alizée

Welcome to Alizée,
a celebration of conscious,
coastal cuisine, inspired by
the sun-soaked towns of
Southern France.

Crafted by Executive Chef
Jonathan Bouthiaux, our menu
reflects a commitment to
responsible sourcing, and
the soulful simplicity of
French-Mediterranean cooking.

LE GRAND CRU
Oysters · Caviar · Shellfish Tower

Huîtres de la Baie de Dibba No. 3 [D, G, R, SF] 95
Three Dibba Bay oysters, shallot vinegar, condiments

Ostra Regal Royal Gold No. 3 [D, G, R, SF] 155
Three oysters from Famille Boutrais, Cancale Brittany

Caviar Pristine Royal Oscietra 50g [D, G, R, S,] 960
Abu Dhabi Oscietra, warm blinis, crème fraîche, traditional garnish.

Le Plateau d'Alizée [D, E, G, R, S, SF] 820
Canadian lobster, local wild-caught shrimp, mussels, seabass crudo, tuna tartare,
Ostra Regal Royal Gold n°3, Huîtres de la Baie de Dibba n°3, rye bread,
house mayonnaise and condiments.

LES SALADES
Garden & Greens

Salade d'Alizée [S, SF] 135
Local wild-caught prawns, octopus, calamari, avocado, heirloom tomato,
rosemary vinaigrette

Salade de Haricots Verts & Figues, Noix et Chèvre [D, N, V] 95
Green beans, local figs, walnuts, goat cheese, French vinaigrette

Salade d' Endives et Roquefort [D, N, V] 95
Endive, Roquefort AOP, green apple, walnut, honey mustard

Salade de Mâche, Courge & Chèvre [D, N, V] 85
Mâche, roasted pumpkin, fresh goat cheese, hazelnut, honey-mustard vinaigrette

Salade de Chou Frisé et d'Avocat [E, SS, V] 90
Kale, avocado, cucumber, orange, pomegranate dressing

Salade de Lentille du Puy [VG] 80
Puy lentils, cucumber, tomato, parsley, balsamic dressing

Salade Niçoise [E, S] 95
Confit tuna, anchovy, gem lettuce, olives, potato, green beans, quail egg

Salade César [D, E, G, S] 90
Romaine, parmesan, anchovy, lemon, garlic, croûtons

[D] Dairy, [E] Egg, [G] Gluten, [N] Nuts, [R] Raw, [S] Seafood, [SF] Shellfish, [SS] Sesame, [V] Vegetarian, [VG] Vegan Regionally grown Locally sourced Sustainability - certified
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LES ENTRÉES FROIDES
Cold Starters

Burrata Locale et Tomates [D, V] 95
Al Ain burrata, heirloom cherry tomatoes, aged balsamic, basil.

Tartare de Betterave [VG] 65
Confit beetroot, white mustard, rosemary, baby gem, horseradish cream.

Crevettes Marinées [SF] 105
Local wild-caught prawns, lemon, basil, extra virgin olive oil

Terrine de Foie Gras & Figues Locales Bio [D, E, G, N] 145
House foie gras terrine, fig chutney, toasted brioche.

Carpaccio de Bœuf à la Truffe Noire [D, G, R] 115
Black Angus beef, shaved black truffle, aged parmesan, rocket.

Tartare de Bœuf Angus Préparé en Salle [E, G, R, S] 105
Angus beef tartare, prepared and seasoned tableside, baguette toast.

Bar Mariné, Avocat & Mandarine [R, S] 80
Marinated sea bass, avocado, mandarin, extra-virgin olive oil.

Tartare de Thon Rouge, Caviar de Citron [R, S] 90
Yellowfin tuna, avocado, lemon caviar

LES ENTRÉES CHAUDES
Hot Starters

Escargots au Beurre d'Herbes [D, G, SF] 95
Burgundy snails in garlic herb butter

Soupe de Champignons [D, V] 75
Mushroom soup, truffle foam, chervil

Tarte Fine à la Tomate [D, E, G, V] 85
Puff pastry, local goat cheese, caramelised onion, basil

Foie Gras Poêlé, Chutney de Poire & Sauce Bordelaise [D, G, N] 145
Pan-seared foie gras, caramelised pear, bordelaise sauce, toasted brioche.

Saint-Jacques Poêlées, Topinambour & Caviar Oscietra [D, SF] 165
Seared scallops, sunchoke purée, green asparagus, Oscietra caviar.

Tarte Fine aux Champignons et Truffe [D, G, V] 120
Thin tart, wild mushrooms, cream, black truffle.

Ravioli de Crevette, Bisque à l'Estragon [D, E, G, SF] 125
Wild prawn ravioli, tarragon shellfish bisque.

