



PRANZO DI LAVORO

AED 125 per person, inclusive of dessert or coffee or tea

Antipasti

Lentil soup, cumin bread crouton (D) (V)

Burratina cheese with marinated capsicum and zucchini (D) (V)

Spinach, green apple and pomegranate salad in lemon dressing (V)

Vitello tonnato (E) (D)

32 supplement per person

Secondi

Rigatone boscaiola, mushroom and parsley (D)

Tomato risotto, black olives and basil (D) (V)

Pan seared salmon fillet with kale, anchovies mousse and fried capers

Char-grilled Baby chicken, paprika mashed potato and chicken jus (D)

Homemade fish ravioli with zucchini sauce & chips (D) (E) (H) (S)

64 supplement per person

Wagyu beef picanha, mashed beans and green sauce (D)

64 supplement per person

Dolce

Tropical cremeaux with raspberry and coconut lime ice cream (D)(E)(N)

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

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.



PRANZO DI LAVORO

AED 125 per person, inclusive of dessert or coffee or tea

Piatto Unico

Spaghetti with Canadian lobster, bisque, datterini tomatoes (S)

AED 195

Vini 150ml

White | Soave Bolla, Veneto Italy

Rosé | Rosé Lupi Reali, Italy

Red | Baccolo, Cent'Anni, Veneto Italy

AED 42

Cocktail

Old Cuban

Zacapa Amber 12 years, Angostura bitters, Zonin Prosecco, mint, lime

AED 42

Mocktail

Watermelon Mint

Watermelon, mint, lemon, soda water

AED 28

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

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.