# HIGHEST VIEW

\*

L O U N G E RESTAURANT



# **APPETIZERS**

WASARI CAF		WITH GRATED		
	DAK JALAL		PECOKINO	KOMANO

VOUR	choica	of
VULL	choice	OI:

Plain	48.00	(V)
Chicken	58.00	
Prawns	68.00	(S)
Wagyu Beef	82.00	

ROQUEFORT MESCLUN (V, N) Green apple, romaine lettuce, spring greens, toasted walnuts and crumbled gorgonzola cheese drizzled with honey & whole grain mustard.	46.00
PERSIMMON AND BURRATA SALAD WITH SESAME CANDY (V, N) Wild rocket, micro lettuce, peach vinegrate.	52.00
MANGO LOBSTER LASAGNA (S) Rocket salad, red pepper reduction and aged balsamic.	68.00
<b>LEMON PERFUMED TUNA AND CRAB COCKTAIL</b> (S) Avocado mayo salsa, citrus dressing and grapefruit segment.	52.00
ISLAND CREEK OYSTER IN ROCK SALT BED (S) Hot shallots vinegar and lime wedges.	92.00
SCOTTISH SMOKED SALMON (S) Horseradish sauce, pickled onion, capers and black tobiko.	66.00
OSCAR STEAK CARPACCIO Shaved beef tenderloin / balsamic requote / red onion / parmesan souffle / smoky lemon dressing.	59.00
STEAKHOUSE TARTARE WITH TRIPLE COOKED CRISPY CHIPS Angus beef, truffle rustic bread, traditional condiments.	73.00
BEEF SHORT RIB Slow cooked in a rib jus, served with buttery pearl onions.	92.00
BRAISED KING OCTOPUS (S, J) Asian greens, pepper garlic sauce, sesame seeds and alfalfa.	92.00
SEARED SEA SCALLOPS (S) Onion confit and chives garlic Hollandaise.	86.00
PURPLE CORN ON THE COB (V) Paprika butter sauce, cheddar truffle and sakura bouquet.	49.00



ROASTED CHICKEN TEA CONSOMMÉ Celery, leeks and asparagus.	46.00
MUSHROOM ESPRESSO (V) Herb grassini.	42.00
TODAY'S SOUP	46.00

## FROM THE LAVA STONE GRILL

All steaks and seafood come with 2 choices of sides and 1 sauce

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OUR MEAT COLLECTIONS		
Two Double Lamb Chops	250 gm	120.00
Wagyu Tenderloin	250 gm	195.00
Rib Eye	300 gm	160.00
New York Sirloin	250 gm	135.00
T-Bone	400 gm	148.00
Extra Thick Veal Chop	350 gm	156.00
FROM THE OCEAN (S)		
Chilean Sea Bass	250 gm	92.00
Hawai'ian Ahi Tuna Steak	200 gm	88.00
Wild Salmon Steak	250 gm	96.00
Ocean Sea King Prawns		120.00
Boston Lobster		185.00

#### CHOOSE YOUR 2-SIDE DISH AND 1 SAUCE

#### MEAT SIDES

Grilled green asparagus, boiled mix vegetable, combinations of mushroom green beans with bacon, broccoli moray, cheddar green spinach, tempura.

Onion rings, mix greens salad, creamy mash potato/truffle mash potato thick cut fries / thin cut fries/skin on fries/sweet potato, buttered baby potato baked potato butter and sour cream, herby roasted new potato.

#### MEAT SAUCES

Mushroom, pink peppercorn, beef ju, mint gravy, béarnaise, onion pure, swift mustard butter, salsa verde spicy chimichurri, house made bbg.

#### SEAFOOD SIDES

Lemonade potato with dill dust/parsley potato, stir fried vegetable, aromatic snoopy beans, sautéed kang kong with sesame.

Italian ratatouille, truffle parsnip mash, okra with pimento, minty sautéed butternut squash, mediterranean grilled vegetable.

#### SEAFOOD SAUCES

Saffron butter, smoked-almond romesco, lemon hollandaise, aged balsamic, Japanese miso, green tomato salsa lime velouté, coconut basil, jalapeño aioli.

V: Vegetarian N: Nut S: Seafood J: Spicy

All the prices are in UAE Dirhams and inclusive of 7% municipality fees, 10% service charge and 5% VAT.

