

A NOTE FROM THE CHEF,

A PLACE THAT FEELS SO PERSONAL AND INTIMATE;
IT'S A HOME OUTSIDE OF HOME WHERE THROUGH
EVERY CORNER AND EVERY DETAIL, YOU'LL FIND
FAMILIARITY. WE ARE GRATEFUL FOR THIS SWEET
CHALLENGE OF BEING ABLE TO TRANSFORM THIS
UNFORGETTABLE LANDMARK OF EL GOUNA AND
CALL IT HOME.

WELCOME TO OUR HOME...
SINCERELY,

Chef



COLD STARTERS

COLD *Trio* | 490

- GARLIC | ANCHOVY | THYME | TOMATOES | CRISPY BREAD
- BOCCONCINI CAPRESE | MELON | CHERRY TOMATO | BASIL
BRESAOLA | BALSAMIC REDUCTION
- TURMERIC HUMMUS | AUBERGINE BITES | PARSLEY
SUN-DRIED TOMATOES

DIP *Trio* | 480

- TURMERIC HUMMUS DIP | SEASONED OLIVE PASTE
- LEMON BASIL BEAN DIP | SMOKED HERRING | SINAI OLIVE OIL
- CHARRED AUBERGINE DIP | MARINATED SUN-DRIED
TOMATOES

FOREVER SUMMER *Rolls* | 360

RICE PAPER ROLLS | FRESH FRAGRANT HERBS | RICE NOODLES
BELL PEPPERS | SEASONAL MARINATED | CABBAGE | POACHED
SHRIMP | PAIRED WITH LEMONGRASS TERIYAKI

Foie Gras PARFAIT | 778

FOIE GRAS TERRINE | DRIED FIGS | CARAMELIZED WALNUTS
PISTACHIOS | WALNUT-COCOA BREAD | LYCHEE GEL

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IMPORTED *Beef* CARPACCIO | 620

THINLY SLICED BEEF TENDERLOIN | TOPPED WITH TRUFFLE MAYO
AGED PARMESAN | MACADAMIA | WILD CRESS

CURED *Bottarga* CARPACCIO | 560

CURED PORTSAID BOTTARGA | BUTTERED TOAST
MICRO ARUGULA | LIME VINAIGRETTE

SPICY MARINATED *Tuna* TARTARE | 580

WITH SPICY SRIRACHA | SESAME OIL | SCALLIONS | BLACK & WHITE
SESAME SEEDS | ALL PAIRED WITH LEMON | AVOCADO
CORIANDER PURÉE

BLOODY MARY *Shrimp* CEVICHE | 520

BLOODY MARY MARINATED SHRIMP | CORNICHON | CELERY
SHALLOTS | FRESH MICRO CHERVIL | PORCINI POWDER



GLUTEN (G) | DAIRY (D) | NUTS (N) | SHELLFISH (S) | FISH (F) | EGGS (E) | SOY (Y) | SESAME (SS)
** SOME ITEMS MAY INCLUDE TRACE ALLERGENS DEPENDING ON PREP METHODS OR SAUCES, PLEASE ASK YOUR SERVER TO ENQUIRE ABOUT THE SPECIFICS OF YOUR DISH

