

BS

Pranzo di Lavoro

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

Inizi

Ⓥ Corn soup, rosemary olive oil

ⓔ ⓓ Ⓥ Mix green salad, pearled barley, tomatoes, goat cheese and balsamic dressing

ⓓ Ⓥ ⓓ Mozzarella with Sicilian caponata and basil oil

Ⓢ Scallop carpaccio, crunchy artichoke, yuzu gel and raspberries
32 supplement per person

Secondi

ⓓ ⓔ ⓔ Pappardelle Genovese, beef ragout, onion sauce

Ⓢ Mediterranean mix fish soup, garlic bread

ⓓ Pan-fried Seabass, topinambur puree', purple cauliflower

ⓓ Slow cook Veal cheek, roast potato, baby corn

ⓓ Ⓢ Risotto acquerello, saffron, prawns, asparagus
64 supplement per person

Grill tuna steak with avocado, datterino, olives, oregano and basil leaves
64 supplement per person

Dolce

ⓓ Ⓝ ⓔ Ricotta cheese mousse with berry compote, lychee sorbet, rose cream and cherry gel

Piatto Unico

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

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 and 10% Service Charge.

Ⓥ Vegetarian ⓐ Alcohol ⓓ Homemade Pasta Ⓢ Shellfish Ⓝ Nuts ⓓ Dairy ⓔ Egg

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