

❖ Celebration Menu

“Indulge yourself with the best Caviar”

As the world’s population of wild Sturgeon is rapidly depleting, it is important for both wildlife conservation and supplies that the luxury food industry protects the species. As a premium caviar supplier, Gourmet House is the first company ever to produce Beluga (Huso Huso) from their own farm.

With the main base and head office in Dubai, Gourmet House operates with the expansion of additional branches in New York, London and China covering the US, Europe and Asian markets.

Exclusive at only 10% of our production, the unique Beluga variety has larger grains of light to dark grey eggs. A composite flavour lingers in the mouth, offering a gift that is appreciated by most of the refined palate. It is a distinct character amongst all the varieties of this delicacy.

Beluga Caviar	30 grams	\$680
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To complement the Caviar:

Grated egg white and egg yolk

Diced shallots

Diced parsley

Diced capers

Sour cream

Homemade buckwheat blinis

❖ Reethi Providore Selection

A gourmet selection of our finest oils, small goods, cheese and vegetables

P, V, N 48

❖ Appetizers

Foie Gras Pate

Pickled baby beetroot, blue berry fluid gel, walnut biscotti, micro herbs

A/N 38

Smoked Duck Breast

Braised endives, onion jam, hazel nut crisp, micro cress, aged balsamic

N 38

Green Mango and Papaya Salad

Lemon grass, glass noodles, soft bean curd

V/N 28

Seared Scallop

Sautéed baby spinach, crispy pancetta over cauliflower puree

P 36

Octopus Salad

Focaccia croute, chick pea cream, artichoke, olives, baby spinach, baby radish, lemon oil

34

Tuna Carpaccio

Compressed cucumber, lemon chilli dressing, baby cress salad, pickled melon

32

Reethi Caesar Salad

Baby gem lettuce, Italian pancetta, poached egg, garlic croutons and anchovy dressing with chicken or tiger prawns

P 26

30/35

Thai Chicken Salad

Marinated chicken, lemongrass, kaffir lime, chilli, mint, coriander and cashew nuts

N 27

❖ Soups

Chef's Soup of the Day

27

Artichoke and Mushroom Soup

Caraway croute, truffle salsa, tomato pearls, baby herbs


V 24

Tom Yam Goong

Spicy prawn soup with lemongrass

30




Gluten free alternatives are available for all bread, pasta & pizza products
- Spicy V- Vegetarian P-Pork N-Nuts  Clean & Lean A- Contains Alcohol
All prices are in US Dollar and subject to 10% service charge plus applicable GST

❖ Pizza

Margherita pizza with tomato, mozzarella, basil and olive oil	V	29
Hawaiian pizza with ham and pineapple	P	38
Pizza chorizo, with marinated peppers and sautéed onions	P	35
Pizza marinara, mixed seafood, tomato sauce, olives with basil pesto		40
Tandoori chicken pizza, onions with fresh coriander		32


❖ Pasta Risotto



Homemade cannelloni with roast chicken, taleggio cheese sauce and green peas		24
Spinach risotto with red wine reduction and gruyere cheese	A	24
Homemade tortiglioni pasta with tuna, olives and oregano		26
Spaghetti carbonara	P	28
 Linguine aglio olio pepperoncino with seafood		36

❖ Curries & Stir Fry

 Dhivehi Ihi Riha (<i>HB Supplement of \$15</i>)		65
Maldivian lobster curry cooked with coconut milk and local spices		
 Tharukaaree Riha		29
Light Maldivian vegetables curry with chapatti bread and brown rice		
Sri Lankan Prawn and Mustard Curry with Drumstick Leaves		42
Served with sticky coconut rice, onion tempered, fish fricadelle		
 Kaeng Khiao -Wan Kai		36
Green curry chicken, Thai eggplants, galangal, sweet basil, kaffir lime and coconut milk		
Kuay Tiaw Pad Thai	N	36
Rice noodles, tamarind, prawns, turnip, spring onion and peanuts		
Gong Bao Chicken with Roasted Peanuts	N	36
Thai style beef tossed in onion and peppers served with jasmine rice		

❖ Main Course

Wiener Schnitzel	P	55
Breaded boneless veal cutlet, classic German potato salad, lemon wrap, fried parsley		
Chilli Garlic Lobster (<i>HB Supplement of \$15</i>)		65
Maldivian lobster tail tossed in fried garlic, chilli paste and served with jasmine rice		
 Szechuan Water Cooked Fish		40
Chilli bean paste, bean sprouts, Szechuan chilli pepper, fried chilli served with steamed rice and baby bok choy		