* THE PRICES ARE IN AED AND INCLUSIVE OF 5% VAT AND SUBJECT TO 7% DIFC TAX

COLD STARTERS

CURED *Salmon* GRAVADLAX | 560

BEETROOT-CURED SALMON | DILL SPICES | SERVED WITH RADISH CREAM
CAPERS PICKLED SHALLOTS

COCONUT PASSION *Ceviche* | 520

CITRUS MARINATED SEABASS | SHALLOTS | CHILI-CITRUS BASE PAIRED
WITH COCONUT MILK | FRESHLY GRATED COCONUT

Lobster CAUSA | 620

COCONUT BUTTER POACHED LOBSTER TAIL | CREAMY POTATO PRÉE
PEPPER-LEMONGRASS | LIME SALSA



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WARM STARTERS

GOLDEN GREEK *Feta* & HONEY | 440

PANKO BREADED AND LIGHTLY FRIED | GOLDEN HONEY
BLACK OLIVES | OREGANO | TOASTED BREAD

BALSAMIC ROASTED *Mushrooms* | 320

ON CREAMY COCONUT POLENTA | ROSEMARY

HONEY MISO *Aubergine* | 390

GOLDEN FRIED AUBERGINE | TOPPED WITH WARM SWEET MISO
SAUCE | AROMATIC SEASONAL | MICRO HERBS

CHAR-GRILLED *Octopus* | 560

GRILLED OCTOPUS | ON A BED OF COCONUT POTATO PURÉE
SUN-DRIED TOMATOES | CAPERS | FRESH HERBS
OUR HOMEMADE DUKKAH MIX

SLOW-COOKED *Beef* TACOS | 420

26-HOUR BRAISED BEEF | IN A HEARTY CELERIAC TOMATO SAUCE
TOPPED WITH FRESH SEASONAL HERBS | CHILI

WASABI *Vegetable* TEMPURA | 360

CRISPY GOLDEN VEGETABLES | LIGHTLY FRIED IN A TEMPURA
BATTER | PAIRED WITH ORANGE WASABI MAYO

THE S *Potatoes* | 340

THE SIMPLEST CRUNCHIEST GOLDEN FRIED POTATOES
WITH GRATED PECORINO CHEESE | TRUFFLE ESSENCE

BANG BANG *Shrimp* TEMPURA | 520

SHRIMP TEMPURA | HOT & SWEET SRIRACHA MAYO
CAVIAR | CHIVES

ABSOLUTE CORN *Ribs* | 360

WITH PAPRIKA | VEGAN CASHEW CREAM | FRESH CORIANDER

WILD ARANCINI *Bombs* | 460

GOLDEN CRISPY WILD MUSHROOM RISOTTO BOMBS
ON A BED OF SMOKED TOMATO | WITH COCONUT CREAM



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RISOTTI | PASTA

THE MOLTEN *Brie lava* | 766 (SEASONAL)

FRENCH BRIE | PAIRED WITH ROSEMARY-INFUSED CRANBERRY
REDUCTION | TOASTED WALNUTS | CRISPY MINI BAGUETTE

COCONUT HOT TANDOORI *Chicken* | 400

WITH SESAME | CORIANDER | COCONUT FLAKES

Veal SCHNITZEL POPS | 460

MINI BITES OF DEEP FRIED GOLDEN VEAL
PAIRED WITH DIJON-MAYO | BABY ARUGULA



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MAINS

BLACK ANGUS *Fillet* (D,Y) | 260

AUSTRALIAN BLACK ANGUS TENDERLOIN | POTATO PURÉE
CHARRED BROCCOLINI | MISO SAUCE

FARM *Lamb* CHOPS (D) | 195

GREEK-STYLE LAMB CHOPS | SHEEP'S MILK YOGURT
ORGANIC ROASTED VEGETABLES | PARSLEY OIL

MIBRASA-FLAMED *Chicken* (D) | 145

ORGANIC HALF CHICKEN | MARJORAM BUTTER
SEASONAL BABY VEGETABLES | PICKLED MUSTARD SEEDS

SLOW POACHED WILD *Salmon* (D,N,F,Y) | 190

WILD-CAUGHT NORTH ATLANTIC FILLET | CRETAN OLIVE OIL
ERMIONIS HONEY | FERMENTED CHILI | STEAMED BOK CHOY
BUTTER FENNEL EMULSION

COCONUT MEDITERRANEAN *Sea Bass* (S,D,F,E) | 230

LINE-CAUGHT SEA BASS | SLOW-COOKED CRETE-STYLE
WILD GREENS | COCONUT CREAM | PRESERVED LEMONS



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TO SHARE

CATCH OF THE DAY *Fish* (F) | 450/KG

MIBRASA-FLAMED | BABY POTATOES | CHARRED LEMON SAUCE

OR

BAKED IN SALT | HERB CRUST

BRETON BLUE *Lobster* (S,F,D) | 900

CHAR-GRILLED | AROMATIC OLIVE OIL

“SNAKE RIVER” *Wagyu* (D,Y) | 850

WAGYU RIB EYE STEAK | HOUSE HERB SAUCE

HERITAGE *Lamb* GYROS (G,D) | 600

SLOW-COOKED LAMB SHOULDER | HOMEMADE TZATZIKI

PITA BREAD | ONION & SWEET TOMATO SALAD



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TO PAIR

TRUFFLE-INFUSED *Potato* PURÉE (D) | 49

TRIPLE-COOKED FRENCH *Fries* WITH HERB SALT | 43

LEAFY GREEN *Salad* DIJON MUSTARD DRESSING (SS) | 36

GRILLED *Asparagus* WITH STRAWBERRY VINEGAR (D) | 49

SWEET *Potato* WITH BROWN BUTTER (D) | 45

CARAMELIZED SUGAR SNAP *Peas* WITH SPEARMINT OIL & SMOKED SALT | 47

WILD *Greens* WITH PRESERVED LEMON | 42



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