



le Piau
Dubai

♪ Starters ♪

Fish carpaccio, olive oil, citrus (GF)
Wagyu carpaccio, aged balsamic, shaved truffle, Parmesan (GF, D)
Hamachi sashimi, ponzu, jalapeño, coriander oil (GF)
Burrata, miso, heirloom tomatoes, caramelized pecans (V, GF, N, D)
French bean salad, smoked duck, foie gras, classic vinaigrette (GF)
King crab salad, avocado, citrus dressing (GF, SF)
Escargots de Bourgogne, parsley garlic butter (D)
Pissaladière style tart, black onion, garlic, thyme, Parmesan, olives (D)
Croissant waffle, mimosa egg, Osetra caviar (D)
Fricassée of artichokes, Cecina de León, Parmesan emulsion (GF, D)

♪ Main Courses ♪

Sole meunière, capers and lemon (D)
Miso black cod, pickled daikon, ginger (GF)
Seabass fillet, baked parmesan zucchini, chervil emulsion (GF, D)
Wagyu burger Rossini, crispy potato, truffle mayonnaise (D)
Roasted whole lobster, lemongrass bisque sauce (SF, GF, D)
Duo of Australian Wagyu, served with two sides and sauces (GF)
Lemon roasted yellow chicken, thyme and lemon sauce (GF, D)
Black Angus beef tenderloin, black pepper sauce (GF, D)
Ratatouille vol-au-vent, Thai curry sauce, basil (V, D)

(D) Dairy (V) Vegetarian (GF) Gluten Free (N) Contains Nuts (SF) Shellfish

♪ Side Dishes ♪

French fries, Parmesan & herbs (V, GF)
Homemade mashed potatoes (V, GF, D)
Grilled broccolini, chili ginger butter (V, GF, D)
Honey glazed carrots, dukkah hazelnuts, citrus yogurt (V, GF, N, D)
Rigatoni all'arrabbiata (V)

♪ Desserts ♪

Le Piaf chocolate mousse (V, GF, D)
Sticky madeleine, salted butter caramel, vanilla ice cream (V, D)
Strawberry tart, basil & berry sorbet (V, D)
Soft serve ice cream, caramelized rice puff (V, D)
Choux à la crème, chocolate sauce (V, D)



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