



Pranzo di Lavoro

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

Inizi

Ⓥ Tomato basil soup

Ⓥ Fennel salad, mango, pomegranate, orange dressing

Ⓝ Ⓥ Ⓞ Burrata with mix potatoes, pesto sauce

Ⓢ Marinated Red Shrimps, pickled cauliflower, tapioca, apple gel
32 supplement per person

Secondi

Ⓞ Homemade fettuccine pasta with beef ragu

Ⓥ Ⓞ Risotto pumpkin and gorgonzola fondue

Roasted salmon with cous cous salad, chick peas pure

Ⓞ Slow cooked Angus short ribs, horseradish mashed potatoes

Ⓢ Linguine with clams and fresh cherry tomatoes
64 supplement per person

Ⓞ Grilled beef striploin, sauteed cauliflower, zucchini sauce
64 supplement per person

Dolce

Ⓞ Ⓝ Ⓞ Pineapple yogurt, mango and passion fruit sorbet

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

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