
STARTERS

ROASTED CAULIFLOWER STEAK (V,N,D)
*marinated in lemon confit, dill,
parsley, served on cashew nut purée*

SAUTÉED CALAMARI
kalamata olives, basil, and lemon confit

PAN FRIED FOIE GRAS (D,G)
*asparagus, quail egg, orange marmalade,
mixed salad, brioche, and balsamic reduction*

SMOKED TRUFFLE BEEF TARTARE (120g) (G)
*beef striploin, truffle, capers, shallot,
dijon mustard, egg, and homemade tabasco*

FRESH SLICED YELLOWTAIL
beetroot powder and coriander orange chili dressing

SNAILS IN PARSLEY BUTTER (N,D)
bourgogne snails and mixed herbs

AUBERGINE PARMIGIANA (N,G,D)
*mozzarella, parmesan cheese, tomato fondue, rocket
pesto, parmesan cream sauce, and fresh basil*

GRILLED FROG LEGS
served with sauce verde

ORGANIC SALMON TARTARE (G)
*marinated beetroot, avocado purée,
and crispy bread chips*

BEEF CARPACCIO (D)
*parmesan, rocket leaves, capers,
lemon, and olive oil*

PRAWNS FROM THE JOSPER (SF)
lemon, garlic, chili, and olive oil

MARINATED LOBSTER (SF)
*avocado, cucumber, micro herbs,
salmon roe, and citrus dressing*

PAN SEARED SCALLOPS AND CAVIAR (A,SF,D)
caviar, crispy leeks, and wine butter sauce

GRILLED OCTOPUS (N,G,D)
pesto sauce, roasted potatoes, and white beans

FRESH SLICED CURED YELLOWFIN TUNA (G)
*citrus dressing, croutons, green olives, capers, red
chili, citrus zest, scallions, and chives*

CHEF'S CHEESE BOARD SELECTION (N,G,D)
crackers and homemade condiments

SALADS

DREAM SALAD (V,G)
*vegetables provençal, italian mesclun leaves,
and parsley mustard dressing*

BURRATA (D)
*heirloom tomatoes, basil, and
balsamic dressing*

RED BEETROOT SALAD (N,D)
*red beets, feta, parsley, and
caramelized walnuts*

MARINATED KING CRAB SALAD WITH CAVIAR (SF,D)
*avocado, tobiko, tarragon, chives, citrus mayo, pickle
cucumber, shallots, and wasabi honey dressing*

CRISPY BABY GEM LETTUCE (N,D)
*pink lady apple, blue cheese,
and whole grain mustard dressing*

WATERMELON FETA SALAD (N,D)
*watermelon, sicilian tomatoes, almonds,
basil, and mint*

GRILLED SWEET CORN SALAD (V)
*sweetcorn, mixed herbs, red pomelo,
cranberries, and lime dressing*

NIÇOISE SALAD
*seared yellowfin tuna, quail eggs, black olives, green
beans, anchovies, ratte potatoes, and anchovy vinaigrette*

GRILLED SWEET PEACH AND MIZUNA SALAD (D,V)
*fresh peach, fennel, raisins, mangoes, cherry tomatoes, pomegranate,
grape, parmesan cheese, and whole grain mustard dressing*

LOBSTER & PRAWN SALAD (SF,N)
*lobster, prawn, mix leaves, almond, apple, asparagus,
avocado and ginger yuzu dressing*



FRESH OYSTERS AND CAVIAR

LOCAL DIBBA OYSTER (SF)

FINE DE CLAIRE OYSTER (SF)

served with vinaigrette and fresh lemon

OSETRA CAVIAR (50g) (G)

BELUGA CAVIAR (50g) (G)

served with homemade blinis and condiments

PIZZA

DREAM TRUFFLE PIZZA (G,D) / add caviar
with sliced truffle

MAIN COURSE

HOMEMADE RIGATONI PASTA WITH MUSHROOM (G,D)
mushroom of the day and creamy parmesan sauce

SEAFOOD RISOTTO (G,D,SF)
calamari, prawns, clams, and basil tempura

SEASONAL ASPARAGUS RISOTTO (D)
seasonal asparagus and aged parmesan tuile

HOMEMADE LINGUINE WITH LOBSTER (SF,G,D)
lemon confit and heritage cherry tomatoes

