



## *Smoked Salmon*

*Served with crepes and condiments* (S) (D)

NORWEGIAN SMOKED SALMON 145

SMOKED SALMON HEART AND DILL 180

SALMON FICELLE 175

## *Raw and Rolls*

SELECTION OF TAROMAS (S) (SF) (D) 130

CLASSIC, TRUFFLE, TOBIKO AND SEA URCHIN SERVED WITH BLINIS

GAMBERO ROSSO CARPACCIO WITH PINK PEPPERCORN  
AND LEMON ZEST (SF) (GF) 170

TUNA TATAKI, BADABOUM SAUCE WITH CAVIAR,  
CRISPY POTATO & LEEKS (S) (D) 210

SLICED AVOCADO WITH EXTRA VIRGIN OLIVE OIL AND LEMON (GF) 70

SMOKED WAGYU BEEF CARPACCIO WITH PICKLED RADISH  
AND CRISPY POTATO (D) (GF) 115

GILLARDEAU OYSTERS NR5 (SF) (GF) 36 *per piece*

MAISON REVKA SELECTION (SF) (S) (GF) 495

BLUEFIN TUNA, LANGOUSTINE, SALMON, SCALLOPS AND OYSTERS

COD TEMPURA, MISO SAUCE AND YUZU (D) (S) 105

KING CRAB, GREEN APPLE AND CAVIAR (SF) 195

BLUE FIN TUNA, PRAWN TEMPURA AND AVOCADO (SF) 125



Gold Starters and Salads

CREVETTES SALAD (SF) 105

LETTUCE HEARTS, STEAMED SHRIMPS, MIXED RADISHES, FILO AND CORIANDER

MIXED LEAVES SALAD WITH BEETROOT AND GOAT CHEESE RAVIOLIS (D) 95

QUINOA, BABY SPINACH, YOGURT, PAPRIKA, CARAMELIZED PECAN NUTS (N) (D) 88

CRAB AVOCADO TARTLET (SF) (D) 200

LOBSTER OLIVIER (SF) (D) (GF) 185

BLUE LOBSTER, GRENAILLE POTATO, CELERY, EDAMAME, DILL, MAYONNAISE

BURRATA TO SHARE

CLASSIC (V) 150 OR TRUFFLE 260 OR BOTTARGA (D)(GF)(S) 185

WHOLE KING CRAB WITH HOMEMADE MAYONNAISE AND FRESH HERBS (SF) 2900

Hot Starters

MOZZARELLA STICKS WITH CAVIAR (D) (S) 140

SALT BAKED POTATO WITH CREME FRAICHE AND CAVIAR (D) (S) (SF)

BAERI 530 OSCIETRA 660 BELUGA 1570

TRUFFLE PIZZETTA (D) (V) 160

BLUE FIN TUNA PIZZETTA WITH OSCIETRA CAVIAR (S) (D) 300

TUNA CARPACCIO, WASABI CREAM AND OSCIETRA CAVIAR

CHICKEN NUGGETS, CREME FRAICHE AND CAVIAR (S) (D) 225

FRIED CALAMARI WITH HOMEMADE TARTAR SAUCE (S) (D) 110

ROSTI POTATO WITH CREAM CHEESE AND CAVIAR (D) (S) 180

BAKED SHRIMPS WITH GARLIC AND EGGPLANT (SF) (SF) (S) 145

WAGYU TARTARE WITH POTATO MILLE FEUILLE AND CAVIAR (D) (S) (GF) 160



Main Courses

SALMON COULIBIAC WITH BEURRE BLANC AND CURED SALMON EGGS (D) (S) 195

NORWEGIAN SALMON, WILTED SPINACH, MUSHROOM DUXELLE, AROMATIC RICE AND HOMEMADE PUFF PASTRY

STEAMED SEA BASS WITH GREEN ASPARAGUS AND CAVIAR BUTTER (D) (S) (SF) 185

BAKED COD, SAFFRON, TOMATO AND FENNEL (S) (GF) 170

BLACK ANGUS TENDERLOIN WITH PEPPERCORN JUS AND REVKA BUTTER (D) (GF)

REVKA BUTTER 365 FOIE GRAS AND TRUFFLE 650

GRILLED LAMB CHOPS AND BEETROOT JUS (GF) 220

WAGYU STRIPLOIN AND STROGANOFF SAUCE (D) (GF) 520

GRILLED CHICKEN SHASHLIK AND TRUFFLE JUS (D) (GF) 165

SOUSDOUGH, TRUFFLE BUTTER, SPINACH AND TRUFFLE JUS

HOMEMADE EGG LINGUINE (D)

