



# Pranzo di Lavoro

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

## Inizi

(N)(V)(D) Cauliflower soup, almonds and lemon

(N) Coponata salad, cherry tomatoes, crunchy bread, red onion, tuna, pesto dressing

(V)(D) Burratina cheese, sweet and sour zucchini alla nerano

(E) Marinate hamachi, herbs mayo, yuzu dressing  
**32 supplement per person**

## Secondi

(D) Penne alla sorrentina, tomato sauce, pecorino and parmesan

(V)(D) Risotto green asparagus

Chicken Milanese, rocket, and apples salad

(S) Seabass cartoccio style, cherry tomatoes, potatoes, olives, capers, basil

(D) Grilled strip loin, broccoli gratin, eggplant puree, beef demi-glace  
**64 supplement per person**

(E)(D) Tagliolini pasta, mushroom, truffles, beef jus, parmesan fondue  
**64 supplement per person**

## Dolce

(D)(N)(E) Bake cheese cake with coconut sorbet and fresh berry compote

## Piatto Unico

(S) 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.

(V) Vegetarian (A) Alcohol (H) Homemade Pasta (S) Shellfish (N) Nuts (D) Dairy (E) Egg

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