



À LA CARTE MENU

Wakame Brioche ^{D, G, SS} 55

Seaweed, Sesame Seed & Homemade Mushroom Chili Sauce

DIM SUM

Omani Shrimp & Scallop Siu Mai ^{D, C, SS, S} 60

Beurre Blanc & Oscietra Caviar

Chicken Xiao Long Bao ^{SS} 55

Drooling Chicken, Ginger & Black Vinegar

Jiang-Nan Crystal Dumpling ^{S, P} 50

Mixed Vegetable, Black Fungus Mushroom

APPETIZER

Lucky 8 Salad ^{CE} 68

Crispy Duck, Seasonal Vegetable, Passionfruit Citrus Dressing

Crunchy Som Tum Salad ^{P, S, SS} 50

Guacamole, Local Farm Organic Salad, Pomelo, Thai Nam Jim Dressing

Prawn Roll ^{C, E, R} 60

Beetroot Ribbon, Omani Shrimp, Vanilla Citrus Gel

Yellow Fin Tuna & Foie Gras ^{F, D, SS, S, R} 90

Foie Gras & Tuna Noodle, Orange Sesame Dressing, Crispy Baguette

Wagyu Beef & Crispy Rice ^{D, S, R} 85

Spicy Beef Tartare, Seasonal Shaved Truffle, Dried Chili

HOT APPETIZER

Escargots ^{D, MO, S, TN} 65

Burgundy Snail, Lemongrass & Kaffir Herb Butter

Truffle Jian Jiaw ^{CE, D, S} 70


Braised Oxtail, Pickled Cucumber, Truffle Soy Butter

Duck Apicius ^{D, M} 70

Honey & Spice Marinated, Pickled Burned Peaches

Miso Jackfruit Yakitori ^{SS, P} 45

Saikyo White Miso, Togarashi, Mixed Sesame Seed

(C) Crustacean (P) Peanut (S) Soybean (TN) Tree Nut (SS) Sesame Seed (F) Fish (E) Egg (D) Milk & Dairy (G) Gluten (CE) Celery (M) Mustard  Vegan
(SD) Sulphur Dioxide (MO) Mollusk (L) Lupine (R) Raw

“Consumption of raw or undercooked animal, seafood or poultry products such as eggs may increase your risk of food-borne illness.”

All prices are in UAE Dirham and are inclusive of 7% Municipality Fee, 10% Service Charge and 5% VAT

THE CITRONELLE SIGNATURE DISH

Striploin MB6 ^{D, S, SS, M} 370

Charcoal Grilled, Fresh Wasabi, Citronelle Yakiniiku Sauce

Steamed Mediterranean Seabass ^F 155

Thai Style Chimichurri, Lime Juice, Coriander & Kaffir Leaf

Salt Baked Celeriac ^{TN} 75

Tom-Kha Velouté, Parsnip Chips, Celeriac Juice, Cashew Nut

The Citronelle Signature Whole Roasted Duck ^{D, SS} (Half/Whole) 240/380

Classic Condiment, Pancake, Guava Hoisin Sauce

Grilled Gai Yang Style Chicken ^{D, TN, F} (Half/Whole) 130/210

Local Al Ain Farm Egg, Lemongrass Marinated, Citronelle Selection Sauces

FIRE IN WOK

Sweet & Sour Jumbo Prawn ^{C, S, TN} 95

Mixed Capsicum Purée, Homemade Sweet & Sour Sauce

Scrolling Lobster ^{D, C, CE} 230

Yellow Curry Bisque Emulsion, Crispy Noodle

Ebi Shrimps & Vermicelli ^{SS, S, C} 80

Scallion & Sweet Chili, Bonito Flake, Kombu Umami

Mang Tây Wok ^{D, V} 45

Seasonal Green Vegetable, Shredded Chili, Crispy Garlic & Shallot

Crispy Potatoes 35

Chili, White Pepper, Garlic, Scallion

Seasonal Mixed Mushroom ^{TN, S} 40

Toasted Hazelnut

Golden Egg Fried Rice ^E 50

Organic Egg, Jasmine Rice, Scallion

DESSERT

Chocolate Fondant ^{N, D} 60

Li Chu Dark Chocolate 64%, Peanut Praline, Vanilla Ice Cream

Vacherin Tart ^{D, (Sugar Free)} 60


Meringue, Confit Citrus, Mandarin Cream, Lemon Cress

Banh Flan ^D 50

Vietnamese Crème Caramel, Black Coffee Sauce, Crispy Noodle

Ice Cream & Sorbet ^D 18/scoop

Vanilla, Chocolate, Mango, Thai-Basil Mint

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The Citronelle Club menu, inspired by Pan-Asian cuisine with a French twist was created to offer you a truly unique and interactive dining experience, with a focus on sharing.

The central figure of this culinary experience is Chef Tiger, who ventured from his hometown of Taichung, Taiwan to Dubai to refine his cooking techniques. Along the way, he has developed a passion for blending his roots with unique culinary approaches, resulting in some of his most cherished dishes.

One of the key principles underlying our culinary philosophy is

'Wok Hay' (鍋氣), which literally translates to the 'Breath of the Wok'. This technique involves the rapid stir-frying of ingredients in a wok at high temperatures, imparting a distinctive smoky and aromatic flavour to our dishes. May this flavour enhance your dining experience as you embark on a culinary journey with your friends and family at The Citronelle Club.