

## Savour the taste of M's

*At M's restaurant we are passionate about our produce as we know that the finest ingredients make the best dishes and the happiest customers!*

*A selection of the ingredients that we use are available to purchase, allowing you to create Mediterranean flavours full of eastern promise in your own kitchen.*

### Pasta Italian Cocco

AED 30

500g/packet  
Arguably the best pasta in Italy.

Spaghetti  
Linguine  
Pennoni



### Flor de Sal d'Es Trenc

AED 85

150g/box  
Renowned sea salt from the coastline of Mallorca.

Flor de Sal d'Es Trenc Natural  
Flor de Sal d'Es Trenc Mediterranean  
Flor de Sal d'Es Trenc Rosa  
Flor de Sal d'Es Trenc Hibiscus  
Flor de Sal d'Es Trenc Sri Lanka  
Flor de Sal d'Es Trenc Olivia

### Extra Virgin Olive Oil Gocce from Italia

AED 90

100ml/bottle  
Highly recommended for its quality by chefs and gourmet lovers around the world.

Basil Olive Oil  
Barbecue Olive Oil  
Rosemary Olive Oil  
Chilli Pepper Olive Oil  
Truffle Olive Oil



### Modena Balsamic Gocce from Italia

AED 120

100ml/bottle  
Superb balsamic, a very versatile ingredient.

Fig Saba  
Lemon Saba  
Data Saba  
Pomegranate Saba



### Amaretti Italian Gemme

AED 75

200g/ bag  
Individually wrapped Amaretti made with sweet and bitter almonds.



AT EMIRATES GOLF CLUB

Mediterranean flavours full of eastern promise



نادي إمارات  
الجولف  
EMIRATES  
GOLF CLUB DUBAI

## Start with the best of both from our cold buffet

AED 54

Enjoy a delicious selection of Antipasti and Mezze which showcases the best of the Mediterranean and Middle East, served alongside traditional breads from both regions with balsamic and olive oil

## It's all about the Greens

AED

We believe that the key to a great salad is the greens. This is why our fresh and healthy salad options all have speciality leaves as the star of the dish

### Spinach

52

*Delicate, tender leaves with a subtle flavour*  
Gorgonzola, young celery, sautéed potato, beef bacon and buttermilk dressing

### Mesclun

55

*Small, young mixed leaves*  
Pan fried scallops, orange segments, fennel, pumpkin seeds and a zesty citrus vinaigrette

### Baby lettuce

55

*Tender little leaves with a big flavour*  
Seared tuna, quail eggs, potatoes, black olives, red onion, green beans and tangy tomato salsa

### Endive salad

58

*Curly green leaves with a mild taste*  
Crab, asparagus, avocado, mushroom, artichoke and grape seed dressing

### Rocket

58

*Small, feathery leaves with a peppery taste*  
Bresaola, shaved Parmesan, cherry tomatoes, cucumber, mozzarella and balsamic dressing

### Mache N

58

*Delicate leaves with a mild flavour*  
Foie gras, smoked duck breast, duck gizzard, pine seeds, croutons and cherry tomatoes with walnut dressing

### Radicchio N V

62

*A striking red and white chicory variety*  
Oven baked goat's cheese in filo with walnuts, grapes and wholegrain mustard sauce

## Seasonal Market Specials

At M's we take pride in offering fresh seasonal produce for optimum flavour and taste. Take a look at our chalk board to see our Chef's seasonal specials.

## Fresh from the Deli

AED

M's platters feature Mediterranean cold cuts and speciality cheeses - bellissimo!

