AED 645		
Royal Baeri Caviar served with Chopped Onions, Capers, Sour Cream, Lemon Segments, Egg White & Yolk, Blinis		

SALADS

CANADIAN LOBSTER SALAD AED 93	CAESAR SALAD AED 69	MEDITERRANEAN GARDEN SALAD V AED 41
Marinated & Poached Lobster Served with Diced Mangoes, Asparagus & Artichokes Dressed with Mango Vinaigrette	Grilled Chicken, Smoked Duck Breast, Fried Cheese Croquette, Tomatoes, Olives, Parmesan Cheese & Iceberg Lettuce	Diced Garden Vegetables, Black Olives & Feta Cheese, White Onions & Oregano with Lemon Dressing
JUMEIRAH SALAD AED 52	TEMPURA FRIED BABY CALAMARI AED 58	SALMON AND AVOCADO AED 52
Smoked Turkey, Grilled Chicken, Quail Eggs, Mimolette Cheese & Sun-dried Tomatoes Dressed with Balsamic Vinaigrette	Rocca Leaves Topped with Fried Baby Calamari, Coriander & Aioli	Fresh Salmon, Avocado, shredded Crab, Cucumber with Spicy Mayo dressing

SOUPS

PROVEDORE LOBSTER BISQUE AED 52	SEAFOOD SOUP AED 72	WILD MUSHROOM V AED 42
Slow Roasted Lobster Infused with Plum Tomatoes, Herbs & Cream	Thai Style Soup Infused with Lemon Grass & Galangal finished in Coconut Cream	Creamy Forest Mushrooms Soup with Truffle Oil
MINISTRONE V AED 38	FRENCH ONION V AED 38	
Pure Italian Vegetables Soup	Smokey Onion Soup topped with Gruyere Cheese Crouton	

ARTISAN SANDWICHES All the Sandwiches are served with Salad and Cajun Potato Wedges

PROVEDORE BURGER AED 83	CHICKEN CAESAR ON CIABATTA AED 48	STEAK PROVENCAL ON CIABATTA AED 73
Ground Wagyu Beef Patty, Tomatoes, Lettuce, Pickles, Caramelized Onions, Balsamic Mayonnaise & Melted Cheddar Cheese	Grilled Chicken Breast, Iceberg Lettuce, Sun-dried Tomatoes, Parmesan Cheese, Olive Tapenade with Caesar dressing	Grilled US Beef Tenderloin, Tomatoes & Mushrooms Ragout with Mild Horseradish Mayonnaise
CHEF'S CLUB AED 48	HALLOUMI CROISSANT AED 41	GRILLED VEGETABLE CLUB V AED 41
Pesto Marinated Chicken, Crispy Beef Bacon, Fried Egg, Iceberg Lettuce, Tomatoes & Cheddar Cheese	Grilled Halloumi Cheese, Tomatoes, Cucumber Wafers, Olives & Zaatar	Grilled Zucchini & Eggplants, White Onions, Avocado, Mushrooms, Sun-dried Tomatoes, Parmesan Cheese with Low-Fat Labneh Pesto
FOIE GRAS CLUB AED 83		
Foie Gras Terrine, Toasted Brioche, Crispy Green Apple Served with Strawberry Coulis		

POULTRY

SMOKE ROASTED BABY CHICKEN AED 69	DUCK CONFIT AED 79	CHICKEN ROULADE AED 69
Baby Chicken with Garlic & Rosemary Served with Mashed Potatoes, Buttered Vegetables & Morel Mushroom Sauce	Crispy Duck Leg Served with Figs & Orange Compote, Fine Beans & Sautéed Baby Potatoes	Chicken Filled with Spinach & Ricotta Cheese Served with Creamy Fettuccine, Buttered Vegetables & Morel Mushroom Sauce

