

French Mediterranean with a gourmet twist.
Inspired by tropical sceneries and seaside flavors.



La Voile Rouge

Dish contains Dairy (D) - Nuts (N) - Seafood (S) - Shellfish (SH) - Vegetarian (V) - Vegan (VG) - Gluten (G) - Egg (E)
All prices are in AED inclusive of 7% Municipality Fee, 10% Service Charge and %5 VAT

STARTER

SALMON TARTARE (D)(G)(S) _____ 70
cured with lemon cream and potato darphin, fresh mint
oil and dill

KING CRAB SALAD (D)(S) _____ 110
with spinach and rocket, tomato confit, cucumber,
yuzu mayonnaise

BURRATA (D)(V) _____ 80
heirloom tomato, basil, pickled onion, fresh basil oil

SEA BASS CARPACCIO (S) _____ 80
olive oil chateau vibrant, espelette pepper,
chopped chives

TUNA TARTARE (S) _____ 95
crushed avocado, fresh celery, sesame oil

LENTIL SALAD (N)(S)(VG) _____ 65
nuts, tomato, cucumber

BEEF TARTARE (D)(G)(E) _____ 90
a la francaise, egg yolk

CRISPY LANGOUSTINE (D)(S) _____ 135
spicy mayonnaise

DUCK FOIE GRAS TERRINE (G) _____ 100
alcohol-free red wine, brioche

ARTICHOKE SOUP _____ 95
truffle emulsion, sliced truffle

NICOISE SALAD (D)(G)(E)(S) _____ 85
quail eggs, seared tuna, baby potato, green bean,
bean crouton, olives

QUINOA SALAD (V) _____ 55
pomegranate, tomato, avocado, mango

ESCARGOT (D) _____ 95
snail, butter, parsley, garlic

EGGPLANT CONFIT (VG) _____ 45
tomato, olive, coriander, olive oil



MEAT



TOMAHAWK JOSPER GRILLED 1KG 900

PAN FRIED VEAL RACK _____ 210

WAGYU RIB EYE JOSPER GRILLED 290

ROASTED BLACK ANGUS _____ 210
with red cabbage

BABY CHICKEN _____ 120
marinated with herbs josper

LAMB CHOPS _____ 185
with sage

ROASTED DUCK BREAST _____ 200
honey glaze sauce

BEEF BOURGUIGNON (D) _____ 195
mashed potato



FISH



GRILLED SPICY SHRIMPS _____ 190

WHOLE SEA BASS _____ 350

GRILLED LOBSTER _____ 265

JOSPER GRILLED OCTOPUS _____ 210

LOBSTER RISSOTTO (D) _____ 180
tomato confit

ROASTED SEA BASS (D) _____ 165
nuts, tomato, cucumber

GRILLED SALMON (D) _____ 115
zucchini, cream of sardines

SPAGHETTI _____ 165
seafood la voile rouge



VEGETARIAN



RIGATONI _____ 130
with truffle & parmesan

SAUCE

BERNAISE | BLACK PEPPER SAUCE
MUSHROOM SAUCE | VIRGIN SAUCE
LEMON BUTTER SAUCE

SIDE DISH

35

MASHED POTATOES (D)

HOMEMADE FRENCH FRIES

POTATO GRATIN (D)

GREEN BEAN (VG)

SPINACH AND MUSHROOM
WITH CREAM (V) (D)

STEAMED OR GRILLED
SEASONAL VEGETABLES (VG)