


DUBAI
BAR DES PRÉS
CYRIL LIGNAC

**EVENTS &
PRIVATE HIRE**



"I am thrilled to be launching our beloved Bar Des Prés in Dubai, a city I have always admired. Its vibrant energy and burgeoning food scene make it the perfect location for our new restaurant. The iconic location of ICD Brookfield Place will ensure it is a destination for people all over Dubai and beyond, and I am looking forward to inviting them to discover the culinary creativity and quality that Bar des Prés has to offer."

Chef Cyril Lignac.

CHEF, CYRIL LIGNAC

Born and raised in the Aveyron region of France, Cyril Lignac has always enjoyed the pleasure of a large table full of friends and family. It was only natural that he decided to pursue a career in restaurants. His passion drove him to Paris, where he trained as a pâtissier, ice-cream maker, chocolatier and a chef.

His talents lead him to have not only a string of successful restaurants in Paris but also a prolific TV career presenting cooking shows and *Le Meilleur Pâtissier* (a French version of *The Great British Bake Off*). He has also written many recipe books that have sold over 4 million copies to date. This huge success has made him France's best-known chef and a household name with the French public.



THE RESTAURANT

Situated on the 51st floor of ICD Brookfield Place in the heart of DIFC, Bar des Prés Dubai is the first venture into the UAE from acclaimed Chef Cyril Lignac. An evolved version of the original restaurants in Paris and London. A cosmopolitan and vibrant concept that combines French know-how and Japanese individuality with Dubai's energy.

Beyond the double doors of Bar des Prés, lies a richly furnished and charming space, the ideal environment for both lively and intimate conversations over drinks and dinner with unparalleled views of Dubai.

FULL CAPACITY

Seated: up to 130 guests

THE RESTAURANT

Like its Parisian and Mayfair counterparts, Bar des Prés in Dubai will undoubtedly become a firm favourite amongst the well travelled, 'in the know' society set; a favourite drinking and dining spot amongst the local fashion crowd; and the 'go to' restaurant for locals and businesses in the DIFC scene.

The restaurant is the perfect place for those looking to perch at the counter whilst enjoying drinks and light bites and equally for those looking to sit back, relax and sample delicious dishes for either lunch and dinner with unbeatable views of Dubai.

FULL CAPACITY

Existing Setup: up to 80 guests seated

Semi-Private Panoramic Table: up to 12 guests seated

Imperial Table: up to 24 guests seated



THE LOUNGE

The Lounge offers a relaxed setting with a high-energy buzz. Cool tones of sage green burnt orange and Prussian blue appear throughout the upholstery carpentry and lighting, all inspired by the freshness of ingredients sourced at Bar des Prés.

The main bar, shaped like a shoehorn, draws inspiration from the 'Awnings of Paris,' an artistically crafted design made of metalwork, floral motifs, and intricate detailing that emphasises and enhances Paris' sense of romance and elegance. With intimate armchairs, booths and a stunning counter, the Lounge is perfect for private soirées, exclusive gatherings and sophisticated events whatever the occasion.

FULL CAPACITY

Existing Setup: up to 30 guests seated

Cocktail Bar: up to 10 guests seated

Cocktail Reception: up to 50 guests standing



SEMI-PRIVATE DINING

Our semi-private table offers an intimate yet immersive dining experience, set against breathtaking 360° views of Dubai's skyline. Elevated above the city, this exclusive space is designed for those seeking a sophisticated setting for special occasions, business gatherings, or private celebrations.

With a curated selection of signature cocktails and a menu showcasing bold flavours and refined craftsmanship, every moment here is one to remember. The vibrant energy of the restaurant flows around you, while the semi-private space ensures a sense of exclusivity.

FULL CAPACITY

Existing Setup: up to 12 guests seated



SET MENUS



ORIGINAL

- 480 per person -

Beef gyoza, ginger, oyster soy sauce
Gyosa de bœuf, gingembre, sauce soja huitre

Salmon tiradito, tosazu jelly, yuzu pepper sauce
Saumon en tiradito, gelée fine tosazu, sauce yuzu poivre

Spinach salad, onion sesame vinaigrette, bonito
Salade de pousses d'épinards, vinaigrette sésame oignon, bonito séchée

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Miso caramelised green asparagus, sesame & hazelnut
Asperges vertes caramélisées au miso, sésame et noisette

