


@minabrosseriedubai
@chefmichaelmina

 At Four Seasons Hotel Dubai International Financial Center, we are committed to preserving the environment and leaving a positive, enduring impact on our local community.

MINA

BRASSERIE

BUSINESS LUNCH

AED 180 for three courses
 AED 150 for two courses
 including tea, coffee or ice cream
 Available Monday through Friday

Dishes with *** are not included & * requires supplement

➤ CHEF'S SPECIALS ➤

Zucchini Plum Salad
*yellow zucchini, plum, red chilli, cucumber,
 honey cider dijon dressing (SU, MU, V, VE, GF)*

Grilled Tiger Prawn
*tiger prawn, creamy bisque lime orzo
 (G, D, C, E, SU, CE)(N)*

Creamy Burrata And Cecina
*sweet peach, burrata, cecina, mint,
 extra virgin olive oil (D, GF)*

Grilled NY Striploin
*pepper crusted NY strip, zucchini,
 caramelized onion sauce (D, SU)*

➤ RAW ➤

Salmon Tartare 105
*avocado, lemon crème fraîche, gaufrette potato
 (F, D, SU)*

Michael Mina's Tuna Tartare 120
*pine nuts, garlic, habanero-sesame oil
 (SE, F, E, G, N)*



Wagyu Steak Tartare 125
*egg yolk, tarragon, baguette
 (G, MU, E, F, SU)*

Wagyu Beef Carpaccio 130
*truffle, yuzu vinaigrette, garden leaves
 (SU, F, MU, D)*

***Amélie Oysters 6 pcs 340
mignonette sauce (MO, SU)

➤ APPETIZERS ➤

Tomato Soup 70
*wood-fired tomato soup, grilled cheese sandwich
 (SE, D, G, V)*

Grilled Mushroom Halloumi 95
wild mushroom, thyme, crispy pita (D, G, V)

Aubergine Mille-Feuille 85
*aged parmesan, creamy dijon sauce, basil
 (V, N, G, D, MU)*

Truffle Gratinée 95
mimolette cheese, ziti pasta, truffle cream (G, D, V)

***Foie Gras Terrine 130
crispy bread, granny smith apple, cocoa nibs (G)

Grilled Octopus 120
*potato, romesco, grilled pepper dill salsa
 (MO, N, GF, SU)*

*Simply Shrimp 120
*garlic, lemon, red chili (C, D, G)
 (supplement 45)*

*Boeuf aux Moutardes 165
*beef tenderloin cubes, cornichons, jus, grainy mustard
 (G, D, CE, SU, MU)(supplement 55)*

***Escargots à la Bourguignonne 120
herb butter, tarragon crumbs, (G, D)



➤ SALADS ➤

*Niçoise Salad 95
*confit tuna, haricots verts, quail egg, dressing
 (F, E, MU, SU, C)(supplement 25)*

Kale Quinoa Salad 75
*pumpkin seeds, cranberry, avocado,
 ginger dressing (MU, VE, V, SU)*

Petite Green Salad 70
*radish, cucumber, tomato, dijon vinaigrette
 (MU, SU, VE, V)*

*Burrata Caprese 95
*marinated tomatoes, basil oil (V, GF, D)
 (supplement 25)*

Tomato and Avocado Salad 90
*crispy quinoa, sumac, lemon tahina
 (D, SE, VE, V, SU)*

Roasted Beetroot 80
*dijon dressing, hazelnut, goat cheese
 (D, N, GF, V, SU, MU)*

Endive Crab Salad 90
*crab, garlic crumbs, caesar dressing
 (D, E, F, G, MU)*

➤ MAINS ➤

<p>Wild Mushroom Ravioli 165 <i>black truffle, parmesan, roasted mushroom (V, E, D)</i></p> <p>Linguine Burrata 150 <i>cherry tomato sauce, pesto powder (N, V, D)</i></p> <p>King Crab Spaghetti 190 <i>cherry tomato, lemon zest, crispy garlic, red chili (G, C, E, D, SU, CE)</i></p> <p>Spaghetti Meatball 155 <i>cherry tomato sauce, basil, parmesan (G, D, E)</i></p> <p>Local Seabream 160 <i>asparagus, crushed citrus potato, charred tomato relish (GF, F, LS, SU)</i></p> <p>Scottish Salmon 180 <i>beluga lentil, tomato vinaigrette, artichoke (GF, SU, CE, F)</i></p> <p>Roasted Sea Bass 175 <i>saffron fregola, preserved lemon, broccolini (E, G, D, F, SU, C)</i></p>	<p>Tuna Steak 165 <i>tomato salsa, basil cress (F, GF, SU)</i></p> <p>Marinated Chicken 160 <i>green garlic bomba rice, chimichurri, chicken jus (D, CE, SU)</i></p> <p>***Veal Chop 220 <i>pepper mash potato, green peas ragout (D, CE, SU)</i></p> <p>Steak Fries 175 <i>NY Strip, fries, herb sauce (GF, D, MU, CE)</i></p> <p>Chargrilled Lamb Cutlets 180 <i>smoked eggplant, pomegranate (D, G, SU) (supplement 100)</i></p> <p>Wagyu Burger 160 <i>gouda cheese, caramelized onion, mushroom (G, MU, D, E)</i></p>
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➤ WOOD-GRILLED STEAKS ➤ SELECT YOUR COOKING STYLE



***Surf and Turf 90	***Diane Style 85	***Rossini Style 100	***Mina Style 55
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SELECT YOUR CHOICE OF SAUCE

Béarnaise | Pepper | Mushroom | Chimichurri

*125g Filet Mignon 170 *(supplement 65)*
 ***300g Rib Eye 325
 ***200g Fullblood Kobe Tenderloin 1,150



***250g Filet Mignon 340
 ***250g Wagyu Filet 415
 ***300g NY Strip 315

➤ SHARING FOR TWO ➤

<p>***1.2kg Tomahawk 870 <i>truffle mashed, grilled baby gem</i></p> <p>***1kg Porter House 610 <i>truffle mashed, grilled baby gem</i></p>	<p>***Whole Sea Bream 310 <i>meunière sauce</i></p> <p>***Whole Loup de Mer 345 <i>tomato olive basil relish</i></p>
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➤ SIDES ➤

*Upgrade your sides *(supplement 55)*

<p>Mushroom Fricassee <i>(GF, D, CE)</i></p> <p>Parmesan Truffle Fries <i>(V, GF, D)</i></p> <p>Potato Purée <i>(V, D, LS)</i></p> <p>Broccolini <i>(V, GF, D)</i></p>	<p>Potato Lyonnaise <i>(D, CE, GF, LS)</i></p> <p>Creamed Spinach <i>(D, G, V)</i></p> <p>Brussels Sprouts Agrodolce <i>(F, SO)</i></p> <p>Grilled Asparagus <i>(VG)</i></p>
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Some of our dishes on the menu may contain allergens that could pose a risk to individuals with food allergies. Please feel free to speak to one of the staff members regarding any special dietary requirements you may have.

(LS) Locally Sourced, (V) Vegetarian, (VE) Vegan, (N) Nuts, (GF) Gluten Free, (G) Gluten, (D) Dairy, (F) Fish, (C) Crustaceans, (E) Egg, (SO) Soya, (SU) Sulphites, (CE) Celery, (MO) Molluscs, (MU) Mustard, (SE) Sesame

All prices are in U.A.E. Dirhams, inclusive of 10% service charge, 5% VAT and are subject to 7% Municipality fee.