



Chaine des Sseurs
Monday, 20th October 2014

cubbles on the terrace
Gerard Bertrand Crémant de Limoux 2011, France

amuse bouche
sweetcorn, mushroom, onion

starter
scallops ceviche, lime, avocado
St. Hallet "Poacher's Blend" Sauvignon Blanc-Semillon 2012,
Australia

fish
poached cod, smoked potato, saffron aioli, fennel
Prinz Von Hessen "H" Riesling 2012, Germany

meat
beef fillet, mushroom, polenta, parmesan
Bisquertt "La Joya" Cabernet Sauvignon Gran Reserve 2012,

dessert
white chocolate parfait, raspberry, pistachio
P. J. Aine Muscat de Beaumes de Venise 2011, France

by clarreen
white chocolate parfait, raspberry, pistachio
Andrew Quady "Elysium" Black Muscat 2010, USA

coffee or tea

table 9 by clarreen velouch

table 9



Chaîne des Rôtisseurs
Monday, 20th October 2014

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Bisquertt "La Joya" Cabernet Sauvignon Gran Reserve 2012,

Chile

dessert

elderflower posset

P. J. Aine Muscat de Beaumes de Venise 2011, France

white chocolate parfait, raspberry, pistachio

Andrew Quady "Elysium" Black Muscat 2010, USA

coffee or tea

table 9 by darren velovich



table 9
by darren
velvick

table 9 is a unique concept restaurant in Dubai that has become a platform for talented chefs to create their own bespoke dining experience. Located in the Hilton Dubai Creek, table 9 has earned a reputation for high-quality, original menus and a personalized dining experience.

Dine with us for a Contemporary English culinary journey with Head Chef Darren Velvick at table 9 for a right balance between creativity, modernity and classical cooking.

