

# NINE 7 ONE

## PETIT PLATES AED

- Edamame**  35  
*Choice of simply salted or spicy wok fried*
- Compressed Melon Salad**   55  
*Vacuum compressed melons, bell peppers, cucumbers, crisp Arabic bread and creamy truffle dressing*
- Burrata and Tomato**    65  
*Hand pulled Burrata with aged balsamic, cold pressed olive oil, Heirloom tomatoes from Al Ain and pesto*
- Beef Carpaccio**  55  
*Traditional beef Carpaccio, mustard and honey dressing, parmesan cheese and arugula*
- Crab and Mango Salad** 55  
*Chili vinaigrette, rye garlic crisps and mesclun*
- Chef's Garden Salad**   50  
*Organic vegetables, avocado, seasonal berries and greens*
- Seared Tuna** 60  
*With dried pomegranate crust, avocado, caramelized pineapple, tamarillo and granadilla*
- Foie gras** 60  
*Pan seared foie gras on brioche bread with carrot relish, seasonal berry compote and duck jus*
- Quinoa Salad**   55  
*Quinoa, apricots, nuts, compressed fruits, yoghurt and arugula*
- Caesar Salad with Chicken Tikka** 50  
*Romaine lettuce, garlic aioli, anchovies, turkey bacon and chicken tikka*
- Cold Mezzeh Platter**  60  
*Selection of hummus, moutabel, babaghanoush and labneh, served with Arabic bread*
- Hot Mezzeh Platter**  60  
*Selection of lamb kibbeh, lamb sambousek, spinach fattayer and cheese roll, served with garlic dip and Arabic bread*

## SUSHI

Available from 7 pm onwards, except Saturdays

- California Roll (8 pieces)** 40  
*Choice of tuna, salmon, crabsticks or prawn with tobiko caviar*
- Tempura Roll (8 pieces)** 45  
*Tempura prawn, cucumber and mayonnaise*
- Tartare Roll (8 pieces)**  50  
*Rich flavored spicy tuna and avocado, with sesame seeds*
- Vegetarian California Roll**   (8 pieces) 40  
*Cucumber, asparagus, takuan and avocado, with sesame seeds*
- Vegetable Roll**  (6 pieces) 30  
*Choice of asparagus, avocado or cucumber*
- Spider Roll (6 pieces)** 60  
*Crispy soft shell crab tempura, tobiko caviar, cucumber and mayonnaise*

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## SOUPS AED

<b>Nameko Miso Soup</b>	35
<i>Nameko mushroom, tofu and seaweed</i>	
<b>Butternut Squash Soup</b>  	50
<i>With raspberry vinegar reduction, spun honey and toasted seeds</i>	
<b>Portuguese Seafood Broth</b>	55
<i>Lobster broth, calamari, prawn, scallops, mussels and roasted tomatoes in crusty bread</i>	
<b>Tomato Essence</b>  	50
<i>With feta cheese tortellini, basil oil and warm focaccia bread</i>	
<b>Chicken Broth</b>	50
<i>Chicken broth with root vegetables, coriander, tomatoes and orzo pasta</i>	
<b>Arabic Lentil Soup</b> 	50
<i>With crisp bread and lemon</i>	
<b>Gazpacho</b>  	45
<i>Chilled melon and cold pressed olive oil</i>	

## PASTA, RISOTTO & PIZZA

<b>Spinach and Ricotta Ravioli</b>  	70
<i>With wilted tomatoes, pine nuts and pecorino cheese</i>	
<b>Spaghetti with Clams</b> 	85
<i>Spaghetti tossed with clams, tomatoes, prawns and parmesan cheese</i>	
<b>Colourful Ribbons</b> 	75
<i>Assorted vegetable tagliatelle tossed with confit chicken, pine nuts, arugula, finished with feta and pecorino cheese</i>	
<b>Create your own Pasta</b>	75
<i>With your choice of homemade fettuccine, penne or spaghetti</i>	
<b>Sauce -</b>	
<i>Pomodoro</i> 	<i>: tomato ragout with sweet basil</i>
<i>Pesto</i>  	<i>: creamy basil, pinenut, garlic, parmesan</i>
<i>Aglio olio</i> 	<i>: emulsion of olive oil, butter, garlic</i>
<i>Arrabiata</i> 	<i>: tomato sauce with chili flakes, basil</i>
<i>Alfredo</i> 	<i>: parmesan, butter, green peas</i>
<i>Frutti di mare</i>	<i>: tomato sauce with squid, scallops, shrimp, parsley</i>
<i>Bolognese</i>	<i>: beef and tomato ragout with oregano</i>
<i>Carbonara</i>	<i>: egg yolk, turkey bacon and parmesan cheese</i>
<b>Saffron Risotto</b> 	75
<i>Green and black olive tapenade, baby spinach, shaved button mushrooms and pecorino cheese</i>	
<b>Seafood Risotto</b>	85
<i>Squid ink risotto with lobster, mussels, calamari, prawns and green peas</i>	
<b>Mushroom Risotto</b> 	75
<i>With morels, black trumpet, shitake mushrooms, truffle oil and arugula</i>	
<b>Stone Baked Pizza</b>	75
<i>Choose your toppings : roast chicken, turkey ham, beef salami, seafood, vegetables, pineapple</i>	