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LES PÂTES & RISOTTO

Pasta · Risotto

Linguine au Homard [D, G, SF] 285
Linguine pasta, Canadian lobster, confit cherry tomato, lobster bisque

Rigatoni aux Crustacés [D, G, S, SF] 235
Rigatoni, prawns, octopus, mussels, basil pesto.

Pappardelle au Bœuf Confit [D, G] 175
Pappardelle with slow-cooked short rib, tomato, garlic, parsley

Rigatoni au Poulet et Morilles [D, G] 145
Rigatoni, corn-fed chicken, spinach, morel cream.

Orecchiette au Broccolini, Stracciatella & Pistaches [D, G, N, V] 115
Orecchiette, broccolini, stracciatella, confit lemon, toasted pistachio

Risotto aux Champignons et Truffe [D] 120
Creamy mushroom risotto, fresh black truffle, parmesan

Rigatoni aux Asperges et Basilic [D, G, V] 95
Rigatoni pasta, green asparagus, parmesan, basil pesto

Risotto de Céleri-Rave aux Asperges et Truffe Noire [VG] 115
Creamy celeriac risotto, green asparagus, fresh black truffle.

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LA MER

From The Sea

Homard Grillé, Beurre Blanc [D, SF] 360
Grilled Canadian lobster, beurre blanc, glazed winter vegetables.

Bar à la Plancha, Crème Dubarry & Caviar Pristine [D, S] 260
Sea bass on the plancha, cauliflower cream, romanesco, Pristine Royal Oscietra caviar.

Dorade Royale Grillée, Ratatouille Fine & Beurre Blanc Safrané [D, S] 180
Grilled royal sea bream, delicate ratatouille, saffron beurre blanc.

Gambas Grillées, Beurre Blanc au Safran [D, SF] 215
Grilled tiger prawns, saffron butter sauce.

Bar Entier à la Provençale [D, S] 395
Butterflied sea bass, green pesto, olives, Provençal vierge. For two.

Saumon Grillé [D, S] 160
Grilled salmon, ratatouille, roasted baby leeks, lemon butter.

Dorade Entière Grillée, Sauce Vierge aux Herbes [S] 340
Whole gilt-head bream, warm tomato, shallot, lemon and herb vierge. For two.

La Bouillabaisse d'Alizée [G, S, SF] 195
Provençal saffron stew, seasonal fish, mussels, potatoes, fennel, rouille, croûtons.
Add lobster + 140

Moules à la Marinière [D, G, SF] 175
Mussels, café de Paris butter, French fries.

Bar Entier en Croûte de Sel aux Herbes de Provence [E, G, S] 480
Whole seabass baked in a Provençal herb salt crust, sauce vierge. For two.

Sole Meunière [D, G, S] 480
Whole Dover sole, meunière butter, parsley, confit potato, lemon. For two.

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LA BRAISE
From The Grill · Sharing Cuts

Côte de Bœuf (1 kg) [D, E, G] 850
pour deux personnes
Stockyard Wagyu tomahawk, confit potatoes, glazed shallots, béarnaise. For two.

Plat de Côtes de Bœuf à la Bordelaise & Truffe Noire [D, G] 280
Slow-braised beef short ribs, pomme purée, baby vegetables, confit shallot, red wine jus.

Entrecôte Grillée [D, E] 290
Australian Angus rib-eye, chimichurri, béarnaise, French fries.

Filet de Bœuf "Café de Paris" [D, G] 285
Australian Angus tenderloin, French fries, Café de Paris butter.

Carré d'Agneau en Croûte d'Herbes, Jus au Thym [D, G] 235
Herb-crusted lamb rack, glazed root vegetables, thyme jus.

Épaule d'Agneau Confite [D, G] 245
Seven-hour lamb shoulder, spelt risotto, glazed root vegetables, rosemary jus.

Coquelet Mariné au Citron & Piment [D, G] 170
Baby chicken, lemon and chilli marinade, confit tomato, herb jus.

Hachis Parmentier [D, G] 165
Gratinated minced beef, mashed potato, baby gem salad.

Steak de Chou-Fleur [N, VG] 125
Slow-cooked cauliflower, romesco sauce, Provençal herbs.

LES ACCOMPAGNEMENTS
Sides

Purée à la Truffe [D, V] 55
Truffled pomme purée.

Poêlée de Légumes de Saison [D, V] 95
Sautéed seasonal vegetables, pumpkin purée, rosemary.

Gratin Dauphinois [D, V] 50
Slow-baked potato, cream, nutmeg.

Pommes Frites [G, VG] 45
French fries.

Riz à la Vapeur 45
Steamed rice.

