

STARTERS

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

SPICED CURED SALMON CARPACCIO (G)
avocado purée, red chili, croutons,
frisée heart, and ponzu truffle dressing

SAUTÉED CALAMARI
kalamata olives, basil, and lemon confit

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

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

FRESH SLICED YELLOWTAIL
beetroot powder and coriander orange chili dressing

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

GRILLED FROG LEGS
served with sauce verde

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

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

BEEF CARPACCIO (D) / add truffle **market price**
parmesan cheese, rocket leaves, capers,
lemon, and olive oil

CRISPY CHICKEN WITH CAVIAR (D,G) / add caviar (20g)
caviar, chicken breast, edam cheese, breadcrumbs, mustard, and
truffle cream

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

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

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

PAN SEARED SCALLOPS AND CAVIAR (D,SF)
pumpkin purée, caviar, and crispy ginger

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

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

SALADS

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

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

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

TRIO TOMATO SALAD (G,N)
fresh tomatoes, basil, mint, balsamic reduction, grapes,
walnuts, red onions, brioche crisps, and peach vinaigrette

LOBSTER & PRAWN SALAD (N,SF)
lobster, prawns, mix leaves, almonds, apple, asparagus,
avocado, and ginger yuzu dressing

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

HOMEMADE ROASTED BEEF SALAD (D)
asparagus, cherry tomatoes, parmesan cheese,
baby spinach, red onions, and chili mustard dressing

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

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

ENDIVES & BABY GEM SALAD (D,N)
gorgonzola cheese, walnuts, strawberries, apples, and
whole grain mustard dressing

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

FRESH OYSTERS

LOCAL DIBBA OYSTER (SF)

FINE DE CLAIRE OYSTER (SF)

served with vinaigrette and fresh lemon

IRANIAN CAVIAR

BAERII CAVIAR (20g) (G)

BELUGA CAVIAR (50g) (G)

served with homemade blinis and condiments



PIZZA

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

MAIN COURSE

HOMEMADE RIGATONI PASTA WITH MUSHROOMS (D,G,V)
mushrooms of the day and creamy parmesan sauce

HOMEMADE CASARECCE PASTA WITH LOBSTER (D,G,SF)
lobster, lemon confit, basil, crispy shallots, cherry tomato sauce,
and tomato pearls

HOMEMADE MUSHROOM AND FOIE GRAS RAVIOLI (D,G)
foie gras, truffle, mushroom, ricotta, parmesan cheese,
and creamy sage butter sauce

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

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

CHEF'S FAVOURITES

a personal invitation to experience beloved classics, refined with my touch and elevated to perfection

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

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

ANGUS BEEF TENDERLOIN (200g) (D) / add truffle **market price**
served with potato & asparagus purée, grilled cherry tomato, caramelized shallots, and
porcini mushrooms & truffle sauce



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

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

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

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

SEARED SALMON (D)
braised endives, leeks, raisins, cream, green pea purée,
mushrooms, cranberries, and mustard sauce

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

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

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

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

OUR SIGNATURE PLATES

ROASTED CHICKEN (1.8kg) (D)
grilled vine cherry tomatoes, thyme,
and garlic sauce

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

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

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

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

SIDES

(D) POTATO GRATIN
(V) MIXED LEAVES SALAD WITH VINAIGRETTE
(N,V) SAUTÉED BROCCOLINI WITH ALMONDS

MIXED MUSHROOMS WITH LEMON AND HERBS (D,V)
GRILLED ARTICHOKE AND PARSLEY LIME (D,V)
TRUFFLE MASHED POTATOES (D,V)

DESSERTS

CLASSIC VANILLA CRÈME BRÛLÉE (D)

fresh vanilla beans with caramelized sugar

 N.V MUSCAT DE BEAUMES-DE-VENISE DOMAINE DE COYEUX, RHÔNE FRANCE (60ml)

22K GOLD-COVERED CHEESECAKE (D,G,N)

cream cheese, gold leaves, and berry compote

 2015 CHÂTEAU D'YQUEM, SAUTERNES BORDEAUX FRANCE (60ml)

PISTACHIO AND CHOCOLATE FONDANT (D,G,N)

pistachio paste, caraïbe chocolate, raspberry purée, and vanilla ice cream

 2011 GRAHAM'S VINTAGE PORT, DOURO PORTUGAL (60ml)

CARPACCIO D'ANANÁS (D,G)

pineapple, coconut ice cream, pink pepper, and passion fruit

 2020 VIN DE CONSTANCE KLEIN CONSTANTIA, CONSTANTIA SOUTH AFRICA (60ml)

TROPICAL INFUSION BABA AU RHUM (A,D,G,GA)

vanilla ice cream, mascarpone cheese, mangoes, pineapples, passion fruit, and yuzu juice

 2020 VIN DE CONSTANCE KLEIN CONSTANTIA, CONSTANTIA SOUTH AFRICA (60ml)

COFFEE CAVIAR TIRAMISU (D,G,GA,N)

mascarpone cheese and coffee caviar

 N.V MUSCAT DE BEAUMES-DE-VENISE DOMAINE DE COYEUX, RHÔNE FRANCE (60ml)

VALRHONA GIANDUJA CHOCOLATE DELIGHT (D,G,GA,N)

hazelnut, gianduja chocolate, and feuilletine

 2011 GRAHAM'S VINTAGE PORT, DOURO PORTUGAL (60ml)

PISTACHIO PARIS-BREST (D,G,GA,N)

ivoire chocolate, butter, almond, and pistachio

 2020 VIN DE CONSTANCE KLEIN CONSTANTIA, CONSTANTIA SOUTH AFRICA (60ml)

DREAM MIX PLATTER (D,G,GA,N)

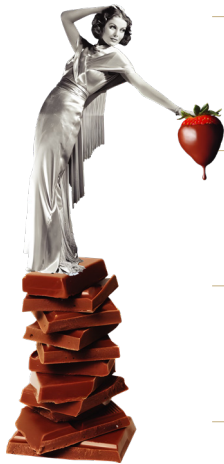
chef's selection and seasonal fruits

 2017 OREMUS TOKAJI ASZÚ 6 PUTTONYOS, TOKAJ HUNGARY (60ml)

MINI DREAM MIX PLATTER (D,G,GA,N)

chef's selection and seasonal fruits

 2020 VIN DE CONSTANCE KLEIN CONSTANTIA, CONSTANTIA SOUTH AFRICA (60ml)



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