BORD EAU BY NICOLAS ISNARD

SHANGRI-LA QARYAT AL BERI

À LA CARTE AND SET MENUS

Born in the south of France, Michelin starred chef Nicolas Isnard discovered his love for cooking in his grandmother's kitchen. Embarking on his culinary journey, he unleashed his creativity through an inspiring apprenticeship at renowned Michelin starred restaurants, including working with Gilles Goujon at the prestigious Auberge du Vieux Puits in France, an experience that set the stage for his exceptional gastronomic adventure.

Monday to Saturday | 18:00 to 23:00

À LA CARTE

SOUP

La soupe à l'oignon 'Moderne,' signature de Nicolas Isnard *(V)(G)(E)(D)* 90
The signature 'Modern Onion Soup' by Nicolas Isnard

Le velouté de mais & salade croquante, sorbet à la coriandre & citron vert, Katsuobushi *(D)(F)(E)* 90
Corn velouté & salad, coriander & lime sorbet, katsuobushi

STARTER

Raviole ouverte d'escargots de Bourgogne en persillade *(D)(G)(E)* 140
Pan-fried French snails in an open ravioli, parsley & garlic flavours

La gambas géante U7 'Cocktail' à l'avocat, sucrine marinée au piment d'Espelette & huile de gambas *(SF)(E)* 105
U7 jumbo prawn, cocktail sauce & avocado, Espelette pepper & prawn oil marinated baby gem

Rose de saumon fumé & radis Takuan, gel pomme verte & miso, Dashi lacté aux œufs de saumon & caviar STURIA *(F)(G)* 95
Smoked salmon & Takuan rose, green apple & miso gel, creamed dashi broth with salmon roe & STURIA caviar

Tranches de foie gras poêlées comme un 'Phô' Vietnamien aux agrumes, carotte & kumquat *(G)* 190
Pan-fried foie gras slices, citrus flavoured Vietnamese-style 'Phô' carrot & kumquat

MAIN COURSE

Filet de turbot cuit à basse température, crème de moules safranée, algues & pomme de terre Rattes confite *(F)(SF)(D)(G)* 200
Slow-cooked turbot, saffron mussel cream, seaweed & confit Rattes potatoes

½ Homard Canadien rôti, choux-fleurs en textures, sauce aux fruits de la passion *(SF)(D)* 340
Roasted half Canadian lobster, textures of cauliflower & passion fruit sauce

Ris de veau rôti, rose & purée de cèleri, sauce crémée & truffée *(A)(D)(G)* 210
Roasted veal sweetbread, celeriac rose & purée, truffled creamed sauce

Filet de bœuf Wagyu Australien MB6/7 Sanchoku, sauce 'Retour de Saigon,' cœur de palmier & agrumes *(A)(G)* 360
Australian Wagyu beef tenderloin 'Sanchoku' MB 6/7, Souvenir of Saigon sauce, palm hearts & kumquat

(V) Vegetarian · (N) Nuts · (D) Dairy · (G) Gluten · (SF) Seafood · (F) Fish · (E) Egg · (VG) Vegan
(A) Alcohol

All prices are in Dirham and are inclusive of all applicable service charges and tax.

À LA CARTE

DESSERT

Notre version de la poire 'Belle-Hélène' au chocolat Grand Cru Guanaja 70% *(V)(G)(D)(E)* 105
Our version of the Belle Hélène pear in a 70% Grand Cru dark chocolate melted ball

Le Tiramisu 2.0 aux saveurs de truffes *(V)(G)(E)(D)* 90
2.0-style Tiramisu with truffle flavours

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UNE BALLADE EN FRANCE AVEC NICOLAS ISNARD

A Culinary Tour of France with Nicolas Isnard

4-COURSE SET MENU · SOUP, COLD STARTER, FISH COURSE, MEAT COURSE	SOMMELIER CHOICE WINE PAIRING · 4 GLASSES	5-COURSE SET MENU · SOUP, COLD STARTER, HOT STARTER, FISH COURSE, MEAT COURSE	SOMMELIER CHOICE WINE PAIRING · 6 GLASSES
350	250	550	350

SOUP

La soupe à l'oignon 'Moderne,' signature de Nicolas Isnard *(V)(G)(E)(D)*
The signature 'Modern Onion Soup' by Nicolas Isnard

COLD STARTER

La gambas U7 'Cocktail' à l'avocat, sucrine marinée au piment d'Espelette & huile de gambas *(SF)(E)*
U7 jumbo prawn, cocktail sauce & avocado, Espelette pepper & prawn oil marinated baby gem

HOT STARTER

Raviole ouverte d'escargots de Bourgogne en persillade *(D)(G)(E)*
Pan-fried French snails in an open ravioli, parsley & garlic flavours

FISH COURSE

Filet de turbot cuit à basse température, crème de moules safranée, algues & pomme de terre Rattes confites *(F)(SF)(D)(G)*
Slow-cooked turbot, saffron mussel cream, seaweed & confit Rattes potatoes

MEAT COURSE

Ris de veau rôti, rose & purée de cèleri, sauce crémée & truffée *(A)(D)(G)*
Roasted veal sweetbread, celeriac rose & purée, truffled creamed sauce

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UNE BALLADE EN FRANCE AVEC NICOLAS ISNARD

DESSERT

Notre version de la poire 'Belle-Hélène' au chocolat Grand Cru Guanaja 70% *(V)(G)(D)(E)*
Our version of the Belle Hélène pear in a 70% Grand Cru dark chocolate melted ball

We kindly ask that the menu be enjoyed by all guests at the table.

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(A) Alcohol

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UN VOYAGE AUTOUR DU MONDE DE NICOLAS ISNARD

A Journey around the world with Nicolas Isnard

4-COURSE SET MENU · SOUP, COLD STARTER, FISH COURSE, MEAT COURSE	SOMMELIER CHOICE WINE PAIRING · 4 GLASSES	5-COURSE SET MENU · SOUP, COLD STARTER, HOT STARTER, FISH COURSE, MEAT COURSE	SOMMELIER CHOICE WINE PAIRING · 6 GLASSES
350	250	550	350

SOUP

Le velouté de mais & salade croquante, sorbet à la coriandre & citron vert, Katsuobushi *(D)(F)(E)*
Corn velouté & salad, coriander & lime sorbet, katsuobushi

COLD STARTER

Rose de saumon fumé & radis Takuan, gel pomme verte & miso, Dashi lacté aux œufs de saumon & caviar STURIA *(F)(G)*
Smoked salmon & Takuan rose, green apple & miso gel, creamed dashi broth with salmon roe & Sturia caviar

HOT STARTER

Tranche de foie gras poêlée comme un 'Phô' Vietnamien aux agrumes, carotte & kumquat *(G)*
Pan-fried foie gras slice, citrus flavoured Vietnamese-style 'Phô' carrot & kumquat

FISH COURSE

Homard Canadien rôti, choux-fleurs en textures, sauce aux fruits de la passion *(SF)(D)*
Roasted Canadian lobster, textures of cauliflower & passion fruit sauce

MEAT COURSE

Filet de bœuf Wagyu Australien MB6/7 Sanchoku, sauce 'Retour de Saigon,' cœur de palmier & agrumes *(A)(G)*
Australian Wagyu beef tenderloin 'Sanchoku' MB 6/7, Souvenir of Saigon sauce, palm heart & kumquat

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(A) Alcohol

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UN VOYAGE AUTOUR DU MONDE DE NICOLAS ISNARD

DESSERT

Le Tiramisu 2.0 aux saveurs de truffes *(V)(G)(E)(D)*
2.0-style Tiramisu with truffle flavours

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