CAVIAR 360 BOTTARGA (S) 175

MUSHROOM AND TRUFFLE TARTLET (D) 150

FILO PASTRY, OYSTER MUSHROOM, TRUFFLE BEURRE BLANC

To Share

WAGYU TOMAHAWK WITH BÉARNAISE SAUCE (D) (GF) 1400

DOVER SOLE (D)

MEUNIERE SAUCE 695 ALMOND AND TRUFFLE (N) 1120

MAISON REVKA'S SURF AND TURF (D) (S) (GF) 1279

WAGYU TENDERLOIN, ATLANTIC LOBSTER AND SELECTION OF SAUCES

Side Dishes

GREEN ASPARAGUS (GF) 60

FRENCH BEANS AND SHALLOT RINGS (GF) (V) 50

FRENCH FRIES (GF) (V)

CLASSIC 55 OR TRUFFLE 125

MASHED POTATO (D) (GF) (V)

CLASSIC 50 OR TRUFFLE 120

## *Pavlovas*

### **APPLE AND CINNAMON PAVLOVA** (GF) (D) (N) (V) *75*

CINNAMON ICE CREAM, CARAMEL SAUCE, CARAMELIZED AND FRESH APPLE

### **CHOCOLATE & HAZELNUT** (GF) (D) (N) (V) *65*

HAZELNUT ICE CREAM, CHOCOLATE SAUCE, MILK CHOCOLATE CHANTILLY

### **EXOTIC FRUITS** (GF) (D) (V) *68*

MANGO & PASSION FRUIT SORBET, LIME ZEST, VANILLA CHANTILLY

### **GIANT RED BERRIES** (GF) (D) (V) *190*

RASPBERRY SORBET, BERRIES, MASCARPONE CHANTILLY

## *Desserts*

### **CHOUQUETTES** (D) (V) *90*

VANILLA LIGHT CREAM AND CHOCOLATE SAUCE

### **CHOCOLATE MOUSSE AND TONKA BEANS** (GF) (D) (V) *120*

### **CHEESECAKE ICE CREAM AND AMARENA CHERRIES** (D) (V) *95*

SPECULOOS CRUMBLE, LIME ZEST & CHERRY JAM

### **MEDOVIC CAKE WITH HONEYCOMB AND HONEY ICE CREAM** (D) (V) *85*

### **VANILLA & CARAMEL MILLE FEUILLE WITH VANILLA ICE CREAM** (D) (V) *90*

### **LES TABLES PARIS SOCIETY**

GIGI RIGOLATTO - MUÑ - BEAU COCO - GIRAFE - MONSIEUR BLEU - APICIUS - LA SUITE - LOUIE -

PERRUCHE - IL BAMBINI CLUB - LE PIAF - BONNIE - MONDAINE - DAR MIMA - LAURENT - MAXIM'S - BARONNE

(V) VEGETARIAN, (GF) GLUTEN FREE, (D) DAIRY, (SF) SHELLFISH, (S) SEAFOOD  
ALL OUR PRICES ARE IN AED, INCLUSIVE OF 10% SERVICE CHARGES, 5% VAT AND SUBJECT TO 7% MUNICIPALITY FEE



*Caviar Selection*

## *Caviar*

*Served with blinis and condiments*

### IMPERIAL BAERI CAVIAR OF SOLOGNE

30G **490** 50G **770** 100G **1400** 250G **3400**

### IMPERIAL OSCIETRA CAVIAR OF SOLOGNE

30G **600** 50G **1000** 100G **2000** 250G **5000**

### BELUGA

30G **1520** 50G **2600** 100G **5200**

## *Our signatures*

SALT BAKED POTATO WITH CREME FRAICHE AND CAVIAR (D) (S) (SF)

BAERI **530** OSCIETRA **660** BELUGA **1570**

ROSTI POTATO WITH CREAM CHEESE AND CAVIAR (D) (S) (SF) **180**

WAGYU TARTARE WITH POTATO MILLE FEUILLE AND CAVIAR (S) (GF) **160**

WHOLE KING CRAB WITH HOMEMADE MAYONNAISE  
AND FRESH HERBS (SF) **2900**

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