GRILLED TIGER PRAWNS (SF)
marinated with cilantro, garlic, chili, and lime

PAN FRIED DOVER SOLE (D)
capers, lemon, and parsley

CRISPY SKIN WILD SALMON (G)
asparagus, baby spinach, and parsley capers
citrus dressing

JOSPER COOKED CHILEAN SEA BASS
salicornia, crispy wild rice, red chili, fennel,
and celery coulis

SEA BASS FILLET COOKED IN PAPILLOTE (A,D)
served with artichoke, courgette, cherry tomatoes, black
olives, and white wine sauce

GRATINATED CANADIAN LOBSTER (SF,G,A,D)
sauvignon blanc wine lemon butter sauce, capers, dill,
chives and béarnaise sauce

AUSTRALIAN GRILLED T-BONE STEAK MB3 (800g) (D)
asparagus, grilled vine tomato, and beef jus

ROASTED CORNFED BABY CHICKEN (A,D)
parsnips purée and shallot chicken jus

GRILLED TAJIMA WAGYU SIRLOIN 7+ (250g) (A,D)
served with peppercorn sauce

ANGUS BEEF TENDERLOIN (200g) (A,D)
served with grilled asparagus, crispy sweet potato,
confit saffron potato, and truffle beef jus

MARINATED GRILLED LAMB CUTLETS
marinated with garlic, honey, tomato, and
piment d'espelette

GRILLED RIB-EYE MB 3+ (350g) (A,D)
potato wedge with parmesan
and peppercorn sauce

CHEESE CRUSTED VEAL MILANESE (G,D)
fontina cheese, rocket leaves, and
roasted romano pepper relish



OUR SIGNATURE PLATES

ROASTED CHICKEN (1.8kg) (A,D)
grilled wine tomato, thyme,
and garlic sauce

CÔTE DE BOEUF (1.2kg) (A,D)
josper grilled beef rib with dream salad
and grilled vine tomatoes

WHOLE SALT BAKED SEA BASS (1.2kg)
lemon olive oil, chives, fennel,
and rucola salad

WAGYU TOMAHAWK 9+ MB (1.4kg) (A,D)
josper grilled wagyu rib of beef with grilled vine cherry
tomatoes and peppercorn sauce

DREAM GRILLED SEAFOOD PLATTER (SF,G,D)
canadian lobster, king crab, tiger prawns, oysters, squids,
mussels, seabream, and creamy lemon garlic butter sauce

SIDES

(D) POTATO GRATIN MIXED MUSHROOMS WITH LEMON AND HERBS (V,D)
(V) MIXED LEAVES SALAD WITH VINAIGRETTE GRILLED ARTICHOKE AND PARSLEY LIME (V,D)
(V,N) SAUTÉED BROCCOLINI WITH ALMONDS TRUFFLE MASHED POTATOES (V,D)

DESSERTS

CLASSIC VANILLA CRÈME BRÛLÉE (D)
fresh vanilla beans with caramelized sugar

22K GOLD-COVERED CHEESECAKE (N,G,D)
cream cheese, gold leaves, and berry compote

PISTACHIO AND CHOCOLATE FONDANT (N,G,D)
*pistachio paste, caraïbe chocolate, raspberry purée,
and homemade vanilla ice cream*

DREAM APPLE TATIN (G,D,GA)
*served with vanilla ice cream, lemon ganache,
and spiced caramel sauce*

CHALLAH FRENCH TOAST (N,G,D)
*fresh strawberries, challah bread, ricotta cheese,
and malt ice cream*

COFFEE CAVIAR TIRAMISU (A,N,GA)
mascarpone cheese, coffee caviar

STRAWBERRY-BASIL DREAM CAKE (N,D,G)
strawberry sorbet, almond, basil, and sour cream

PISTACHIO PARIS-BREST (N,D,G)
ivoire chocolate, butter, almond, and pistachio

DREAM MIX PLATTER (A,N,G,D,GA)
chef's selection and seasonal fruits

MINI DREAM MIX PLATTER (A,N,G,D,GA)
chef's selection and seasonal fruits

A - alcohol | N - nuts | D - dairy | GA - gelatin | G - gluten
All prices are inclusive of 5% VAT and 7% Municipality charges

