

@sofiteldubaipalm

BREAD SELECTIONS

Selection of Artisan Breads (D, G)

BUTTER SELECTION

Goat Butter, Caramelised Onions, Truffle (D)

FIRST COURSE

Hokkaido Scallops, Truffle (D, G, SH)

Parsnip crème, tonka beans

SECOND COURSE

Paul Bocuse Black Truffle Soup (D, E, G)

Chives, onions

THIRD COURSE

Line-Caught Seabass (D) 🌱

Root vegetables, foie gras, hispi cabbage, black truffle

FOURTH COURSE

Magret De Canard, Red Wine Jus (D, E, G)

Pomme neuf, stuffed baby spinach, Alba white truffle

DESSERTS

Walk in the Forest (D, E, G, N)

Single origin chocolate mousse, cherry compote, chocolate soil

Selection of Petit Fours

Pâte de Fruit 🍓

Macarons (D, E, G, N)

AED450 per person

D: Dairy E: Eggs 🌱: Sustainable Fish G: Gluten N: Peanuts & Tree Nuts
S: Soybeans SE: Sesame Seeds SH: Shellfish V: Vegetarian 🌱: Vegan

All dishes on the menu are prepared in strict compliance with Halal requirements
All prices are in UAE Dirhams inclusive of 10% service charge, 7% municipality
fee and 5% value added tax, Subject to change and market availability

LAGUNA
TAVERNA & LOUNGE

TRUFFLE MENU