

@sofiteldubaipalm

## SIMPLY RAW & SALADS

### Smoked Beef Tartare (E, G, SH)

Picanha greater Omaha, cured egg yolk, potato pave, pickled chili

### Cauliflower Salad (D, G, N, SE)\*

Roasted cauliflower, pickled cauliflower, toasted almonds, endives, caraway mustard dressing

### Corn Fed Chicken Terrine

Pickled mustard seed, black trumpet, black garlic jam, foie gras, chicken jus

## MAIN COURSES

### Steak & Egg (D, E, G)

Black Angus striploin, homemade rosti potato, fennel ketchup, chimichurri sauce

### Cheese Souffle (D, E, G)

Comté Cheese, cream leek, truffle oil

### Pan Seared Seabass (D, G) 🐟

Confit shallot, broccoli purée, furikake, seafood beurre blanc

## DESSERTS

### Steak & Mash (G, N, D, E)

Devil sponge, chocolate ganache, caramel coulis

### Profiteroles (D, E, G, N)

Choux pastry, vanilla custard, vanilla ice cream, chocolate sauce

### Eton Mess (D, E)

Meringue, strawberries, custard

AED250 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

**PORTERHOUSE**  
BAR AND GRILL

EPICURE MENU