



Pranzo di Lavoro

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

Inizi

- Ⓥ Broccoli soup, bread croutons
- Ⓥ Green apple and quinoa salad, raspberry dressing
- ⓓⓋ Burratina cheese, marinated zucchini and balsamic dressing

Hamachi carpaccio, mandarin and rocket leaves

32 supplement per person

Secondi

- ⓔⓗⓓ Homemade ravioli pasta stuffed with beef and fresh spinach
- Ⓥⓓ Tomato risotto with parmesan fondue
 - ⓓ Pan seared salmon, cauliflower gratin and kale
- ⓓ Baby chicken, paprika mashed potato and parsley puree
- ⓓ Tubetti pasta with octopus, mussels and fresh oregano leaves
 - 64 supplement per person**
- ⓓ Braised beef cheek, sautéed french beans and zucchini puree
 - 64 supplement per person**

Dolce

- Ⓝⓓⓔ Caramelized banana, white chocolate ice cream and toffee sauce

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