STARTERS

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

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

SAUTÉED CALAMARI
kalamata olives, basil, parsley, lemon confit, sun-dried tomatoes, and spicy garlic aioli

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

GRILLED OCTOPUS *(D,G,N)*
rocket pesto sauce, roasted potatoes, sun-dried tomatoes, and white beans

TUNA TARTARE WITH NORI TEMPURA *(G)*
yellowfin tuna, nori, pickled red pepper, croutons, sesame seeds, and soy ginger dressing

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

PAN-SEARED SCALLOPS WITH CELERIAC PURÉE *(D,N,SF)*
scallops, celeriac, cream, garlic, shallots, cranberries, and hazelnut oil

BEEF CARPACCIO *(D)* / *add truffle* ***market price***
parmesan, rocket leaves, chives, shallots, capers, olive oil, and lemon-mustard dressing

GARDEN TOMATO CARPACCIO *(D)*
fresh tricolor garden tomatoes, grapes, basil, mint, red onion, chives, and peach vinaigrette

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

CRISPY CHICKEN WITH CAVIAR *(D,G)*
caviar, chicken breast, edam cheese, breadcrumbs, mustard, and truffle cream

GRILLED FROG LEGS
served with sauce verde

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

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

CHEF'S CHEESE BOARD SELECTION *(D,N,G)*
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

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

HOMEMADE ROASTED BEEF SALAD *(D)*
asparagus, cherry tomatoes, parmesan, 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

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

FRESH OYSTERS

GILLARDEAU OYSTER NO.2 *(SF)*
3pcs / 6pcs

FINE DE CLAIRE OYSTER NO.2 *(SF)*
3pcs / 6pcs

served with vinaigrette and fresh lemon

CAVIRAN IRANIAN CAVIAR

BAERII *(G)*	25g	50g	125g
OSETRA *(G)*	25g	50g	125g
BELUGA *(G)*	25g	50g	125g

served with homemade blinis and condiments



WORLD CULINARY AWARDS WINNER 2025

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PIZZA

DREAM TRUFFLE PIZZA *(D,G)*
with sliced truffle

DREAM CAVIAR PIZZA *(D,G)*
iranian caviar with creamy alfredo-style white sauce

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

LINGUINE WITH CAVIAR *(D,G,SF)*
linguine pasta, iranian caviar, chives, prawns and lobster bisque

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

ARTICHOKE RISOTTO *(D)*
artichoke, chives, mascarpone and aged parmesan tuile

CHEF'S FAVOURITES

a personal selection of timeless favourites, elevated with the chef's signature touch

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

ANGUS BEEF FILET MIGNON *(200g) (D)* / *add truffle* ***market price***
served with baby corn & spinach purée, baby carrot, scallions and morel mushroom sauce



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

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

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

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

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

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

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

GRILLED RIB-EYE MB3+ *(350g) (D)*
potatoes with parmesan, 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

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

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

WAGYU TOMAHAWK MB9+ *(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) GRILLED ASPARAGUS WITH SHALLOTS AND PARSLEY
(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)

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DESSERTS

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

MILLE-FEUILLE *(D,G,GA)*
fresh strawberries, homemade custard, strawberry compote, and vanilla ice cream

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

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

COFFEE CAVIAR TIRAMISU *(D,G,GA,N)*
mascarpone cheese and coffee caviar

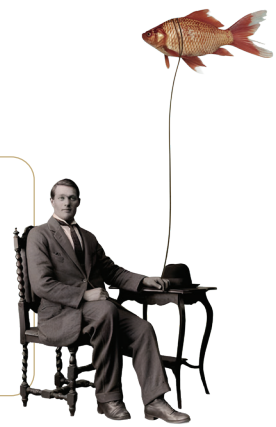
VALRHONA GIANDUJA CHOCOLATE DELIGHT *(D,G,GA,N)*
hazelnut, gianduja chocolate, and feuilletine

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

PLATTERS

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

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



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