



le Piaf  
Dubai

## ♪ Starters ♪

- Poisson carpaccio, olive oil, citrus (GF) • **95**
- Wagyu carpaccio, aged balsamic, shaved truffle, Parmesan (GF, D) • **95**
- Hamachi sashimi, ponzu, jalapeño, coriander oil (GF) • **80**
- Burrata, miso, heirloom tomatoes, caramelized pecans (V, GF, N, D) • **89**
- French bean salad, smoked duck, foie gras, classic vinaigrette (GF) • **110**
- King crab salad, avocado, citrus dressing (GF, SF) • **240**
- Escargots de Bourgogne, parsley garlic butter (D) • **120**
- Pissaladière-style tart, black onion, garlic, thyme, Parmesan, olives (D) • **115**
- Croissant waffle, mimosa egg, Oscietra caviar (D) • **540**
- Fricassée of artichokes, Cecina de León, Parmesan emulsion (GF, D) • **115**

## ♪ Main Courses ♪

- Miso black cod, pickled daikon, ginger (GF) • **280**
- Sea bass fillet, baked Parmesan zucchini, chervil emulsion (GF, D) • **240**
- Wagyu burger Rossini, crispy potato, truffle mayonnaise (D) • **180**
- Roasted whole lobster, lemongrass bisque sauce (SF, GF, D) • **225**
- Duo of Australian Wagyu, served with two sides and sauces (GF) • **980**
- Lemon roasted yellow chicken, thyme and lemon sauce (GF, D) • **180**
- Black Angus beef tenderloin, black pepper sauce (GF, D) • **290**
- Ratatouille vol-au-vent, Thai curry sauce, basil (V, D) • **150**

## ♪ Side Dishes ♪

- French fries, Parmesan & herbs (V, GF) • **38**
- Homemade mashed potatoes (V, GF, D) • **40**
- Grilled broccolini, chili ginger butter (V, GF, D) • **38**
- Honey-glazed carrots, dukkah hazelnuts, citrus yogurt (V, GF, N,D) • **42**
- Rigatoni all'arrabbiata (V) • **36**

## ♪ Desserts ♪

- Le Piaf chocolate mousse (V, GF, D) • **75**
- Sticky Madeleine, orange blossom custard, almond ice cream (V, D, N) • **60**
- Strawberry tart, basil & berry sorbet (V, D) • **110**
- Vanilla soft serve, caramelised puffed rice, olive oil (V, D) • **55**
- Choux à la crème, chocolate sauce (V, D) • **90**



