

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!



DIM SUM

Vegetable Dumpling ^{SS, G, ✓} <i>Mixed Vegetable, Rice Vermicelli</i>	49
Duck Siu Mai ^{SS, S, G} <i>Drooling Minced Duck & Berry Sauce</i>	59
Chicken Xiao Long Bao ^{SS, S, G} <i>Drooling Chicken Stuffed, Ginger & Black Vinegar</i>	62
Wagyu Char Siu Bao ^{M, SS, S, G} <i>Wagyu Beef, Dijon Mustard</i>	68
Omani Shrimp & Scallop Siu Mai ^{D, C, SS, F, MO, G, R} <i>Beurre Blanc & Caviar</i>	69
Chicken & Foie Gras Wonton ^{SS, S, P, CE, G} <i>Szechuan Chili Dip</i>	88
Dim Sum Basket ^{SS, S, G, CE, M, MO} <i>Chef's Choice of Dim Sum (8 pieces)</i>	125

APPETIZERS

Crunchy Som Tum Salad ^{P, SS, S, G, ✓} <i>Guacamole, Local Farm Organic Salad, Pomelo, Thai Nam Jim Dressing</i>	55
Seabass Ceviche ^{F, D, CE, R, TN} <i>Diced Mango, Coconut Ice Cream</i>	72
Truffle Jian Jiao ^{CE, D, S, G} <i>Braised Oxtail, Pickled Cucumber, Truffle Soy Butter</i>	76
Octopus & Citrus ^{D, G, M, E, S} <i>Marinated Paprika, Fried Sunny Side Up</i>	78
Lucky 8 Salad ^G <i>Crispy Duck, Seasonal Vegetable, Passionfruit Citrus Dressing, Crispy Wonton Noodle</i>	78
Yellow Fin Tuna & Foie Gras ^{F, D, SS, S, R, G} <i>Seared Foie Gras & Tuna, Orange Sesame Dressing, Crispy Baguette</i>	93
Wagyu Beef & Crispy Rice ^{D, S, G, R, E, M, 🌶️} <i>Spicy Beef Tartare, Seasonal Shaving Truffle, Dried Chili</i>	95

MAIN COURSE

Striploin MB6 ^{D, S, SS, M, G, E, R} 370
Charcoal Grilled, Fresh Wasabi, The Citronelle Yakimiku 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

THE CITRONELLE CLUB

IN THE WOK

Biang Biang Soft Shell Crab	D, TN, C, S, SS, G, F	76
<i>Wok Fried, Stuffed Herb Butter, Biang Biang Sauce</i>		
Kung-Pao Chicken	P, SS, S, E, G, 	92
<i>Marinated Chicken Thighs, Peanut, Chilli</i>		
Sweet & Sour Jumbo Prawn	C, TN, G	103
<i>Homemade Sweet & Sour Sauce, Cashew Nut, Crispy Ginger</i>		
Tamarind Sea Bream	F, G	112
<i>Deep Fried, Garlic & Shallot Chip</i>		
Wok Fried Wagyu Beef	G, SS, S, E	189
<i>Seasonal Green Vegetable, Oyster Sauce</i>		
Scrolling Lobster	D, C, CE, G	249
<i>Yellow Curry Bisque Emulsion, Crispy Noodle</i>		
Mapo Eggplant Steak	TN, CE, G, 	65
<i>Classic Szechuan Mapo Tofu</i>		
Buddha Udon Noodle	SS, S, G, 	68
<i>Wok Fried, Seasonal Vegetable, Curry Powder</i>		

ON THE SIDE

Seasonal Mixed Mushroom	SS, S, G, TN, 	40
<i>Toasted Hazelnut</i>		
Mang Tây Wok	G, D, 	48
<i>Seasonal Green Vegetable, Shredded Chilli, Singapore Crunch</i>		
Golden Egg Fried Rice	E	50
<i>Organic Egg, Jasmine Rice, Scallion</i>		
Wakame Brioche	D, G, SS, E	45
<i>Seaweed, Sesame Seed & Homemade Mushroom Chilli Sauce</i>		
Homemade Chilli Sauce	G, 	45
Homemade Mushroom XO Sauce	G, 	45

DESSERTS

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

Chocolate Fondant P, D, E 60
Vietnamese Li Chiu 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

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

