

## CHEF'S MENU

... 400 AED per person

### AMUSE BOUCHE

#### HOMEMADE BLINI

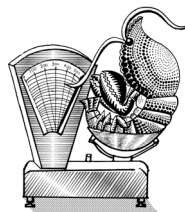
Sour cream & caviar

#### PURE HARVEST HEIRLOOM TOMATO

Fire roasted, smoked anchovy  
and oregano dressing

#### KING CRAB COCKTAIL

Avocado, cucumber,  
olive oil, caviar, herbs



#### GRILLED AUSTRALIAN CRAYFISH

Chilli & garlic butter,  
Yarra Valley salmon roe, beurre blanc

#### GRILLED AUSTRALIAN WAGYU

Jade striploin, mustard mousseline,  
herb crusted asparagus



Campari spritz granite,  
blood orange sorbet,  
lime zest

### DESSERT

#### STRAWBERRIES & CREAM

Tokushima Amaou strawberries,  
Tahitian vanilla, Victoria sponge



WELCOME TO  
**THE GUILD**