FISH

LOBSTER THERMIDOR AED 199 Whole Canadian Lobster Cooked with Fresh Mushrooms, Creamy Cheese, Purple Potatoes, Glazed with Hollandaise Sauce	GRILLED CANADIAN LOBSTER  AED 199 Whole Lobster Served with Quinoa, Sautéed Vegetables & Citrus Sauce	HERB CRUSTED SALMON AED 89 Herb Crusted Norwegian Salmon, Asparagus, Spinach & Ricotta Ravioli with Lemon & Caper Sauce
TIGER PRAWNS AED 89 Grilled Tiger Prawns Served with Saffron Risotto, Asparagus, Garlic Butter & Spicy Salsa	HEART OF SCALLOPS AED 102 Seared Scallops, Buckwheat Blinis, Coriander & Fennel Confit, Chunky Purple Potatoes & Lobster Sauce	BAKED SEA BREAM  AED 102 Baby Fillet Fish Served with Capers, Lemons, Onions, Olives, Coriander & Garlic & Saffron Quinoa
FRESH HAMMOUR TAGINE AED 90 Served with Saffron Flavored Root Vegetables & Buttered Couscous		

MEAT

ALL MEAT DISHES ARE SERVED WITH YOUR CHOICE OF BUTTERED VEGETABLES, SAUCES & POTATOES

200 GRAMS AUSTRALIAN WAGYU BEEF TENDERLOIN	AED 178	230 GRAMS US CHOICE BEEF RIBEYE	AED 104
230 GRAMS AUSTRALIAN WAGYU RIB EYE	AED 146	350 GRAMS AUSTRALIAN VEAL CUTLET	AED 116
200 GRAMS US CHOICE BEEF TENDERLOIN	AED 104	290 GRAMS AUSTRALIAN LAMB CUTLETS	AED 104

SAUCES

Morel Mushroom Sauce, Green Peppercorn Sauce, Béarnaise Sauce, Pommery Mustard, Mint Sauce, Onion Gravy & Provedore Sauce

POTATOES

Smokey Potato Wedges, Mashed Potatoes, Sautéed Baby Potatoes, Grilled Potatoes, Steak Fries

VEAL ESCALOPE **AED 125**

Served with Sautéed Spinach, Grilled Asparagus, Mushroom Risotto & Morel Mushroom Sauce.




SIGNATURE FONDUE

AUSTRALIAN WAGYU BEEF AED 170 Cubes of Marinated Tenderloin with Baby Potatoes, Sautéed Vegetables with Three Kinds of Dips: Wild Mushrooms, Green Peppercorn & Bearnaise	US CHOICE BEEF AED 115 Cubes of Marinated Tenderloin with Baby Potatoes, Sautéed Vegetables & Three Kinds of Dips: Wild Mushrooms, Green Peppercorn & Bearnaise	ASIAN CHICKEN AED 94 Served with Baby Potatoes, Sautéed Vegetables & Three Kinds of Dips: Indian Butter Chicken, Plum Ginger, Coriander & Mint
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HERBED PRAWNS **AED 99**

Herb Coated Fried Prawns Served with Baby Potatoes, Sautéed Vegetables & Three Kinds of Dips: Plum Ginger, Coriander & Mint, Sweet Chilly

PASTA

CHOOSE YOUR PASTA  FETTUCCINE  LINGUINE  PENNE  FUSILLI  SPAGHETTI	ADD A SAUCE OF YOUR CHOICE Truffles, Fresh Basil & Olive Oil AED 48 Roasted Tomato and Basil Napolitan AED 37 Extra Virgin Chilly Oil Aioli AED 37 Spicy Arrabiata AED 41 Creamy Cheese AED 48 Creamy Pesto AED 48 Wild Mushroom AED 48 Meat Ragout AED 48 Basil Pesto AED 41 Carbonara AED 48	ADD A TOPPING OF YOUR CHOICE Smoked Salmon AED 19 Market Shellfish AED 19 Grilled Chicken AED 16 Smoked Duck Breast AED 21 Mushrooms AED 16 Grilled Vegetables AED 16
HOME MADE RAVIOLI  AED 48 Filled with Spinach & Ricotta Cheese, Finished in Tomato Basil Coulis	RISOTTO  AED 48 Saffron & Parmesan OR Forest Mushrooms & Green Asparagus	