THE CITRONELLE CLUB

Step into The Citronelle Club and be prepared for an exhilarating culinary adventure!

Our Pan-Asian menu, infused with a touch of French sophistication, invites you to enjoy a vibrant, shared dining experience. Our talented chefs artfully blend tradition with innovation, crafting dishes that are bold, exciting, and full of surprises.

At the heart of our philosophy is 'Wok Hay' (鑊氣) – the 'Breath of the Wok' a high energy stir fry technique that imparts an irresistible, smoky flavor to every dish.

So, immerse yourself in an unforgettable culinary journey, where every bite unveils a new delight!



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DIM SUM

Vegetable Dumpling SS, G, V — 49
Mixed Vegetable, Rice Vermicelli

Duck Siu Mai SS, S, G — 59
Drooling Minced Duck & Berry Sauce

Chicken Xiao Long Bao SS, S, G — 62
Drooling Chicken Stuffed, Ginger & Black Vinegar

Wagyu Char Siu Bao M, SS, S, G — 68
Wagyu Beef, Dijon Mustard

Omani Shrimp & Scallop Siu Mai D, C, SS, F, MO, G, R — 69
Beurre Blanc & Caviar

Chicken & Foie Gras Wonton SS, S, P, CE, G — 88
Szechuan Chilli Dip

Dim Sum Basket SS, S, G, CE, M, MO — 125
Chef's Choice of Dim Sum (8 pieces)

APPETIZERS

Crunchy Som Tum Salad P, SS, S, G, V — 55
Guacamole, Local Farm Organic Salad, Pomelo, Thai Nam Jim Dressing

Seabass Ceviche F, D, CE, R, TN — 72
Diced Mango, Coconut Ice Cream

Truffle Jian Jiaw CE, D, S, G — 76
Braised Oxtail, Pickled Cucumber, Truffle Soy Butter

Octopus & Citrus D, G, M, E, S — 78
Marinated Paprika, Fried Sunny Side Up

Lucky 8 Salad G — 78
Crispy Duck, Seasonal Vegetable, Passionfruit Citrus Dressing, Crispy Wonton Noodle

Yellow Fin Tuna & Foie Gras F, D, SS, S, R, G — 93
Seared Foie Gras & Tuna, Orange Sesame Dressing, Crispy Baguette

Wagyu Beef & Crispy Rice D, S, G, R, E, M — 95
Spicy Beef Tartare, Seasonal Shaving Truffle, Dried Chilli

MAIN COURSE

Striploin MB6 D, S, SS, M, G, E, R — 370
Charcoal Grilled, Fresh Wasabi, The Citronelle Yakiniku Sauce

The Citronelle Signature Whole Roasted Duck SS, S, G, M — 265 (Half) | 520 (Whole)
Classic Condiment, Pancake, Guava Hoisin Sauce

Steamed Mediterranean Seabass F, CE — 155
Thai Style Chimichurri, Lime Juice, Coriander & Kaffir Leaf

Grilled Australian Lamb Chops — 185
Rendang Marinated, Hibiscus Compote

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

Biang Biang Soft Shell Crab D, TN, C, S, SS, G, F — 76
Wok Fried, Stuffed Herb Butter, Biang Biang Sauce

Kung Pao Chicken P, SS, S, E, G — 92
Marinated Chicken Thigh, Peanut, Chilli

Sweet & Sour Jumbo Prawn C, TN, G — 103
Homemade Sweet & Sour Sauce, Cashew Nut, Crispy Ginger

Tamarind Sea Bream F, G — 112
Deep Fried, Garlic & Shallot Chip

Wok Fried Wagyu Beef G, SS, S, E — 189
Seasonal Green Vegetable, Oyster Sauce

Scrolling Lobster D, C, CE, G — 249
Yellow Curry Bisque Emulsion, Crispy Noodle

Mapo Eggplant Steak TN, CE, G, V — 65
Classic Szechuan Mapo Tofu

Buddha Udon Noodle SS, S, G, V — 68
Wok Fried, Seasonal Vegetable, Curry Powder

ON THE SIDE

Seasonal Mixed Mushroom SS, S, G, TN, V — 40
Toasted Hazelnut

Mang Tây Wok G, D, V — 48
Seasonal Green Vegetable, Shredded Chilli, Singapore Crunch

Golden Egg Fried Rice E — 50
Organic Egg, Jasmine Rice, Scallion

Wakame Brioche D, G, SS, E — 45
Seaweed, Sesame Seed & Homemade Mushroom Chilli Sauce

Homemade Chilli Sauce G, V — 45

Homemade Mushroom XO Sauce G, V — 45

DESSERTS

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

Chocolate Fondant P, D, E — 60
Vietnamese Li Chu Dark Chocolate 64%, Peanut Praline, Vanilla Ice Cream

Black Sesame Profiterole TN, SS, D, E, G — 60
Pistachio Ice Cream

Riz Au Lait D, TN — 60
Fresh Mango, Warm Coconut Rice, Coco Ice Cream, Cashew

Ice Cream & Sorbet D, TN, SS, E, G — 18/scoop
Vanilla, Chocolate, Mango, Thai-Basil Mint

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