



Pranzo di Lavoro

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

Inizi

- Ⓥ Carrot and ginger soup, sourdough crouton
- Ⓝ Fennel and tangerine salad, sesame seeds and orange dressing
- ⓋⓄ Burratina cheese, watermelon and datterino tomatoes
- ⓃⓄ Beef tartare, hazelnut sauce and rocket leaves
32 supplement per person

Secondi

- Ⓞ Spaghetto saffron, beef ragout, gremolada oil
- ⓋⓄ Tomato risotto and basil oil
- Ⓞ Seared salmon, black rice and chickpeas purée
- Ⓞ Roasted chicken roll, savory cabbage and beurre noisette
- Ⓞ Grilled lamb chop, broccoli gratin and veggies purée
64 supplement per person
- ⓔⓄ Potatoes gnocchi pasta, parmesan sauce and truffle
64 supplement per person

Dolce

- ⓄⓃⓔ Almond milk panna cotta, mint ice cream and red berries

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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