



Pranzo di Lavoro

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

Inizi

- ⓓ Potato and onion soup, noisette butter and croutons
- ⓓⓃ Burratina cheese, pickled cauliflower and basil pesto
- Ⓥ Mix salad, lettuce, kale, green apple, marinated celeriac and balsamic dressing
- Ⓢ Marinated shrimp, guacamole and roasted bell peppers sauce
32 supplement per person

Secondi

- ⓔⓓⓕ Homemade pappardelle pasta, cuttlefish, asparagus and cherry tomatoes
 - ⓓ Risotto marinara, anchovies and oregano
 - ⓕ Turbot fillet, cartoccio style, cherry tomatoes, artichoke, and black olives
 - ⓓ Marinated chicken, grilled lettuce and carrot puree (Soya)
- Ⓢⓕ Linguine with Mediterranean mussels, red mullet and sea bream
64 supplement per person
- ⓓ Duck breast, truffle mashed potato, chips and spinach
64 supplement per person

Dolce

- Ⓝⓓⓔ Vanilla panna cotta, yuzu mango mousse and raspberry sorbet

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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