



alizée

EASTER BRUNCH MENU

STARTERS

Plateau de Fruits de Mer de Pâques ^{R, S, SF}

Oyster Ostra Regal Royal Gold No. 3, aromatic poached Canadian lobster, mussels, crevettes bouquets, tuna tartare, seabass crudo, shallot-red wine vinegar, aioli, cocktail sauce

Salade de Printemps aux Légumes Croquants et Avocat ^V

Spring kale, frisée, avocado, cucumber, white asparagus, radish, pomegranate dressing

Saumon Gravlax aux Baies Roses et Aneth, Blinis au Sarrasin ^{D, G, SF}

Pink peppercorn & dill-cured salmon, buckwheat blinis, lemon crème fraîche, caviar

Tarte Croustillante aux Champignons, Truffe et Brie de Meaux ^{D, G}

Crispy Alsatian-style flatbread, forest mushrooms, melted Brie de Meaux, French black truffle

Pâté en Croûte de Pâques ^{D, G}

Traditional French Easter pâté made with chicken and veal, pistachios, pickled vegetables, grain mustard

MAIN COURSE

Gigot d'Agneau de Pâques Rôti aux Herbes de Provence ^D

Traditional slow-roasted Easter lamb leg, garlic, rosemary jus, seasonal spring vegetables

Loup de Mer Grillé au Beurre Blanc et Œufs de Truite ^{D, G, SF}

Grilled seabass, white butter sauce, trout roe

or

Filet de Boeuf Sauce Morille ^D

Succulent beef filet, creamy morel mushroom sauce

or

Risotto de Pâques aux Asperges Vertes et Truffe Noire ^{D, N, V}

Creamy spring asparagus risotto, black winter truffle, basil pesto, aged parmesan

SIDE DISHES

Jardinière de Légumes de Printemps ^{D, V}

Spring vegetables, light herb butter

Carottes Vichy au Miel et Estragon ^{D, V}

Glazed baby carrots, honey, tarragon

Gratin Dauphinois à la Truffe Noire ^{D, G}

Classic French potato gratin, creamy garlic infusion, black truffle

DESSERT

Le Buffet Gourmand de Pâques

Easter-Inspired Dessert Selection





alizée

EASTER BEVERAGE MENU

SOFT PACKAGE

Jade Blossom Fizz

Jasmine tea, lychee, grapefruit juice, elderflower syrup

Red Lantern

Cranberry juice, passionfruit purée, yuzu juice, vanilla syrup

Soft Drinks

Fanta, Sprite, Coca-Cola, Coca-Cola Zero

HOUSE PACKAGE

Wines

Ken Forrester Petit Rosé

Kim Crawford Sauvignon Blanc

Penfolds Koonunga Hill Shiraz/Cabernet

Cocktails

Passion Fruit Collins

Tequila Sunrise

Bloody Mary

Gin & Tonic

Bottled Beers

Peroni, Corona

Spirits

El Jimador Blanco Tequila

Havana 3-Year-Old Rum

Ketel One Vodka

Tanqueray London Dry Gin

Johnnie Walker Red Label Whisky

BUBBLY PACKAGE

Alberto Nani Organic Prosecco

Alizée Spritz

Alberto Nani Organic Prosecco, Tanqueray London Dry Gin,
butterfly pea, mango syrup

Bellini

Alberto Nani Organic Prosecco, peach purée, raspberry purée

Banyan Tree Dubai cannot guarantee that any product is free from allergens or prepared in an allergen-free environment. If you have any concerns regarding food allergies or intolerances, kindly inform your server prior to placing your order.

