

EST.

**RAOUL'S**

1975

## DINNER

### SHARING PLATES

Sourdough baguette with farm butter, radishes & sel gris (G, M, Vg) 659 Cal

Artichoke vinaigrette with Raoul's dressing (Md, Vg, E, So2) 1108 Cal

Oysters du jour/ Oyster Gratinée with appropriate garnish (Mo, So2) 691 Cal

Crab beignets with Fresno chili remoulade (C, M, G, Ce, E, So2) 960 Cal

Cauliflower Gratin, Comté Cheese Bechamel (G,M, Vg) 750 Cal

### APPETIZERS

Cold Corn Soup, Fresh fennel, yogurt, and coriander (M) 190 Cal

Market greens with Raoul's dressing & warm goat cheese (M, Md, Vg, E, So2) 867 Cal

Steak Tartare with cornichon salad, croutons & quail egg (G, Md, E, So2) 952 Cal

Seared Foie Gras with pickled red onion & Surette à la pomme (M) 841 Cal

Escargots à la Bordelaise (G, Mo, D, So2) 805 Cal

Ruby beetroot salad with sheep milk feta, cucumber and vinaigrette (M, Vg, So2) 557 Cal

### MAIN COURSES

Fines herbes roast baby chicken with Truffle risotto, Reggiano and Jus de Poulet (Ce,M,So2) 1982 Cal

Raoul's burger au poivre with Saint-André cheese and pommes frites (G, Ce, M, Md, E, So2) 1842 Cal

Steak au poivre with pommes frites (Ce, E, M, Md, So2) 1328 Cal

Roasted Lamb Rack (Half or Full), Honey spice rubbed, Australain Grass Fed (M) 560 Cal

Roasted Seabass, Sauce Vierge, Saffron Beurre Blanc, Confit artichoke (F, Ce) 562 Cal

### SIDES

Watercress salad (Md, Vg, E, So2) 315 Cal, Haricots verts (Vg) 436 Cal

Sauteed spinach (V, Vg) 470 Cal, Pomme Mousseline (M, V) 495 Cal

Pommes frites 238 Cal, Sauce au poivre (Ce, M) 220 Cal

(C) Crustacean (Ce) Celery (E) Eggs (F) Fish (G) Gluten (L) Lupin (M) Milk (Mo) Molluscs (Md) Mustard (N) Nuts  
(P) Peanuts (S) Soybean (Ss) Sesame (So2) Sulfur dioxide (V) Vegan (Vg) Vegetarian

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please inform us of any allergies or dietary requirements. All prices are in SAR and inclusive of 15% VAT

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## BEVERAGE MENU

### MOCKTAIL

#### SUMMER MOCKTAILS

**Coconut Cooler**

Coconut Pureé, Lychee Juice, Grape Juice, Mint, Lemon, Sugar

**Melonade**

Honey Melon Dew Juice, Green Apple Juice, Lemon Juice, Sparkling Wine

**Lemongrass Story**

Lemongrass Cordial, Earl Grey tea, Lemon, Grape Juice, Apple Juice

#### APERITIF MOCKTAILS

**Choose Me**

Passion Fruit Puree, Hibiscus Tea, Vanilla Syrup, Green Apple Juice, Sparkling Wine

#### SIGNATURE MOCKTAILS

**Manhattan**

American Malt, home made vermouth, cherry, aromatic bitter, orange peel

**Pink Promise**

Hibiscus brewed tea, soursop juice, rose & cardamom, fresh lime

#### MOJITO SELECTION

**Passion Fruit Mojito**

Passion fruit Pureé, Green Apple Juice, Lime, Mint, Sparkling Water

**Raspberry Mojito**

Raspberry Pureé, Green Apple Juice, Lime, Mint, Sparkling Water

### NON-ALCOHOLIC

Sparkling

Lussory Chardonnay

Lussory Merlot

Lussory Rose

Heineken 0%

#### TEA SELECTION

English Breakfast

French Earl Grey

Jasmine Pearls

Emperor Sencha Green

Moroccan Mint

Chamomile

#### COFFEE

French Press Small/Large

Cappuccino

Latte

Flat White

Macchiato

Americano

Mocha

#### SOFT DRINKS & JUICE SELECTION

Coca-Cola Regular/Light

Sprite

Fanta

Ginger Beer

VOSS Small/Large

Orange Juice

Pineapple Juice

Apple Juice

## DESSERTS

**Creme Brulée**

Vanilla Custard, Sugar Cookie (M, E, G) 575 Cal

**Profiteroles**

With Vanilla Ice Cream (E, G, Md, F) 769 Cal

**Sticky Date Pudding**

With Vanilla Ice Cream (G, E, M) 402 Cal

**Ice Cream**

Vanilla, Chocolate, Pistachio

(G, E, M, So2, L) 690 Cal

**Sorbet**

Passion Fruit, Raspberry, Coconut,

Strawberry Basil, Mango Lime (V, Vg) 420 Cal

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