

REFLETT'S

par Pierre Gagnaire

We are proud to celebrate the
latest achievement of
**Chef Pierre Gagnaire voted as the
no. 1 Chef in the world by his peers.**

*This February experience Reflets
and Chef Pierre's exclusive
3-course menu for
AED 450 per person.*

TURBOT - COQUILLAGES

Turbot grilled, then finished in
fresh butter –

Cockles pan fried with chick pea flour.

Cauliflower velouté/dentelle.

LE VEAU

Milk fed veal rack for 2 persons.

The veal chop is marinated and roasted
a la minute finish with
fresh and confit grapefruit.

Meunière of artichoke / parnisp purée.

Veal sweetbreads / green asparagus.

Les desserts de Pierre Gagnaire.

A selection of three desserts inspired by French
traditional pastry, created around seasonal fruits
and vegetables, low sugar confectionary &
chocolate.