



Pranzo di Lavoro

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

Inizi

- Ⓥ Leeks and potatoes soup
- Ⓥ Potatoes salad, red onion, avocado and tuna
- Ⓧ Burratina, tomatoes and basil
- Ⓢ Seabass carpaccio, mango and passion fruits gel
32 supplement per person

Secondi

- Ⓧ Spaghetti carbonara, veal bacon, black pepper
- Ⓧ Fusilli alla norma, tomatatoes sauce, eggplant and provolone cheese
- Ⓧ Marinated roasted chicken, bell pepper sauté, black olives

Baked seabass cartoccio, fresh datterino, potato, oregano and capers
- Ⓢ Risotto seafood, prawns, squid, mussels, lemon zest
64 supplement per person
- Ⓧ Grilled ribeye, truffle roasted potatoes, eggplant pure, beef jus
64 supplement per person

Dolce

- Ⓧ Ⓝ Ⓧ Espresso chocolate mousse cake with peanut butter ice cream

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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