# **SOMETHING DIFFERENT**

HOUSE-GROUND BLACK ANGUS BURGER Old white cheddar or stilton, red onion marmalade, tarragon aioli, frites aioli.	95.00
DUCK CONFIT Oyster mushroom, shallot and orange reduction, potato truffle gnocchi, parmesan.	145.00
POLLO PINK RISOTTO Pink sauce, pan-fried chicken breast, balsamic redaction and rocket salad.	105.00
VEAL OSSO BUCO Black risotto, late night citrus veal gravy.	120.00
MIX SEAFOOD PLATTER (S) Salmon, shrimp, calamari, scallop, lobster and hamour.	210.00
BLACK SPAGHETTI WITH WAGYU BOLOGNESE (S) Pink wagyu Bolognese, garlic bread and parmesan cheese.	110.00
DESSERTS	
WALNUT PECAN PIE A LA MODE (N) Basil ice cream, fruit salsa, chocolate solids and pistachio meringue sheet.	48.00
NEW YORK TRUFFLE CHEESE CAKE Graham cracker crust, beet sponge. orange-vanilla creme side.	56.00
ORGANIC COCONUT MANGO PUDDING Sago sauce, sweet potato dumpling and choco match stick.	59.00
BISKY AVOCADO LIME TART Chocolate cigar, butter scotch sauce, dark choco caviar.	46.00
FLOURLESS CHOCOLATE ESPRESSO CAKE (N) Cocoa powder, pistachio cream canal and fresh raspberries.	54.00
NUTELLA PASSION FRUIT PANNA COTTA Honey baked yogurt, crème anglaise and berry crumble.	42.00
ROYAL CHEESE PLATTER Blue cheese, pecorino romano, bree cheese, taleggio cheese and white cheddar figs chutney, crackers, apricot, celery stick and frozen grapes.	66.00
MIXED FRUIT PLATTER Served with honey yogurt.	46.00

## **GEVORA'S SIGNATURE**

45.00

### THE HIGHEST VIEW

Mango, lime, vanilla syurp, passionfruit, fresh mint, crushed ice with soda or water.

### THE 360°

Frozen watermelon, fresh watermelon, jalapeno, sparkling water.

THE VIEWS Pear juice, lemon juice, water, vanilla syrup, thyme and cinnamon.

## ABOVE THE CLOUDS Flavored cotton candy, bubble gum syrup, sparkling white grape juice.

GOLDEN HOUR

Dried hibiscus flowers, sweetmelon syrup, fresh mint leaves, lime, passion fruit juice, coconut water, sparkling water with strawberries and glitter.

STARRY NIGHT Blackberries, lemon, ginger ale, sugar syrup with silver glitter.

RECORD BREAKER Grapefruit juice, peach juice, ginger soda, fresh basil with gold glitter.

SUNSET CHASER Orange juice, pomegranate juice, lime juice, frozen fruit and soda water.

THE SKYLINE Cool blue gatorade, sparkling water, lemon juice, blueberries, with lemon peels and fresh mint.

CRYSTAL CLEAR Cucumber water, sparkling water, ginger, with cucumber slices.

THE SKY IS PINK Rose water, lemon juice, rose syrup, sparkling water, rose petals.

SPARKLING WHITE / RED GRAPE JUICE AED 20.00 per Glass. AED 70.00 per Bottle.

# **TEA BOUTIQUE**

DRAGON PEARL Chinese green tea in jasmine flowers.	40.00
JAPANESE CHERRY BLOSSOM White tea, rose petals and jasmine blossoms.	40.00
BLACK SAFFRON Black tea and saffron.	40.00
BLUE HERBAL TEA Thai tea flowers of butterfly pea tree.	40.00
MOROCCAN TEA Single / Double.	40.00 / 70.00

# HOT ARTISAN COFFEE

ESPRESSO DOUBLE/SINGLE	25.00 / 35.00
CAFÉ LATTE	30.00
CAPPUCCINO	30.00
LATTE MACCHIATO	24.00
MOCHACCINO	30.00
TURKISH COFFEE	30.00
LATTE MACCHIATO MOCHACCINO	24.00 30.00

# FRESH JUICE BAR

Diet Pepsi, Pepsi, 7up, Miranda, Lipton Ice Tea

ORANGE	35.00
MANGO	35.00
PINEAPPLE	35.00
WATERMELON	35.00
	22.00
SOFT DRINKS	<u>zz</u> .00

ENERGY DRINK	35.00
Red Bull (Regular / Sugar Free)	
STILL WATER - S/L	15.00 / 20.00
SPARKLING WATER - S/L	20.00 / 30.00

