



GALA DINNER
WITH 3 MICHELIN STAR CHEF
ENRICO BARTOLINI

24 NOVEMBER | 7:00PM



Hailed as the Italian most starred Chef. Enrico Bartolini takes you on a journey featuring his unique selection of Italian haute cuisine paired with the finest wines.



AMOUSE BOUCHE

Broccolo in Crosta di Sale (D)(N)(V)

Broccoli in salt crust, Piedmont hazelnut and white truffle

Pairing: NV Perrier Jouet, Grand Brut

STARTER

Seppie in Salsa (D)(S)

Potato foam, cuttlefish julienne, curry sauce, parsley oil

Pairing: NV Perrier Jouet, Grand Brut

Branzino all'Olio, Salsa di Zucca, Gamberi Rossi e Caviale (D)(S)

Seabass in aromatic oil, pumpkin sauce, Mazara del Vallo prawns, caviar

Pairing: 2016, Stags Leap Wine Cellars Karia

Zuppa di Cipolle di Giarratana, Scampi e Dragoncello (S)

Giarratana onion soup, langoustine, tarragon sauce

Pairing: 2017, Mercurey "En Pierrelet" Chateau de Chamirey

PASTA

Tagliolini Verdi, Bernese di Zafferano, Cime di Rapa e Calamaretti Spillo (E)

Green tagliolini with saffron Bernese, wild turnip, baby squid

Pairing: 2015, Riesling Lieu-Dit Berg Schieferkopf

RISOTTO

Risotto alle Rape Rosse e Salsa Gorgonzola (D)(N)(V)

Beetroot risotto, walnut, cherry reduction, gorgonzola cheese fondue

Pairing: 2021, Sancerre Le Grand Chemarin Pascal Jolivet

MAIN COURSE

Filetto di Wagyu, Castagne e Zenzero, Brodo di Manzo e il Suo Raviolo (D)(N)

Roasted Wagyu tenderloin, chestnut and ginger sauce, beef broth and raviolo

Pairing: 2017, Vietti Barolo Castiglione DOCG

DESSERT

Crema Bruciata al Marsala, Sandwich alle Mandorle (D)(E)(N)

Caramelized Marsala custard cream, blueberry, meringue, almond sandwich

Pairing: L'Incontro. The ultimate mezcal and fruit lovers' cocktail, L'Incontro is a unique creation that captures the essence of culinary excellence.

AED 2,500/Person

All taxes included