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MAIN COURSES	AED
<b>Roasted Baby Chicken</b> 	100
<i>With apricots, prunes, chickpeas, spinach, eggplant and yoghurt</i>	
<b>Line caught Seabass</b>	130
<i>Crushed ratte potatoes, cauliflower puree and corn salsa</i>	
<b>Lamb Chops</b>	130
<i>Sous vide lamb chops, herb barley, fig jus and labneh</i>	
<b>Pan seared Norwegian Salmon</b>	140
<i>Cauliflower and dill cream, breaded potatoes and pickled onions</i>	
<b>Smoked Chicken rotolo</b>	110
<i>Moong bean pasta stuffed with smoked chicken, mushroom, young vegetables and pomodoro sauce</i>	
<b>Veal and Mushrooms</b>	150
<i>Grilled milk fed veal loin with buttered forest mushrooms</i>	
<b>Black Angus Tenderloin</b>	150
<i>With potato wedges and herb jus</i>	
<b>Australian Wagyu Beef Short Rib</b>	170
<i>48 hour braised short ribs with tangy glaze, potato and corn salsa</i>	
<b>Butter poached Lobster</b>	170
<i>Corn and saffron puree, morels, quinoa, young vegetables and turkey chorizo</i>	
<b>Arabic Seafood Casserole</b> 	110
<i>Fried prawn, calamari and crème dory, with cumin scented rice, tahini sauce and caramelized shallots</i>	
<b>Arabic Grilled Platter</b>	
<i><b>Meat</b> : Lamb chop, shish tawook, lamb kofta and kebab, served with barbeque sauce and oriental rice</i>	120
<i><b>Seafood</b> : Prawn, calamari, crème dory and scallops, served with garlic sauce and cumin scented rice</i>	140
<b>Kofta</b> 	110
<i>Lamb kofta cooked with Burghul, served with Arabic tomato sauce</i>	
<b>Awadhi Dum Biryani</b> 	
<i>Basmati rice cooked on "Dum" in a dough sealed pot with aromatic spices and herbs</i>	
<i>With vegetables</i> 	110
<i>With chicken or lamb</i>	150
<b>Butter Chicken</b>	120
<i>Chicken tikka simmered in tomato and fenugreek gravy</i>	
<b>Roganjosh</b>	120
<i>Traditional Kashmiri lamb curry, flavoured with dried ginger and fennel</i>	
<b>Mattar Paneer</b>  	110
<i>Cottage cheese and green peas in cashew and tomato gravy</i>	
<b>Sides</b>	
<i>Crushed ratte potatoes with parsley/ Mashed potatoes</i> 	30
<i>Seasonal vegetables</i> 	30
<i>Asparagus</i> 	30
<i>Sautéed spinach</i> 	30
<i>Tawa paratha/ Phulka</i> 	25
<i>Steamed rice</i> 	25

 - Vegetarian,  - Contains alcohol,  - Nuts,  = S.L.O.W. food concept inspired dishes

*If you look at things properly,  
There is no need to wait for the dessert cart.  
Dessert is everywhere.*

MERRILL MARKOEY



DESSERTS & AFTERTHOUGHTS	AED
<b>Cheese Platter</b> <i>Combination of seasonal artisan cheese with apple pear chutney, condiment and fruit bread</i>	70
<b>Caramelia Crunch</b> 🥜 <i>36% Valrhona caramel milk chocolate mousse, chocolate popping candy and forest berries compote</i>	55
<b>Warm Manjari Chocolate Fondant</b> <i>With vanilla bean ice cream (please allow 20 minutes for preparation)</i>	55
<b>Citrus Anatomy</b> <i>Mandarin cremeux, yuzu curd and lemon soil</i>	55
<b>Aerated Classical Tiramisu (Alcohol free)</b> <i>Mascarpone, double espresso and savoiardi biscuits</i>	55
<b>Strawberry Cheesecake</b> <i>Smooth strawberry cheesecake, sable, vanilla ice cream and rhubarb crumble</i>	55
<b>Selection of Ice Creams</b> 🌀 <i>Dates camel milk, saffron and honey camel milk Two scoops per serving</i>	40
<b>Rasmalai</b> 🥜 🌀 <i>Homemade cottage cheese dumplings in saffron flavoured reduced milk</i>	55
<b>Gulab jaman</b> 🥜 🌀 <i>Fried milk dumpling in saffron flavoured sugar syrup</i>	55

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