



CITRONELLE



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The art of
DIM SUM
點心匠心

A curated 14-piece journey of handcrafted dim sum.

One-of-a-kind, elevated dining journey.
Savor, taste, and appreciate every bite.
From delicate craftsmanship to bold flavor profiles,
each piece is a masterpiece on the plate.

AED195 per person
Every Saturday
6pm to 11pm



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DIM SUM SELECTIONS

CHICKEN XIAO LONG BAO (SS, G, S, CE)

Delicate soup dumpling, black vinegar caviar, crisp ginger

CRYSTAL MUSSEL DUMPLING (S, SS, G, CE, F, MO, C, E, R)

Steamed crystal dumpling, Tom Kha broth, basil oil caviar

FOIE GRAS WONTON SOUP (S, G, SS)

Golden consommé, foie gras wonton, baby spinach

WAGYU THOUSAND LAYER PUFF (D, P, CE, G, S, MO, M, E)

Flaky pastry, wagyu beef, yuzu mustard

CURRY CRAB BAO (D, C, SS, S, G)

Steamed bun, yellow curry crab, butter squash purée

SMOKY DUCK SPRING ROLL (S, SS, E, G, M)

Crisp roll, smoked duck, kaffir leaf, sweet chili mayonnaise

SCALLOP SIU MAI (D, C, SS, S, G, E, R, CE)

Hokkaido scallop dumpling, beurre blanc, lime zest caviar

CRISPY LOBSTER WONTON (C, G, F, R, E, S)

Golden wonton, lobster mousse, coconut foam, salmon roe

CHEESE KIMCHI GYOZA (SS, G, S, D, M, E)

Kimchi chicken dumpling, melted cheese tuile

OMANI SHRIMP HAR-GAO (S, G, SS, C, MO, CE)

Crystal shrimp dumpling, laksa coconut espuma, ink crisp

JIAN-NAN CRYSTAL DUMPLING (S, G, SS, CE)

Water chestnut dumpling, black pepper sauce

TRUFFLE BEEF GYOZA (CE, D, S, G)

Braised oxtail gyoza, pickled cucumber, truffle soy butter

ASIAN DELIGHTS

HOMEMADE MOCHI (D, G, E, P, TN)

Handmade rice cake, peanut, strawberry, coconut ice cream

GALA GYOZA (D, G, E, S)

Apple & ginger compote, miso caramel, vanilla sauce

Kindly let your server know about any food allergies when placing your order.

(C) Crustaceans, (CE) Celery, (D) Dairy, (E) Egg, (F) Fish, (G) Gluten, (M) Mustard, (MO) Molluscs,
(P) Peanuts, (R) Sesame, (S) Soya, (SS) Sulphites, (TN) Tree Nuts

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CURATED PAIRING BEVERAGE SELECTIONS

Easy & Light Beginnings

Eastern Dragon 70

Wasabi-infused tequila, orange liqueur,
dragon lemongrass cordial & yuzu — zesty with a subtle spice kick

Kyoto Kiss 70

Sake, Lillet Rosé, lychee & rose water — delicate, floral, and softly sweet

Sauvignon Blanc, Colombelle, Plaimont 65

Crisp and vibrant, with citrus and tropical fruit notes

Pinot Grigio, Giorgio & Gianni, Lombardi 75

Light-bodied, clean, with fresh pear and apple tones

Middle of the Journey

Chilseong 75

Vodka, strawberry soju, gochujang cordial & grapefruit
— bold balance of fruit, citrus, and gentle heat

Sao Krung 70

Gin, St-Germain, clarified lemon & shiso cordial — crisp, aromatic, and herbaceous

Pinot Grigio, Giorgio & Gianni, Lombardi 75

A versatile bridge between lighter and fuller flavors

Chardonnay, Le Petit, Laroche, Languedoc 95

Smooth and rounded, with creamy oak and vanilla notes

Laurent-Perrier La Cuvée Brut 199

Effervescent elegance, with fine bubbles and a crisp finish

Digestive & Finale

Espresso Martini 60

Bold coffee liqueur indulgence with a smooth kick

Riesling, Dr. Loosen, Mosel 98

Semi-sweet, refreshing, with bright acidity

Taylor 10 – Tawny Port, 10 years 120

Rich, nutty, and well-rounded

Taylor 20 – Tawny Port, 20 years 150

Deep, complex, and lingering

All prices are inclusive of 7% municipality fees, 10% service charges, 5% VAT, and applicable taxes in accordance with UAE law.