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❖ From the Grill

All Grilled items are served with chef's daily special vegetable and puree

Reef fish (catch of the day)		40
Tasmanian salmon		45
Maldivian tuna		42
Tiger prawns		54
Maldivian lobster <i>(HB supplement \$35)</i>		99
Whole baby chicken		42
Australian lamb rack		58
Dingly dell pork chops <i>(HB Supplement \$25)</i>	P	75
<i>A free range, welfare friendly mixed breed from Suffolk, with high marbling and sweet flavours.</i>		
Livingstone Wagyu, grain fed <i>(HB Supplement \$45)</i>		
<i>Livingstone farms selects the finest full-blood Wagyu to be raised for 500+ days on a special commodity based diet.</i>		
Tenderloin 200 grams		110
Rib eye 250 grams		110
Blonde d' Aquitaine, grass and grain fed <i>(HB Supplement \$25)</i>		
<i>From the Aquitaine district in south west of France embracing the area of the Garonne valley and the Pyrenees.</i>		
Tenderloin 200 grams		75
Rib eye 250 grams		72
Robins Island Wagyu, grass fed <i>(HB Supplement \$25)</i>		
<i>The herd began with full-blood embryos imported in 1993. These embryos were Sired by Michifuku and Haruki 2 - both sons of the famous Japanese bull Monjiro. 100% pasture raised, antibiotic free, hormone free, grass-fed beef is high omega-3 fatty acids, in conjugated linoleic acid (CLA), a prove cancer fighter.</i>		
Tenderloin 200 grams		85
Striploin 200 grams		82

❖ Sauces

Béarnaise, Forest mushroom cream, Green peppercorn, Café de Paris, Lemon butter, Red wine jus

❖ Side Dishes

\$12 per portion

Steamed rice	V
Polenta cream	V
Truffle mashed potato	V
 Boiled green asparagus	V
Sautéed mushrooms	V
Buttered snow peas	V
 Rocket and pecorino salad	V
Baby spinach and pine nut salad	N/V
Grilled vegetables	V



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❖ Desserts

Beetroot parfait, valrhona brittle, beet raspberry gel, amareno cherries	20
Soft centered chocolate cake, chocolate vanilla ice	22
Earl grey brûlée, caramelized peach	18
Duet of lemon tart, lemon meringue with double cream	18
Bitter sweet chocolate custard, banana tapioca tuile, caramel banana, milk chocolate fluid	18
Tropical fruit with coyo yoghurt	22

❖ Ice-cream & Sorbet

\$8 per scoop

Ice Cream:

Vanilla bourbon, Strawberry, Mascarpone, Caramel, Pistachio, Chocolate, Coffee, Oreo cookie

Choice of:

Sauces

Chocolate

Pineapple spice

Hazelnut caramel

Raspberry beet

Vanilla

Fruits

Stewed tropical fruits

Stewed pineapple

Caramel apple

Stewed peach

Strawberry

Crumbles

Hazelnut

Chocolate chip

Coconut

Meringue

Walnut praline

Sorbets :

Apricot, Coconut, Coffee iced milk, Granny smith apple, Lemon mint, Passion fruit kaffir lime, Roasted banana, Strawberry, Blackberry

Coco Frio Ice-cream

\$10 per scoop

Certified organic coconut milk, certified organic raw agave syrup, gluten free, dairy free, low glycemic load, perfect for vegans and no artificial colours or flavours.

Black sesame, Caramel honey, Mango, Naked coconut, Hazelnut, Salted caramel

❖ Reethi Digestive Drinks

Liqueurs

Grand Marnier	19
Bailey's Irish Cream	19
Sambuca	19
Jägermeister	19

Eaux de Vie, Grappa & Bitters

Cherry, Miclo, Alsace	29
Framboise, Miclo, Alsace	29
Sassicaia Tenuta San Guido and Jaopo Poli	72
Nonino Fragolino	37

Specialty Coffee

Irish Coffee	19
Espresso, Jameson Irish whiskey, topped with whipped cream	
Calypso Coffee	19
Espresso, Tia Maria, topped with whipped cream	
Jamaican Coffee	19
Espresso, Jamaican rum, topped with whipped cream	
Reethi Coffee	19
Australian dark rum, white chocolate liqueur with espresso, topped with whipped cream	

Port & Dessert Wine

Dow's Fine Tawny Port, NV, Portugal	15
Waterford Family Reserve Heatherleigh, NV, South Africa	18
Muscat de Saint Jean, de Minervois, Les Vignerons de la Méditerranée, France	28

Cognac & Armagnac

Castarède 10 ans d'âge VSOP	29
Hennessy VSOP	55
Hennessy XO	65
Marcel Ragnaud Grande Champagne	65