

Entrees

AED

Roasted Garlic and Potato Soup (V)

Porcini powder, garlic crisps, basil oil

35

Lobster Bisque (A)

Lobster claw, truffle foam

50

Duck Confit

Deep fried egg, salad of leaves, potato, mushrooms, shallots, white balsamic jelly

65

Fig Salad & Bocconcini cheese salad (V, N, +)

Cinnamon toast, sundried tomatoes, walnuts, kalamata olives

55

Pan Seared Foie Gras (A)

Apple marmalade, mushroom risotto, honey emulsion, truffle salt

80

Salmon Gravlax

Avocado, orange, caviar, fennel

75

Yellow Fin Tuna

Shitake cream, soya-mirin reduction, micro greens, yuzu, pickled radish

75

Roasted Mozzarella

Turkey bacon, asparagus, rocket, eggplant, bell peppers, balsamic

60

From the Kitchen

AED

Wild Mushroom Risotto (V)

100

Parmesan wafers, balsamic reduction, rocket leaves, almonds

Slow Cooked Lamb Shoulder (A)

150

Sautéed spinach, veal sweet breads, celeriac puree, lamb jus, salsa verde

Corn fed Chicken "Sous Vide"

130

Roasted shallots, green asparagus, carrots, potato dauphinoise chicken- thyme jus

Braised Veal Cheeks

150

Potato gnocchi, baby roasted vegetables, red wine reduction

Butter Poached Seafood Harvest

240

Lobster, mussels, sea scallops, cherry tomato, grape fruit, cucumber with cocktail sauce or Béarnaise sauce

'Barberie' Duck Breast

150

Roasted figs, date tapenade, sweet sour sauce, duck confit croquette, courgette

Grilled Sea Bass

130

Fennel, tomato essence, Pernod, tomato confit, micro greens

From The Grill

All meat is served with Yorkshire pudding, caramelised shallots, rocket leaves and one sauce and one side of your choice

Australian 300 Day Grain Fed Black Angus, Ranger Valley

Beef Tenderloin 225 / 275
200g / 250grms

Sirloin 225
250grms

Rib Eye 225
300grms

Australian 400 Day Grain Fed Wagyu, Stock Yard

Beef Tenderloin (MS 4-5) 250 / 300
200 / 250grms

Sirloin (MS 8-9) 350
250grms

Rib Eye (MS 4-5) 250
300grms

Sauces

Blue cheese butter

Wild mushroom, thyme and beef jus

Green peppercorn sauce

Deep fried cafe de Paris butter

Garlic butter

Classic béarnaise

Salsa Verde

Chimichurri sauce

Each Sauce 10 AED

Sides

Potato puree with white truffle oil

Sautéed mushrooms with roasted shallots

Hand-cut chips

New potatoes, rosemary and garlic confit

Roasted vegetables

Fresh spinach gratin

Honey glazed baby carrots

Mixed leaf salad white balsamic dressing

Each Side 25 AED

Finales

AED

Deconstructed Strawberry Cheese Cake

45

Cream cheese, strawberries, cream, biscuit, ice cream

Flourless Chocolate Pave

55

Coffee beans, espresso, white chocolate, cinnamon mascarpone, macaroon

Coconut Panna Cotta (N, A)

45

Pina colada sorbet, mango, coconut wafer, crumbs

Vanilla Bean Crème Brûlée (N)

45

Lime sorbet, passion fruit, curd, grapefruit, jelly, peel

Hot Chocolate Fondant

45

Almond praline, coffee essence, whipped cream

Rare Ice Cream and Sorbet Platter (N) (4 SCOOPS)

40

Selection of premium ice creams and sorbets with orange tuile
(Please ask our staff)

Rare Fruit Plate

30

Selection of the best fruit in season

English Farm House Cheese Selection (N)

85

Montgomery Cheddar, Applebys Double Gloucester, Cashel Blue, Stinking Bishop, Woolsery with fig paste, apple, walnuts, water crackers, toasted walnut bread
(Subject to availability)

RARE

Excellent, Extraordinary, Uncommon.

Rare is Desert Palm Retreat's signature dining experience with an unparalleled focus on the best ingredients, with an attention to detail through the understated presentation of its dishes.

Rare offers you a unique dining experience outdoors in the backdrop of Dubai's impressive skyline or inside with the entrancing flames of our flavour enhancing 'Beech' oven.

Our Rare team are on hand to ensure you are well looked after and they would be delighted to accommodate any special requests.

Bon Appetite!