

BS

Pranzo di Lavoro

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

Inizi

- Ⓥ Asparagus soup
- Ⓧ Ⓥ Greek salad, cucumber, red onion, avocado, feta cheese
- Ⓥ Ⓧ Creame mozzarella, mix tomatoes, basil oil
- Ⓧ Smoked salmon, cream cheese, asparagus, rocket, and lemon dressing
32 supplement per person

Secondi

- Ⓜ Ⓧ Ⓧ Ⓧ Homemade ravioli stuffed with stracchino cheese, pumpkin, veal demi-glace
- Ⓧ Ⓥ Risotto tomatoes, grana Padano fondue, basil gel
- Ⓧ Grilled baby chicken, capsicum puree, pioppini mushrooms, jus
- Ⓝ Pan seared salmon, salmoriglio, parsnip, sauteed escarole
- Ⓢ Linguini in AOP sauce, fresh sea urchins, bottarga and lemon zest
64 supplement per person
- Grilled tuna steak, avocado, datterino tomatoes, olives, capers, fresh oregano
64 supplement per person

Dolce

- Ⓧ Ⓝ Ⓧ Traditional tiramisu

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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