Crispy prawns, spicy mayonnaise, sesame, coriander
Crevettes croustillantes, mayonnaise épicée, sésame, coriandre

Breaded « volaille des Landes » chicken, sriracha mayonnaise
« Volaille des Landes », mayonnaise sriracha

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Mango sticky rice, pandan leaves
Riz gluant coco – feuilles de pandan, mangue fraîche

Vanilla mille-feuille, pecan nut praline
Mille-feuille à la vanille, praliné noix de pécan

Guanaja chocolate biscuit, « cœur coulant » hazelnut, vanilla ice cream
Biscuit au chocolat Guanaja, cœur coulant noisette, glace vanille





EXCLUSIVE

- 580 per person -

Crab & avocado galette, Madras curry
Galette d'avocat et tourteau au curry Madras

Salmon tiradito, tosazu jelly, yuzu pepper sauce
Saumon en tiradito, gelée fine tosazu, sauce yuzu poivre

Marinated sea bream, olive oil, lemon, pink peppercorn, dill
Dorada marinée, huile d'olive acidulée, baies roses, aneth

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Selection of 6 sushi
Sélection de 6 sushi

Beef gyoza, ginger, oyster soy sauce
Gyosa de bœuf, gingembre, sauce soja huître

Black cod caramelised with miso, baby spinach, sesame
Black cod caramélisé au miso, salade de pousses d'épinards, sésame

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Mango sticky rice, pandan leaves
Riz gluant coco – feuilles de pandan, mangue fraîche

Vanilla mille-feuille, pecan nut praline
Mille-feuille à la vanille, praliné noix de pécan

Guanaja chocolate biscuit, « cœur coulant » hazelnut, vanilla ice cream
Biscuit au chocolat Guanaja, cœur coulant noisette, glace vanille

SIGNATURE

- 880 per person -

Crab & avocado galette, Madras curry
Galette d'avocat et tourteau au curry Madras

Chutoro "mi-cuit", ponzu, sesame, fresh ginger
Chutoro mi-cuit, ponzu, sésame, gingembre frais

Flamed scallops, passion fruit, toasted hazelnuts
Saint-Jacques mi-cuites aux fruits de la passion, noisettes

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Charred A4 wagyu entrecôte, barbecue sauce
Entrecôte wagyu A4 au charbon de bois, sauce barbecue

Miso caramelised green asparagus, hazelnuts, sesame vinaigrette
Asperges vertes caramélisées au miso, noisettes, vinaigrette sésame

Spinach salad, yuzu pepper, black truffle, bonito
Salade de pousses d'épinards, yuzu poivre, truffe noire, bonito séchée

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Vanilla mille-feuille, pecan nuts praline
Mille-feuille crème vanille, praliné noix de pécan

Fresh iced mango, tangy lime yuzu confit
Mangue fraîche glacée, confit acidulé citron vert yuzu

Profiteroles, vanilla ice cream, Chantilly, chocolate sauce
Profiteroles glace vanille, Chantilly, sauce chocolat

Our rates are in AED - Inclusive of 5% VAT and subject to 7% Municipality fee.
Should you have any allergies or dietary requirements, please ask your waiter for assistance.



CANAPÉ MENU



CALIFORNIA & MAKIS - PER PIECE

Salmon maki, avocado, sesame mayonnaise	12
Spicy tuna tartare, soy sauce	14
Crispy prawns, Thai mayonnaise	12
Vegetable spring roll, mango & green shiso	10

LEAVES, CRISPY & HOT - PER PIECE

Citrus salmon crispy sushi, chipotle	12
Scallop & caviar crispy sushi	40
Sea bream crispy sushi, jalapeño vinaigrette	12
Crunchy crab & avocado galette, Madras curry	16
Aubergine, karashi miso, furikake	14
Lobster roll, avocado, baby gem lettuce	33
A4 Kagoshima Wagyu beef sando, sesame (100gr)	48

SWEET CANAPÉS - PER PIECE

Chouquettes - <i>choice of</i> vanilla Chantilly, matcha, black sesame, chocolate	12
Red berry pavlova	10
Vanilla mille-feuille, pecan nuts praline	12
Traditional iced mochis	10



Canapes available from 15 guests and above.

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Should you have any allergies or dietary requirements, please ask your waiter for assistance.*

If you would like more information on hiring Bar des Prés exclusively,
please contact us to discuss your requirements.

For further details please reach out to our Events team.

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