



PRANZO DI LAVORO

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

Antipasti

Asparagus and onion soup (V) (D)

Burrata, pickled vegetables, tomatoes and basil (D)

Couscous with zucchini, eggplant and seasonal vegetables (N) (V)

Citrus marinated amberjack fish, fruits and saffron sauce (N)

32 supplement per person

Secondi

Homemeda ravioli stuffed with caponata and Grana Padano flakes (D) (H)

Linguine Cacio Pepe & lime zest (D) (V)

Grilled sea bass fillet with Mediterranean sauce and black olives (D)

Grilled baby chicken with broccoli and almonds (D) (N)

Green peas risotto with red mullet and calamansi jam (D)

64 supplement per person

Grilled angus ribeye, rosemary mashed potato and anchovies sauce (D)

64 supplement per person

Dolce

Lemongrass panna cotta with strawberry basil sorbet and mix berries gel (D) (N)

(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

Saffron Risotto with Osso buco (D)

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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