

Chef's Table Dinner

Wednesday, 22nd February from 7pm

Degustation Menu

Amuse bouche

Terrine of French duck foie gras, caramelized apple cider jelly,
toasted brioche

Cornish lobster ravioli, vegetable tagliatelle, champagne
emulsion and oscietra caviar pearls

Confit onions, goat cheese, anchovies, kalamata olives tart,
garlic frisée leaves

Surprise sorbet

Medallion of black label wagyu tenderloin, crunchy ratte potato,
shiraz jus

Selection of cheeses from our trolley

Capital Club assiette gourmande

Selection of tea coffee and petit four

Price: BD: 32.5+15% per person

This menu will also be served at Wine Tasting Dinner

RSVP: memberrelation@capitalclubbahrain.com or phone +973 17100100