

CANNES NIGHTS MENU



Fouquet's

ABU DHABI



**Step into a world of cinematic elegance
with our exclusive menu, inspired by the
Cannes Nights program.**

**Indulge in a culinary experience that
captures the essence of French
sophistication, available from May 14th
to 17th, from 6 PM to midnight.**

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DEGUSTATION MENU

AMUSE BOUCHE

WILD SEA BASS & SALMON GRAVLAX WITH CITRUS DRESSING

Wild Sea Bass and Salmon Gravlax, Finger Lime Pearls,
Blood Orange and Yuzu Dressing.

STARTER

FOIE GRAS WITH CHERRIES, PEAR, AND SAFFRON BRIOCHE

Foie Gras Terrine with Amarena Cherries and Roasted Pear,
Saffron Brioche, Cocoa Dust.

MAIN COURSE

WAGYU CHATEAUBRIAND WITH TRUFFLE PURÉE AND MUSHROOMS

Wagyu Chateaubriand, Truffled Potato Purée, Roasted King
Oyster Mushrooms & Fresh Truffle, Rich Red Wine Jus.

DESSERT

FROZEN MANDARIN & CITRUS CONFIT

Frozen Mandarin, Citrus Confit & Mandarin Supreme.

AED 350 PER PERSON