



CHEF(FE) D'OEUVRE

CARVING & GRAZING

MENU I - EARTH & LIGHT

520 AED per guest

*A delicate and luminous menu inspired by earthy textures,
mineral elegance and Mediterranean simplicity.*

WELCOME AMUSE-BOUCHE

Seasonal chefs bite served upon arrival.

WARM SIGNATURE BREAD

*Freshly baked artisanal bread, whipped cultured
butter, smoked sea salt.*

STARTERS

Salt-Baked Heritage Beetroot

*Smoked ricotta mousse, roasted pear textures,
toasted hazelnuts, thyme-infused olive oil.*

Scallop Crudo

*Preserved lemon, citrus olive oil, fleur de sel,
delicate herb finish.*

MAINS

Mediterranean Sea Bass

*Silky celeriac mousseline, hazelnut beurre blanc,
golden raisins, crispy herbs.*

Slow-Cooked Lamb Saddle

*Honey-glazed young carrots, thyme reduction,
toasted cumin essence.*

Wild Mushroom Risotto

*Aged Parmesan, roasted forest mushrooms,
crispy herbs, black pepper oil.*

PRE-DESSERT

Lemon & Mint Granita

DESSERTS

Warm Chocolate Fondant

Olive oil fleur de sel center, pear sorbet.

Black Sesame Panna Cotta

Date caramel, sesame tuile, roasted sesame crumble.

EXPERIENCE

*An elegant Mediterranean-inspired dining
experience designed around warmth, texture
and refined simplicity.*



MENU II - ROOTS & EMOTIONS

650 AED per guest

A warm and nostalgic culinary journey inspired by fire cooking, comforting Mediterranean family tables and emotional cuisine.

WELCOME AMUSE-BOUCHE

Seasonal chef's bite served upon arrival.

WARM SIGNATURE BREAD

Freshly baked artisanal bread, whipped cultured butter, smoked sea salt.

STARTERS

Burrata & Roasted Fig Carpaccio

Thyme honey glaze, cracked black pepper, Arbequina olive oil.

Warm Mushroom Carpaccio

Black lemon, Parmesan crisp, truffle vinaigrette, roasted mushroom jus.

MAINS

Slow-Confit Salmon

Sweet potato mousseline, roasted blood orange, sesame textures.

Free-Range Chicken Supreme

Roasted celeriac purée, caramelized apple, thyme-infused jus, crispy chicken skin.

Roasted Cauliflower

Tahini cream, grapes, almond & sesame crumble, coriander hummus.

PRE-DESSERT

Citrus Herbal Granita

DESSERTS

White Chocolate Crèmeux

Olive oil, lemon zest, verbena meringue.

Vanilla Poached Pear

Black sesame tuile, charcoal caramel, warm vanilla infusion.

EXPERIENCE

A comforting and intimate culinary experience celebrating generosity, memory and Mediterranean soul.



MENU III

SWEET & SAVORY SIGNATURE

790 AED per guest

Cheffe Marion's signature dining experience blending sensual sweetness, refined acidity and contemporary luxury gastronomy.

WELCOME AMUSE-BOUCHE

Chef's signature seasonal bite served upon arrival.

WARM SIGNATURE BREAD

Warm artisanal bread, whipped cultured butter, smoked sea salt.

STARTERS

Sea Bream Crudo

Pink peppercorn, celery hearts, lemon olive oil, Oscietra caviar.

Roasted Fennel Salad

Caramelized apple, aged balsamic reduction, pecan crumble, shaved black truffle.

MAINS

Black Cod

Parsnip mousseline, yuzu beurre blanc, crispy shiso, citrus oil.

Premium Beef Fillet

Baby beetroot confit, redcurrant jus, caramelized shallots, truffle glaze.

Roasted Pumpkin

Whipped labneh, pomegranate, date molasses, toasted pistachios.

PRE-DESSERT

Yuzu & Mint Granita

DESSERTS

Red Berry Pavlova

Vanilla cream, fresh berries, raspberry coulis, delicate floral finish.

Chocolate Sphere

Passion fruit heart, guava cream, warm chocolate sauce poured live.

EXPERIENCE

An elevated signature dining experience imagined around elegance, visual emotion and contemporary luxury hospitality.





SIGNATURE PRIVATE DINING EXPERIENCE

Each Cheffe d'Œuvre menu has been imagined as a refined culinary journey blending Mediterranean elegance, emotional cuisine and contemporary luxury hospitality.

Designed by Cheffe Marion Lefebvre, every experience is curated to create a balance between sophistication, generosity and visual storytelling.

THE EXPERIENCE INCLUDES

*Welcome amuse-bouche
Warm signature bread service
A selection of 2 starters
A choice of fish, meat or vegetarian main course
Pre-dessert
A selection of 2 desserts*

Guests will enjoy a multi-course dining experience carefully plated and served throughout the evening. Elegant culinary presentation and refined table styling are included.

Floral arrangements, luxury tableware, bespoke scenography, premium staffing and beverage experiences are available upon request.

MENU I - 520 AED

MENU II - 650 AED

MENU III - 790 AED

Marion
Cheffe
Marion Lefebvre





CHEF(FE) D'OEUVRE
CARVING & GRAZING

*We offer curated menus to guide you, but every Chef(fe)
d'Oeuvre experience can be fully tailored to your preferences,
dietary needs, and allergies.*

CONTACT US





Marion
Cheffe
Marion Lefebvre