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## CHEESE & CHARCUTERIE SELECTION

<b>Selection of 3 types (N)</b>	85
<b>Selection of 5 types (N)</b>	125
Served with walnut, sundried fruit, green apple, quince paste, honey/Dijon mustard, pickled onions and gherkins	

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## COLD APPETIZER

<b>French Lentil and Spinach Salad</b>	45
Roasted baby potato, avocado, tomato with lemon vinaigrette	
<b>Quinoa and Kale Salad (N)</b>	50
Baked carrot, dried cranberry, caramelized walnut with citrus dressing	
<b>Beetroot Carpaccio and Feta Cheese (N)</b>	68
Beetroot, fresh strawberry, caramelized walnut and crispy shallot with strawberry balsamic dressing	
<b>Wild Rice and Sprouts Salad with Green Peas Croquette</b>	70
Sprouts salad mixed with lemongrass, fresh herbs, cranberry and citrus dressing	
<b>Burrata and Heirloom Tomato Salad (N)</b>	75
Black salt and basil pesto served with parmesan crumble and house-made cherry tomato ice cream	
<b>Tuna Tartare (S)</b>	75
Yellow fin tuna, spring onion, sesame oil, chili, shallot, avocado-mango salsa with crispy wonton	
<b>House-made Foie Gras</b>	80
Onion marmalade and kumquat jam	
<b>Beef Tartare</b>	85
Argentinean beef tenderloin seasoned with mustard, capers, gherkins and served with house-made potato chips	

(N) Nuts / (S) Seafood / (A) Alcohol



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## HOT APPETIZER

<b>Spring Rolls</b>	50
Duck confit or vegetable served with hoisin sauce or sweet chili sauce	
<b>Crispy Fried Baby Squid (S)</b>	60
Seasoned with smoked paprika and served with spicy mayonnaise or tartare sauce	
<b>Baked Eggplant (N)</b>	65
Mozzarella, pesto and tomato concassé	
<b>Foie Gras Sliders (A)</b>	80
Onion marmalade, crispy shallot and port wine chocolate sauce	
<b>Short Rib Sliders</b>	85
Braised beef ribs, Chef's secret sauce, tomato, lettuce, cheddar cheese and caramelized onion	
<b>Baked Scallops (S)</b>	90
Spinach, beef chorizo topped with citrus-infused white butter sauce	
<b>Grilled Tiger Prawns (S)</b>	95
Garlic butter sauce, fresh lime and coriander	
<b>Mussel Pot for 2 (S)(A)</b>	125
Cooked with creamy white wine sauce and mirepoix, served with French fries	

(N) Nuts / (S) Seafood / (A) Alcohol



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## MAIN COURSE

<b>Mushroom Rigatoni</b>	85
Pasta with mushroom, creamy sauce and crispy shallots	
<b>Sea Food Risotto (S)(A)</b>	95
Carnaroli rice served with Persian saffron emulsion	
<b>Sea Bass Fillet (S)(A)</b>	125
Pan seared sea bass fillet, spinach, green onion, black garlic, chorizo and beurre blanc sauce	
<b>Seared Tuna (S)(A)</b>	130
With sesame crust, red capsicum confit, lime sauce and house-made celery ice cream	
<b>Dover Sole (S)</b>	145
Dover sole fillet cooked with hazelnut butter, served with tagliatelle vegetables, grilled prawn and meunière sauce	
<b>Truffle Burger</b>	135
Premium Argentinean beef patty with, cheddar cheese, avocado, truffle aioli, tomato, grilled onion and pickled beetroot served with French fries	
<b>Roasted Duck Breast (A)</b>	120
With carrot orange puree and apple sauce	
<b>Moe's Mustard Chicken for 2 (A)</b>	165
Half corn-fed chicken with French mustard sauce	
<b>Mediterranean Lamb Rack</b>	175
Slow cooked, served with ratatouille and thyme juice	
<b>Grass Fed Argentinean Beef: Ribeye 300g or Tenderloin Filet 220g</b>	195
Asparagus, sun-dried tomato and choice of one side dish Creamy wild mushroom sauce / peppercorn sauce / béarnaise sauce / lemon & herb butter	

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## SIDES

House Mixed Salad	Cauliflower Gratin	35
Truffle Pomme Purée	Brussel Sprouts	
Sautéed Spinach	French Fries	

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## Dessert

48AED

### Mille-Feuille aux framboises

Raspberry mascarpone topped with fresh raspberries and caramelized puff pastry

### Tarte Tatin

Chef Ludovic's family recipe

Baked apple tart served with house-made rosemary ice cream

### Bed of Tiramisu (A)

Mascarpone, Amaretto-infused lady finger served with coffee-flavored jelly and chocolate shavings

### Moe's Passion Fruit Cheesecake

Served with mixed berries

### Dessert of the day