### Italian Cheese Platter

55

Gorgonzola, Parmesan and Taleggio

### Parma Ham Pork خنزير

70

Cantaloupe melon, rocket salad and Parmesan

### The Maestro Platter Pork خنزير

72

Parma ham, coppa salami, bresaola and mortadella

## Lunchtime Special

AED 62 per person

Your selection from the cold buffet  
A desert of your choice  
Soft beverage

## Direct from the Pizza Oven

AED

Our pizzas are homemade in M's kitchen using the finest organic flour and oven fired for a delicious thin and crispy base

### Margherita v

45

Tomato, mozzarella and basil

### Vegetariana v

46

Mozzarella, bell peppers, mushrooms and red onion

### Hawaiian Twist

48

Chicken, pineapple, mozzarella and basil

### M's

52

Chicken shawarma, zatar, tomato and mozzarella

### Quattro formaggi

55

Mozzarella, Gorgonzola, Taleggio and Parmesan

### Carbonara (deep pan)

55

White pizza with beef bacon, pancetta and mozzarella

### Parma Ham Pork خنزير

70

Parma ham, mozzarella, Parmesan and rocket

### Seafood

85

Lobster, mozzarella, garlic and oregano

All pizzas are served with a side salad

## Pasta and Risotto

AED

All of our pasta dishes use the highest quality ingredients providing a true taste of Italy

### Pennoni v

68

*Large organic penne*  
With pomodoro sauce

### Gnocchi N

68

*Homemade potato gnocci*  
Gorgonzola, walnuts and cream

### Linguini

76

*Traditional bronze, exceptional quality pasta*  
Salmon fillet with dill, chives and a creamy sorrel sauce

### M's Special Spaghetti N

78

*Made with Italy's finest pasta*  
Duck confit, mushrooms, Parmesan and pine seeds

### Panzerotti

78

*Organic moon shaped ravioli*  
Porcini mushroom panzerotti with truffle foam, creamy pea sauce and beef bacon

### Risotto

80

*Organic Arborio risotto*  
Squid ink risotto with spring asparagus and gamberoni prawns

## The Signature Skewer

AED

Middle Eastern inspired dish served on a hanging skewer

### For the Meat Lover

Chicken shish taouk	70
Lamb kofta	80
Beef shish kebab	85
Mixed grill	95
<i>Chicken, lamb and beef</i>	

### From the Sea

Hammour brochette	80
Mixed seafood	115
<i>Hammour, salmon and lobster tail</i>	
Lobster tail skewer	120

Select two sauces from tartar, citrus, garlic and harissa, together with one side dish of your choice

## The Sides

AED 15 each

Grilled portobello mushrooms  
Potatoes — baked, mashed or sautéed  
Creamed spinach  
Provencal tomatoes  
Crunchy green beans with garlic breadcrumbs  
Fried rice  
Mesclun salad

## The Ultimate Brasero

AED

Traditional tableside BBQ allowing you to cook delicious cuts at your table\*

### For the Meat Lover 250g

Chicken breast	85
Lamb chop	95
Beef tenderloin	115
Mixed grill	120
<i>Chicken breast, lamb chop and beef tenderloin</i>	
Veal and duck	125

### From the Sea 250g

Hammour fillet	90
Salmon fillet	95
Mixed fish platter	105
<i>Salmon, hammour and king prawns</i>	
King prawns	110

Each brasero is accompanied by tartar, citrus, garlic and harissa sauces and one side dish of your choice

\*Brasero items can also be prepared on the grill in the open kitchen upon request

## Sweet Endings

AED

### Ice Cream & Sorbet (per scoop)

13

Choose from vanilla, chocolate, strawberry and lemon

### Red Berry Special

28

Chilled red berry gaspacho with mascarpone ice cream

### Minted Orange Salad N

28

Orange segments infused with fresh mint, with mamoul pistachio and orange sorbet

### Pear Konafa N

30

Whole pear encrusted in a konafa casing with chocolate sauce and vanilla ice cream

### M's Middle Eastern Date Tart N

32

Date and pecan tart topped with white chocolate mousse, served with vanilla ice cream

### The Finest Tiramisu Alcohol الكحول

34

Try Dubai's best tiramisu served in our own unique way

### The Extreme Chocolate Indulgence

44

*Recommended for two to share*  
Eat as much of our delicious chocolate mousse as you can handle

FOR SERIOUS CHOCOLATE LOVERS

Dishes indicated with N contain nuts, V are suitable for vegetarians

All prices are inclusive of 10% municipality fees