



# #BATTLEOFTHEMENUS

## BLUE MENU

3 course menu – AED 345 per person  
3 course menu & 3 beverages – AED 465 per person

### first course

crab cakes <sup>D, G, Sh</sup>

asparagus with caviar beurre blanc, fine herb salad

or

wagyu meat balls <sup>D, G</sup>

wagyu beef, slow roasted tomato sauce, soft polenta, parmesan cheese, fresh basil

or

burrata & heirloom tomato salad <sup>D, V</sup>

roasted beets, truffle cream & honey mustard dressing

### main course

fillet of beef au gratin <sup>D</sup>

dauphinoise potatoes, braised salsify, pearl onions

or

pan seared salmon <sup>D, S, Sh</sup>

fennel & potato purée, spiced lentils, lobster coral sabayon

or

chickpea tikka curry <sup>G, V</sup>

phulka bread, pilaf rice, pickles

served with

rainbow-colored carrots <sup>D, V</sup>

saffron vinaigrette, whipped ricotta

&

hell's kitchen creamed spinach <sup>D, G, V</sup>

butter fried egg

### dessert

sticky toffee pudding <sup>G, D, V</sup>

warm toffee sauce, crumble, vanilla ice cream

(S) seafood, (Sh) shellfish, (N) nuts, (D) dairy, (G) gluten (A) alcohol, (V) vegetarian

Prices are in AED and inclusive of 7% municipality fee, 10% service charge and 5% VAT  
Caesars Palace Dubai cannot guarantee that products are allergen-free or have been produced in an allergen-free environment. If you have any concerns regarding food allergies, please alert your server prior to ordering.