

BS

# Pranzo di Lavoro

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

## Inizi

- Ⓥ Asparagus soup
- Ⓥ Beetroot salad, persimmon, spinach, lettuce, apple, lemon dressing
- Ⓥ Ⓧ Stuffed eggplant with caponata, cacio e pepe fondue and pesto

Tuna carpaccio, grapes, orange gel, balsamic pears

**32 supplement per person**

## Secondi

- Ⓧ Linguine, swordfish, datterino, rocket, pecorino, lemon zest
- Ⓧ Ⓥ Risotto with aromatic herbs, scamorza fondue
- Ⓧ Grilled salmon, asparagus, couscous and celeriac purée
- Ⓧ Slow cooked beef cheek, lyonnaise potatoes, beef demi glace
- Ⓧ Ⓧ Ⓧ Home-made pappardelle, mushroom, black truffle and veal ragu  
**64 supplement per person**
- Ⓧ Chicken Milanese, rocket salad, apple, balsamic dressing  
**64 supplement per person**

## Dolce

- Ⓧ Ⓧ Ⓧ Hazelnut semifreddo with mango passion sorbet

## 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 and 10% Service Charge.

Ⓥ Vegetarian Ⓧ Alcohol Ⓧ Homemade Pasta Ⓧ Shellfish Ⓧ Nuts Ⓧ Dairy Ⓧ Egg

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