

Pranzo di Lavoro

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

Inizi

- ⓓ Ⓟ Zucchini soup, basil, and lemon
- Ⓟ ⓓ Beans salad, Roman lettuce, spring onion, lemon dressing
- Ⓟ ⓓ Burratina cheese, rocket, tomatoes, balsamic dressing
- ⓓ Marinated salmon tartar, orange gel and beetroot
32 supplement per person

Secondi

- Ⓢ ⓓ Homemade ravioli stuffed with wild fish, tomatoes sauce
- Ⓟ ⓓ Risotto mushroom, butter and grana Padano cheese
Baked salmon, chickpeas pure, sweet and sour zucchini
- ⓓ Grilled strip loin, roasted potatoes, beef jus
- Ⓢ Spaghetti clams in AOP sauce, cherry tomatoes, lemon zest
64 supplement per person
- ⓓ Pan seared seabass, grilled squid salad, asparagus, lemon sauce
64 supplement per person

Dolce

- ⓓ Ⓝ ⓔ Pistachio raspberry cake with salted hazelnut ice cream

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

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

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