

LE MENU

SUSTAINABLE MENU OPTIONS

City of Dreams Mediterranean is committed to creating environmentally and socially responsible dining experiences.

We are pleased to offer sustainable menu items while upholding our high standards and quality of service.

To further minimise our environmental impact, we work closely with our partners to find alternatives to single-use plastic containers, reduce our carbon footprint, source products locally, and adopt new technologies to reduce food waste.

The following icons identify menu items featuring:



VEGETARIAN

Contains no meat or seafood.



PLANT-BASED MEAT ALTERNATIVE

Refers to products made from plant materials that are designed to replace animal-derived items.



SUSTAINABLE SEAFOOD

Seafood that is caught or farmed in ethical and sustainable ways, positively contributing to fishery-dependent communities.



CAGE-FREE EGGS

Reflecting our commitment to humane and responsible sourcing for better welfare and richer flavour.



HUÎTRES

Gillardeau (Charente-Maritime, France)

6

Plump and meaty with a silky texture. Balanced sweetness and brine with a long, refined finish.

Tsarskaya (Brittany, France)

6

Firm texture and deep, oceanic flavour with a subtle nutty aftertaste. Elegant and complex.

All dishes are served with sherry mignonette and lemon.

All prices are in Euro and inclusive of taxes.

All our menus contain allergens. For any food allergy or special dietary requirement, please let a member of the restaurant team know when placing your order.

Please scroll down for the detailed allergens list.



POUR COMMENCER FROID



Spinach and Artichoke Salad

20 / 34

Truffle Dressing, Parmesan Cheese

Cured Duck Breast Salad

22

Caramelised Goat Cheese, Pecans, Raspberry Vinaigrette

Ahi Tuna Ribbons

28

Crushed Avocado, Kaffir Lime, Ginger, Heirloom Radish

House-Smoked Faroe-Island Salmon

20

Fennel and Cucumber Gel, Horseradish Cream,
Seed Crackers

Gravlax-Style Local Sea Bass

20

Compressed Melon, Black Olive Dust, Pickled Kumquat

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POUR COMMENCER CHAUD

French Onion Soup	14
Beef Broth, Comté Cheese, Rye Bread, Chives	
Calamari Fricassée	18
Bigorre Black Ham, Piquillo Peppers, Pine Nuts, Basil	
Snails	20
Garlic Butter, Root Vegetables, Sourdough Bread	
Grilled Octopus	28
Roasted Pepper Coulis, Grilled Lemon	
Pan-Seared Duck Foie Gras	24
Toasted Brioche, Fig Compote, Balsamic Reduction	
Truffle Coquillettes Pasta 	26
Wild Mushrooms, Gruyère Cheese	

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PLATS PRINCIPAUX

Confit Antarctic Cod 	64
Chickpeas and Green Peas Cassoulet, Lemon and Thyme Cream	
Salt-Baked Whole Sea Bass 	122
Sauce Vierge, Grilled Lemon	
Dover Sole 'à la Meunière'	98
Beurre Noisette, Lemon, Parsley	
Gluten-Free Pasta 	18
Braised Cherry Tomato, Kale and Basil Pesto, Roasted Pine Nuts, Parmesan	
Spice-Crusted Heritage Duck Breast	32
Burnt Carrot, Beetroot, Smoked Pinot Blackberry Jus	
Grilled French Corn-Fed Chicken En Crapaudine	38
Grilled Leeks, Morel Mushrooms, Wilted Kale Leaves	
Grilled Lamb Chops	58
Pilaf-Style Freekeh, Crushed Tomato and Mint Condiment	
Grilled Wagyu Beef Bavette (300g)	62
Garlic Confit, Chermoula Sauce	
Filet de Bœuf en Croûte (for 2 persons)	85
Mushroom Duxelles, Red Wine Sauce	

GARNITURES

Grilled Asparagus 	15
Lemon Sesame Sauce	
Homemade Potato Fries 	8
Pommes Ecrasées 	8
Anaïs's Garden Salad 	8

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Dishes	Cereals containing gluten	Crustaceans	Eggs	Fish	Peanuts	Soybeans*	Milk	Nuts	Celery	Mustard	Sesame seeds	Sulphur dioxide and sulphites	Lupin	Molluscs
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HUÎTRES

Gillardeau (Charente-Maritime, France)		•										•		•
Tsarskaya (Brittany, France)		•										•		•

POUR COMMENCER FROID

Spinach and Artichoke Salad							•	•		•		•		
Cured Duck Breast Salad							•	•		•		•		
Ahi Tuna Ribbons				•		•						•		
House-Smoked Faroe-Island Salmon				•			•	•	•					
Gravlax-Style Local Sea Bass				•								•		

POUR COMMENCER CHAUD

French Onion Soup	•						•		•			•		
Calamari Fricassée								•		•				•
Snails	•						•							•
Grilled Octopus							•	•	•			•		•
Pan-Seared Duck Foie Gras	•		•				•		•			•		
Truffle Coquillettes Pasta	•						•		•					

* Soybeans (fully refined soybean oil is exempted)

All products are manufactured in the same premises using common equipment making possible the presence of cross-contamination even in products which do not contain allergens. The same applies even if some ingredients are removed from our products in the menu. / Όλα τα προϊόντα παρασκευάζονται στους ίδιους χώρους χρησιμοποιώντας κοινό εξοπλισμό με αποτέλεσμα να είναι πιθανή οποιαδήποτε διασταυρούμενη επιμόλυνση ακόμα και σε προϊόντα που δεν εμφανίζουν αλλεργιογόνους παράγοντες. Το ίδιο ισχύει ακόμα και αν γίνει αφαίρεση συστατικών από τις συνθέσεις που συμπεριλαμβάνονται στο μενού μας.

All information on the table are characteristics of products which were valid from June 2023. Divergence may occur due to change of suppliers, replacement of materials, revision of recipes or even from contamination during the manufacture in the restaurant. / Όλες οι πληροφορίες που συμπεριλαμβάνονται στον πίνακα αποτελούν χαρακτηριστικά των προϊόντων που ήταν σε ισχύ τον Ιούνιο του 2023. Αποκλίσεις μπορεί να υπάρξουν εξαιτίας αλλαγής προμηθευτών, αντικατάστασης υλικών, αναθεώρησης συνταγών ή ακόμα και από επιμόλυνση κατά την παρασκευή στο εστιατόριο.

Consuming undercooked meat or eggs poses a food safety risk and may cause a food-borne illness to the consumer. / Η κατανάλωση ωμών ή όχι καλά μαγειρεμένων κρεάτων ή αυγών ενέχει κίνδυνο για την ασφάλεια των τροφίμων και μπορεί να προκαλέσει τροφιμογενή νοσήματα στον καταναλωτή.

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PLATS PRINCIPAUX

Confit Antarctic Cod				•			•		•					
Salt-Baked Whole Sea Bass				•				•						
Dover Sole 'à la Meunière'	•			•			•							
Gluten-Free Pasta							•	•	•			•		
Spice-Crusted Heritage Duck Breast	•						•	•	•	•	•	•		
Grilled French Corn-Fed Chicken En Crapaudine														
Grilled Lamb Chops	•						•	•	•			•		
Grilled Wagyu Beef Bavette (300g)							•		•			•		
Filet de Bœuf en Croûte	•			•			•		•			•		

GARNITURES

Grilled Asparagus									•		•	•		
Homemade Potato Fries														
Pommes Ecrasées								•						
Garden Salad										•		•		

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