



THE
**LONDON
CABARET**
CLUB



SOHO GARDEN
PALM JUMEIRAH

CRYSTAL MENU | 2500

FOR TWO, 'BEST TABLE IN THE HOUSE', STAGE SIDE

Pan seared sea scallop topped with Oscietra caviar laid on roasted leek puree and shisho cress mixed salad

Duo of foie gras, onions and green apple chutney, with a homemade brioche

Spicy lobster tail with seabass fillet, tender green cabbage leaves in its turmeric mustard emulsion

Gold leafed Australian wagyu beef tenderloin with fresh black truffle shavings, pan seared asparagus with an albufera emulsion

Degustation from our hive

An included bottle of Louis Roederer Crystal delivered in celebratory style

SPIRIT MIXERS

'Ketel One' vodka
'Matusalem Platino' Blanca' rum
'Tanqueray London Dry' gin
'Johnny Walker Black Label' Scotch whisky
(excludes Red Bull as a mixer)

BEER AND WINES

'Heineken' bottled beer
'Emotive Pinot Grigio' white wine
'Santa Julia Malbec' red wine
'Emotivo' brut Italian prosecco

ALL PRICES ARE IN UAE DIRHAMS AND EXCLUDED OF ANY TAX.

SILVER MENU | 450
3-COURSE MENU WITH HOUSE BEVERAGES

Pan-fried duck foie gras escalope, onions and green apple chutney,
green salad and raz al hanout enhanced reduction

Pan-fried seabass fillet with spicy shrimp navarin, tender green
cabbage leaves in a turmeric mustard emulsion

Western Australian lamb rack cotted with Soho mixed spices,
asparagus enhanced with sumac, pine nuts and a reduction of
pomegranate juice

Degustation from our hive

SPIRIT MIXERS

'Skyy' vodka
'Bacardi Carte Blanca' rum
'Bombay Sapphire' gin
'Dewars White Label' Scotch whisky
(excludes Red Bull as a mixer)

BEER AND WINES

'Heineken' bottled beer
'Berry Estate Chardonnay' white wine
'Berry Estate Merlot Cabernet' red wine

GOLD MENU | 650
5-COURSE MENU WITH HOUSE BEVERAGES

Smoked duck carpaccio with mushrooms and black truffle crispy
country bread shavings

Pan-fried duck foie gras escalope, onions and green apple chutney,
green salad and raz al hanout enhanced reduction

Pan-fried seabass fillet with spicy shrimp navarin, tender green
cabbage leaves with a turmeric mustard emulsion

Western Australian lamb rack cotted with Soho mixed spices
asparagus enhanced with sumac, pine nuts and a reduction of
pomegranate juice

Degustation from our hive

SPIRIT MIXERS

'Skyy' vodka
'Bacardi Carte Blanca' rum
'Bombay Sapphire' gin
'Dewars White Label' Scotch whisky
(excludes Red Bull as a mixer)

BEER AND WINES

'Heineken' bottled beer
'Berry Estate Chardonnay' white wine
'Berry Estate Merlot Cabernet' red wine



GOLD PLUS MENU | 800
5-COURSE MENU WITH PREMIUM BEVERAGES

Pan seared sea scallop topped with Oscietra caviar laid on roasted leek puree and shiso cress mixed salad

Pan-fried duck foie gras escalope, onions and green apple chutney, with homemade brioche

Lobster tail with spicy shrimp navarin, tender green cabbage leaves with a turmeric mustard emulsion

Australian wagyu beef tenderloin with fresh black truffle shavings asparagus enhanced with pine nuts and a reduction of pomegranate juice

Degustation from our hive

SPIRIT MIXERS

'Ketel One' vodka
'Matusalem Platino' Blanca' rum
'Tanqueray London Dry' gin
'Johnny Walker Black Label' Scotch whisky
(excludes Red Bull as a mixer)

BEER AND WINES

'Heineken' bottled beer
'Emotivo Pinot Grigio' white wine
'Santa Julia Malbec' red wine

DIAMOND MENU | 950
SIGNATURE MENU WITH PREMIUM BEVERAGES

Pan seared sea scallop topped with Oscietra caviar laid on roasted leek puree and shiso cress mixed salad

Duo of foie gras, onions and green apple chutney with homemade brioche

Spicy lobster tail with seabass fillet, tender green cabbage leaves with a turmeric mustard emulsion

Australian wagyu beef tenderloin with fresh black truffle shaving and pan seared asparagus with an albufera emulsion

Degustation from our hive

SPIRIT MIXERS

'Ketel One' vodka
'Matusalem Platino Blanca' rum
'Tanqueray London Dry' gin
'Johnny Walker Black Label' Scotch whisky
(excludes Red Bull as a mixer)

BEER AND WINES

'Heineken' bottled beer
'Emotivo Pinot Grigio' white wine
'Santa Julia Malbec' red wine
'Emotivo' brut Italian prosecco



SILVER MENU | 450

VEGETARIAN MENU

Smoked mushrooms and black truffle,
crispy country bread shavings

Pan-fried marinated tofu, onions and green apple
chutney, green salad and raz al hanout enhanced
reduction

Degustation from our hive

SPIRIT MIXERS

'Skyy' vodka
'Bacardi Carte Blanca' rum
'Bombay Sapphire' gin
'Dewars White Label' Scotch whisky
(excludes Red Bull as a mixer)

BEER AND WINES

'Heineken' bottled beer
'Berry Estate Chardonnay' white wine
'Berry Estate Merlot Cabernet' red wine

GOLD MENU | 650

VEGETARIAN MENU

Smoked mushrooms and black truffle,
crispy country bread shavings

Pan-fried marinated tofu, onions and green apple
chutney, green salad and raz al hanout enhanced
reduction

Tender green cabbage leaves cooked in turmeric, topped
with a mustard emulsion

Asparagus enhanced with pine nuts and a reduction of
pomegranate juice

Degustation from our hive

SPIRIT MIXERS

'Skyy' vodka
'Bacardi Carte Blanca' rum
'Bombay Sapphire' gin
'Dewars White Label' Scotch whisky
(excludes Red Bull as a mixer)

BEER AND WINES

'Heineken' bottled beer
'Berry Estate Chardonnay' white wine
'Berry Estate Merlot Cabernet' red wine

ALL PRICES ARE IN UAE DIRHAMS AND EXCLUDED OF ANY TAX.