



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)

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

LOBSTER CLUB SANDWICH WITH OSCIETRA CAVIAR (SF) (D) *540*

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

(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

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Cold 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)

3 PIECES 160 5 PIECES 265

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 TARAMAS (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

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



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, SAFRAN, TOMATO AND FENNEL** (S) (GF) *180*
- 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*
SOURDOUGH, TRUFFLE BUTTER, SPINACH AND TRUFFLE JUS
- HOMEMADE EGG LINGUINE** (D)
CAVIAR *360* BOTTARGA (S) *175*
- ARTICHOKE TART** (D) *150*
PARMESAN SABLE, BABY CARROT, ARTICHOVE PUREE, CARROT SAUCE

To Share

- DOVER SOLE** (D)
MEUNIERE SAUCE *695* ALMOND AND TRUFFLE (N) *1120*
- ATLANTIC BLUE LOBSTER WITH NAGE AND CAVIAR SAUCE** (D) (GF) *1400*
- MAISON REVKA'S SURF AND TURF** (D) (S) (GF) *1280*
WAGYU TENDERLOIN, ATLANTIC LOBSTER AND SELECTION OF SAUCES
- WAGYU TOMAHAWK WITH BÉARNAISE SAUCE** (D) (GF) *1400*

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) *70*
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*
- WARM APPLE TART WITH CINNAMON ICE CREAM** (D) (V) *95*
- 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 - LE PIAF- MAISON REVKA - CHEZ WAM - MIMI KAKUSHI - XU - EUGÈNE EUGÈNE - NINIVE -
KYMA - ARETHA - FI'LIA - GOHAN - LA CANTINE DU FAUBOURG - TAGOMAGO MADELEINE ET MARCEL - RED
ROCK BBQ - LOLLI - LANA LUSA - PEPPERONI COMEDY CLUB - ROSE BAR