



CITRONELLE

Our Story

At Citronelle, every dish tells a story of tradition and innovation. Our menu celebrates the richness of Pan-Asian cuisine, with specialties that highlight delicate handmade dim sum, fiery wok creations, and refined Asian grills. Guided by talented chefs, each plate is polished yet soulful, marrying bold flavors with sophisticated presentation.

In Asia, there is a timeless saying: 細嚼慢品 — "Taste slowly, savor deeply".

At Citronelle, this wisdom defines our philosophy.
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Each dish is a delicate balance of tradition and innovation, crafted with precision and artistry, inviting you to linger, discover, and savor the essence of refined dining.

Simmer yourself in an unforgettable culinary journey of authentic Pan-Asian flavors — where timeless recipes meet modern refinement..



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DIM SUM

Jian-Nan Crystal Dumpling	S, G, SS, CE, 	49
<i>Water Chestnut & Black Pepper Sauce</i>		
Cheese Kimchi Gyoza	SS, G, S, D, M, E	59
<i>Melted Cheese Tulle, Minced Thigh Chicken</i>		
Chicken Xiao Long Bao	SS, G, S, CE	62
<i>Crispy Ginger, Black Vinegar Caviar</i>		
Smoky Duck Spring Roll	S, E, SS, G, M	63
<i>Deep Fried, Kaffir Leaf, Sweet Chilli Mayonnaise</i>		
Crystal Mussel Dumpling	S, G, SS, CE, F, MO, C, E, R	66
<i>Tom Kha Soup, Caviar, Basil Oil</i>		
Foie Gras Wonton Soup	S, G, SS, CE, E	66
<i>Golden Chicken Soup, Baby Spinach, Seasonal Vegetable</i>		
Scallop Siu Mai	D, C, SS, S, G, E, R, CE	66
<i>Beurre Blanc, Caviar, Lime Zest</i>		
Omani Shrimp Har-Gao	S, G, SS, C, MO, CE	66
<i>Ink Crispy & Laksa Soup, Coconut Foam</i>		
Wagyu Thousand Layer Puff	D, P, CE, G, S, MO, M, E	66
<i>Wagyu Beef, Dijon Mustard, Yuzu Skin</i>		
Curry Crab Bao	D, C, S, G, TN	68
<i>Butter Squash Emulsion, Japanese Curry, Pumpkin Seed</i>		
Crispy Lobster Wonton	C, S, G, F, R, E, S	76
<i>Thai Green Curry, Coconut Foam, Salmon Roe</i>		
Truffle Beef Gyoza	CE, D, S, G	76
<i>Braised Oxtail, Pickled Cucumber, Truffle Soy Butter</i>		
Dim Sum Basket (8pcs)	S, G, SS, CE, C, TN, E, R	138
<i>Chief's Selection of Dim Sum</i>		

APPETIZERS

Grilled Mushroom Skewer	G, SS, S, M, 	55
<i>Vegan Miso Mayonnaise, Crispy Sweet Potato</i>		
Seabass Ceviche	F, D, G, CE, TN, R	72
<i>Fresh Mango, Sweet Potato, Coconut Ice Cream, Coconut Crumble</i>		
Lucky 8 Salad	G, E	78
<i>Crispy Duck, 8 Kinds of Seasonal Vegetable, Passionfruit Dressing</i>		
Grilled Shrimp & Pomelo	R, F, C, G	92
<i>Avocado, Burned Sweet Corn, Shrimp Cracker</i>		
Wagyu Beef & Crispy Rice	S, G, R, E, M, 	95
<i>Spicy Beef Tartare, Seasonal Shaving Truffle</i>		

MAIN COURSE

Striploin MB6	D, S, SS, M, G, E, R	370
<i>Charcoal Grilled, Fresh Wasabi, Citronelle Yakimiku Sauce</i>		
Citronelle Signature	S, G, M, SS	265 Half
Whole Roasted Duck		520 Whole
<i>Classic Condiment, Pancake, Guava Hoisin Sauce</i>		
Grilled Gai Yang Style	D, P, G, S, F	135 Half
Chicken		240 Whole
<i>Local Farm, Lemongrass Marinated, Selection of Citronelle Sauce</i>		
Steamed Mediterranean Seabass	F, CE	155
<i>Thai Style Chimichurri, Coriander & Kaffir Leaf</i>		
Grilled Australian Lamb Chops		185
<i>Rendang Marinated, Hibiscus Compote</i>		

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

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IN THE WOK

ON THE SIDE

Mapo Eggplant Steak ^{TN, G, CE, S, P, SS,}  	65
<i>Classic Szechuan Pepper Tofu</i>	
Buddha Udon Noodle ^{SS, S, G,} 	68
<i>Wok Fried, Seasonal Vegetable, Curry Powder</i>	
Kung-Bao Chicken ^{P, SS, S, E, G,} 	95
<i>Marinated Chicken Thigh, Peanut, Chilli</i>	
Sweet & Sour Jumbo Prawn ^{C, S, TN, G}	119
<i>Homemade Sweet & Sour Sauce, Caramelized Pineapple, Cashew Nut</i>	
Wok Fried Wagyu Beef ^{G, SS, MO, S}	189
<i>Oyster Sauce, Broccoli</i>	

Mang Tây Wok ^{G, D}	48
<i>Jumbo Asparagus, Broccoli, Singapore Crunch</i>	
Golden Egg Fried Rice ^E	55
<i>Organic Egg, Jasmine Rice, Scallion</i>	
Wakame Brioche ^{D, G, SS, S, E}	45
<i>Seaweed, Sesame Seed & Homemade Mushroom Chilli Sauce</i>	
Homemade Chilli Sauce ^{G, S, SS,}  	45
Homemade Mushroom XO Sauce ^{G, S,} 	45

DESSERTS

Floating Flavours ^{D, TN, E, G, P, SS, S} 180
Selection of our Most Flavoured Desserts

Chocolate Fondant ^{P, D, E, G} 60
Vietnamese Litchi Dark Chocolate 64%, Peanut Praline, Vanilla Ice Cream

Smoky Banana ^{S, D, G, E, TN} 50
Burnt Banana Bread on Charcoal Grill, Caramelized Banana, Coconut Ice Cream, Organic Cane Sugar Syrup, Plantain Chips

Gala Gyoza ^{D, G, E, S} 49
Apple & Ginger Compote, Vanilla Sauce, Miso Caramel

Homemade Mochi ^{D, G, E, P, TN} 49
3 Flavours of Ice Cream, Peanut, Strawberry, Coconut

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