Salade Verte [VG] 45
Mixed greens, shallot, balsamic.

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DESSERTS

Moelleux au Chocolat [D, E, G, N] — 65
Warm chocolate cake, caramelised pecan,
choice of coconut, vanilla or pistachio ice cream.

Tarte Fine aux Pommes [D, E, G] — 65
Caramelised puff pastry, apple, vanilla ice cream.

Profiterole à la Noisette [D, E, G, N] — 65
Vanilla choux, hazelnut ice cream, roasted hazelnut,
chocolate sauce.

Vacherin à la Mangue & Fruit de la Passion [D, E, G] — 60
Mango and passion fruit compote, Chantilly,
French meringue, mango sorbet.

Fraise à la Crème [D, E] — 60
Strawberry-basil compote, vanilla cream,
strawberry sorbet, candy floss.

La Tarte au Citron [D, E, G, N] — 55
Lemon tart, lemon curd, Italian meringue.

La Boule [D, E, G, N] — 50
Glace — dark chocolate, strawberry, vanilla or pistachio
Sorbet — strawberry, lemon, raspberry or mango

Assiette de Fromages Affinés [D, G, N] — 135
Selection of aged French cheeses, figs, walnuts, honey.

Grand Dessert d'Alizée à Partager [D, E, G, N] — 165
The chef's grand dessert selection. To share.

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THE BANYAN BRUNCH CLUB

STARTERS

To share and discover

Plateau De La Mer D'Hiver [A, R, S, SF]
Selection of fine oysters, Canadian lobster, prawns, mussels,
seabass crudo, tuna tartare, red wine shallot vinegar, cocktail sauce, aioli

Terrine de Foie Gras De Canard, Figues Rôties & Pain D'Épices [D, G, N]
Duck foie gras Terrine, roasted figs, spiced gingerbread crumble

Tarte Fine Croustillante Aux Champignons Sauvages & Truffe Noire [D, G, V]
Forest mushrooms, black truffle cream, crispy flatbread

Salade De Mâche, Potiron Rôti & Chèvre Frais [D, N, V]
Lamb's lettuce, roasted pumpkin, dried cranberries,
fresh goat cheese, toasted almonds, honey–mustard dressing

Carpaccio De Bœuf Angus À La Truffe Noire [D, R]
Thinly sliced Black Angus beef, rocket leaves, shallot,
shaved black truffle, aged Parmesan

MAIN COURSES

Seasonal signatures

Épaule D'Agneau Confite Au Romarin & Risotto D'Épeautre [D, G]
Slow-braised lamb shoulder, spelt risotto, rosemary juice

Bar Grillé Certifié Durable, Céleri-Rave & Beurre Blanc Au Citron [D, S]
Grilled, sustainably certified seabass fillet, celeriac purée, seasonal greens,
lemon white butter sauce, citrus caviar

Poêlée De Légumes De Saison &
Purée De Topinambour À La Truffe Noire [D, V]
Seasonal vegetables sautéed in olive oil,
silky Jerusalem artichoke purée, fresh black truffle

SIDES TO SHARE

Pommes De Terre Sautées Aux Herbes & Échalotes [D, V]

Ratatouille Provençale [VG]

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THE BANYAN BRUNCH CLUB

CHAMPAGNE PACKAGE ฿ 795

Champagne
Taittinger Brut Réserve

BUBBLY COCKTAILS

Riviera Glow
Tanqueray gin, elderflower cordial, fresh lime, mint, sparkling wine

Bellini
Peach purée, raspberry purée, sparkling wine

Mimosa
Sparkling wine, fresh orange juice

HOUSE PACKAGE ฿ 595

COCKTAILS

Bloody Mary
Ketel One vodka, Alizée bloody mary mix

The Pastis Project
House-made pastis liqueur, peach purée, lemon juice, soda water

Côte Sangria
Rosé wine, mixed fruits, peach cordial, orange juice, ginger ale

SPARKLING & WINES

Pierlant Brut NV
AIX Rosé
Mas La Chevalière Chardonnay Pays d'Oc, Laroche
Château Janoy-Bellevue

BOTTLED BEERS

Kronenbourg 1664
Peroni Nastro Azzurro

SPIRITS

Ketel One vodka, Tanqueray London dry gin, Dewar's Blended Scotch Whisky,
Takamaka rum, Jose Cuervo Especial Reposado

SOFT PACKAGE ฿ 495

MOCKTAILS

St. Tropez Blossom
Grapefruit juice, elderflower syrup, rosemary, jasmine tea, lychee

Rosé du Soleil
Cranberry juice, raspberry purée, rose water, ginger ale

Soft Drinks
Fanta, Sprite, Coca-Cola, Coca-Cola Zero

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