

RS

# Pranzo di Lavoro

AED 125 per person / Inclusive of dessert or coffee or tea

## Inizi

Red mullet fish soup

Ⓧ Ⓥ Mix leaves salad, apple, grapes, raspberry dressing

Ⓧ Ⓥ ⓔ Breaded mozzarella, caponata mix vegetables

Seabass carpaccio, mango, passion fruit

**32 supplement per person**

## Secondi

Ⓜ Ⓧ ⓔ Homemade agnolotti stuffed with veal, mushroom, pecorino fondue

Ⓧ Ⓥ Pumpkin risotto, gorgonzola fondue

Ⓧ Pan seared seabass, basil crust, couscous

Ⓧ Braised beef cheek, mashed potatoes, baby corn

Calamarata pasta with monkfish, zucchini sauce

**64 supplement per person**

Ⓧ Baked dover sole, capers, olives, potatoes and spinach

**64 supplement per person**

## Dolce

Ⓧ Ⓝ ⓔ Lemon caprese cake with coconut mousse, apricot sauce, milk ice cream

## Piatto Unico

Ⓢ Spaghetti with Canadian lobster, bisque, datterini tomatoes **195**

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**Vini** 150 ml **42**

White | Soave Bolla, Veneto Italy

Rosé | Rosé Lupi Reali, Italy

Red | Baccolo, Cent'Anni, Veneto Italy

**Cocktail** **42**

**Old Cuban**

Zacapa Amber 12 years, Angostura bitters, Zonin Prosecco  
mint, lime

**Alcohol-free** **28**

**Watermelon Mint**

Watermelon, mint, lemon, soda water

Our chefs will do their best to accommodate your dietary requirements please inform your waiter.  
All prices are inclusive of 5% VAT and subject to 7% DIFC authority fee.

Ⓥ Vegetarian Ⓜ Alcohol Ⓜ Homemade Pasta Ⓢ Shellfish Ⓝ Nuts Ⓧ Dairy ⓔ Egg

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