



PRANZO DI LAVORO

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

Antipasti

Potato and green chard soup, rosemary bread croutons (V)

Tomato panzanella with burrata and fresh basil leaves (D)

Lentil and mandarin salad, fennel and pomegranate dressing (V)

Yellowfin tuna tataki, puntarelle and tomato ponzu sauce

32 supplement per person

Secondi

Homemade tortelli stuffed with pumpkin, tarragon sauce and goat cheese fondue (D)(E)(H)

Eggplant risotto, lamb ragout and parsley sauce (D)

Seared wild seabass fillet, broccoli puree and macadamia (N)

Roasted chicken breast, cime di rapa mousse and jus (D)

Linguine with red snapper, turnip and caciucco sauce (S)

64 supplement per person

Grilled angus ribeye, flavored herbs mashed potato, seasonal veggies

64 supplement per person

Dolce

Pistachio cake with raspberry cream & milk chocolate 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.



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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

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