



OSSIANO  
UNDERWATER  
BAR & RESTAURANT

## OSSIANO EXPERIENCE MENU

	7 courses	5 courses	4 courses
Kelly Oyster N°2 (S) * <i>Apple &amp; Ginger Granité, Sour Cream, Pickled Cucumber</i>	⌘	⌘	⌘
Wagyu Beef Tartare <i>Muštard, Avocado, French Condiments</i> or Alaskan King Crab (S) <i>Mandarin, Mascarpone Yuzu Cream, Vanilla Pickled Carrots</i> or Burratina Pugliese <i>Heirloom Tomatoes, Ponzu, Coriander</i>	⌘	⌘	
Foie Gras Terrine <i>Rhubarb &amp; Hibiscus</i> or Rainbow Trout "Floating Island" (S) <i>Cauliflower Royale, Sturia Caviar</i> or Carabineros Carpaccio (S) <i>Citrus Fruits, Beetroot Sorbet, Herbs</i>		⌘	⌘
Challans Duck Breast (N) <i>Confit Leg "Won-ton", Cider Glaze, Roasted Apple</i> or Hokkaido Scallops (S) <i>Chorizo, Muštard Ice Cream, Vichyssoise</i> or North Sea Langoustine (S) (N) <i>Leek &amp; Smoked Goose Agnoletti, Smoked Onion Emulsion, Buckwheat</i>	⌘		
Poached Blue Lobster (S) - Add 95 <i>Bisque, Artichoke Textures</i> or Black Onyx Beef Tenderloin Rossini ** <i>Pommes Soufflées, Morels, Butternut &amp; Tonkatsu</i> or Caramelised Black Cod (S) (N) <i>Homemade Linguine, Almond Foam, Zucchini</i> or Crispy Scale Red Mullet (S) <i>Paella Essence, Squid Ink Risotto &amp; Octopus</i>	⌘	⌘	⌘
"Mons" Cheese	⌘		
"Dessert" <i>A Choice of Desserts Made By Our Pastry Chef</i>	⌘	⌘	⌘
Tea or Coffee, Petits Fours			

\*ADD STURIA CAVIAR 60 \*\*ADD BLACK TRUFFLE 80

4 Courses 710 / 5 Courses 830 / 7 Courses 940

⌘ - Choice of courses

## CLASSICS

### GOÛT DE LA MER (S) (N) (PER COUPLE) 990

Cold

Indulge in a selection of mixed cold seafood such as lobster, oysters, crab & prawns accompanied by a fresh Niçoise salad & a selection of cold sauces  
• Garlic Aioli • Kimchi Mayo • Mignonette

Hot

A large selection of freshly grilled market fish & mixed seafood, served with braised baby vegetables, asparagus risotto & a selection of hot sauces  
• Spicy Tomato • Lemon Butter • Basil Sauce

Canadian Lobster Salad (S) 300  
*Basil, Mango, Raspberry*

Tabouriech "Pink" Oysters (S) 265  
*Shallot Vinaigrette, Lemon*

Artichoke Soup (V) 200  
*Crisp Radish, Daikon*

Bouillabaisse (S) 275  
*The French Fish Soup "Ossiano Style", Market Seafood, Rouille Condiment*

Lobster Velouté & Truffle (S) 280  
*Artichoke Emulsion, Sun Dried Tomatoes*

Grilled Tiger Prawns (S) 395  
*Lemon Butter, Spicy Tomato, Green Leaf Salad*

Catch of the Day (S) 405  
*Mediterranean Seasoning*

Maine Lobster "Thermidor" (S) 685  
*Asparagus Risotto, Herb Salad*

Peas Risotto (V) (N) 285  
*Pecorino, Hazelnut Salad, Roasted Shimeji*

Whole Sea Bass (S) (per couple) 650  
*Seaweed Butter, Asparagus, Clams*

Wagyu Beef Rib Eye "MB 6" (per couple) 710  
*Truffle Mash, Tonkatsu Sauce*

Australian Salt Bush Lamb Rack (per couple) 685  
*Dates, Carrots, Fregola & Curry*

### SIDE DISHES OF THE DAY 60

## DESSERTS

Chocolate Genesis (N)  
*Trilogy Pure Origin, Tonka Bean, Cassis*  
Panna Cotta "Ispahan"  
*Rose Essence, Fromage Blanc, Raspberry & Litchi Sorbet*  
"Ossiano" Apple Tart (N)  
*Green Apple Sorbet, Salted Licorice Caramel, Opaline*  
Chocolate Fondant "Épices" (N)  
*Orange, Clove Ice Cream*

100

Suitable for (V) Vegetarian, Contains (N) Nuts, (S) Shellfish  
Please advise of any dietary requirements or allergies and our chefs will be delighted to assist.  
All prices are inclusive of 10% municipality fee, 10% service charge and 5% VAT where applicable

Perrier-Jouët  
Grand Brut - Champagne - France

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Leeuwin "Art Series"  
Riesling - Margaret River - Australia - 2015

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Pazo de Señorans  
Albariño - Rías Baixas  
Spain - 2015

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Château de Cabidos  
Petit Manseng Sec - Pyrénées  
France - 2013

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Meerlust  
Chardonnay - Stellenbosch  
South Africa - 2015

or

La Montesa, Palacios Remondo  
Tempranillo - Rioja - Spain - 2013

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Port Taylor Fine Tawny  
Portugal

or

Château de Cabidos  
Petit Manseng Doux - Pyrénées  
France - 2011

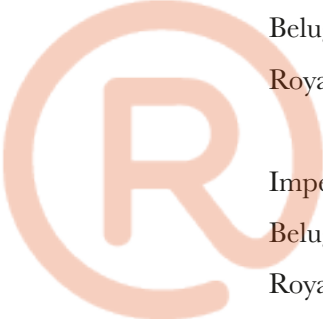
4 Courses with wine pairing 1,020

5 Courses with wine pairing 1,275

7 Courses with wine pairing 1,490

## GOURMET HOUSE CAVIAR

*Gourmet House, premium food specialist in Dubai and purveyors of world's finest delicacies. The smoothest Caviar, it is a complex array of briny notes, bursting with flavors of the sea. Exquisite richness and sublime flavor, it claims to be the pinnacle of Caviar artistry and is only available in limited quantities at Gourmet House.*



Imperial	30 Grams	1,490
Beluga	30 Grams	2,700
Royal Beluga	30 Grams	3,000
Imperial	50 Grams	2,490
Beluga	50 Grams	4,490
Royal Beluga	50 Grams	4,950

### Served with

*Blinis, Crème Fraîche, Capers, Shallots,  
Egg White, Egg Yolk, Cornichon*

#OSSIANO



WINE PAIRING