

FOUR HANDS DINNER MENU

23rd – 24th February

@sofiteldubaipalm

Amuse Bouche

Smoked Beef Croquette (E, D, G, SH)

Wagyu beef brisket, Parmesan crisp, potato espuma, paprika mayonnaise

Chef Jefry Tobing

Appetiser

Scallop Carpaccio (D, E, G, SH)

Granny smith apple jelly, kristal caviar, sour cream, mini crouton

Chef Anaïs Foray

Middle Course

Veal Sweetbread (D, G, N)

Celeriac mousseline, celeriac confit, pickled chestnut and jus

Chef Anaïs Foray

Main Course

Tournedos Rossini (D, E, G)

Potato pavé, butter asparagus, foie gras, truffle sauce

Chef Jefry Tobing

Dessert

Hazelnut Praliné (D, E, G, N)

Choux pastry, caramelised hazelnut cream

Chef Anaïs Foray

Cheese

Cheese Trolley (D, E, G, N)

French's Mons cheese selection, compotes, crackers, walnut bread

Chef Jefry Tobing

G: Contains Gluten and Gluten product N: Contains Nuts and Tree Nut
VE: Suitable for Vegan  Sustainable Fish V: Suitable for Vegetarian S: Contain
Soybeans SH: Contains Shellfish SE: Contain Sesame Seed D: Contain Dairy
E: Contains Eggs  Vegan

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

PORTER HOUSE
STEAKS & GRILLS