



# PERLA

BRUNCH

EVERY SATURDAY  
1PM - 4PM

## SHARING STARTERS

### Servizio al carrello di ostriche Dibba Bay (S)

(pass around trolley with local fresh Dibba oysters size n2 from Fujairah coast served with mignonette, lemon or nature)

### Avocado marinato (D)(N)(V)

Miso marinated avocado in guacamole style, Nori seaweed, vegetables ratatouille, lettuce

### Calamari fritti (S)(E)

Golden crispy fried calamari, fresh aioli mayo and chopped mint

### Ricciola (N)

Japanese Hamachi fish, tosazu marination, shiso oil and amaranth chips

### Cracker di tonno (D)(E)

Crunchy savory cracker with Mediterranean yellow fin tuna tartare, lemon oil and Worchester sauce

### Insalata di mare (S)

Rich, colorful and tasty premium seafood salad with prawns, mussels, clams, octopus with potato, taggiasca olives with salmoriglio dressing

### Aragosta roll (D)(E)(S)

Creamy, toasted lobster Canadian bun, with melted butter and fresh chives

### Branzino poke (N)

Poke rice with Mediterranean seabass, edamame, sesame dressing and marinated Tropea onion

### Acciughe in carpione

Marinated anchovies from Mediterranean sea, vinaigrette, parsley and toasted bread croutons

## ADD ONS

### Oscietra Caviar 30gr

AED 500

### Beluga Caviar 30gr

AED 1,500

Our Chefs will do their best to accommodate your dietary requirements, please inform your waiter.

(D) dairy, (N) nuts, (G) gluten, (F) seafood, (V) vegetarian, (VE) Vegan, (E) Egg

## PRIMI

### Tortello del Plin con fonduta di parmigiano (H)(E)(D)

Homemade pasta tortello filled with braised beef and spinach, tossed in butter and sage sauce and finished with Italian parmigiano cheese fondue

### Risotto alla marinara (D)(S)

Rice Acquerello varieties, cooked in lobster bisque, finished with tender lobster meat, Mazara prawns and mussels, Amalfi lemon zest, basil leaves and Sicilian datterino tomatoes

## MAIN COURSE

### Branzino al miso con broccolini in tempura e salsa al sesamo (N)

Mediterranean seabass marinated with miso paste and orange, served with crispy tempura broccolini, roasted and flavorful sesame sauce

or

### Cubi di Wagyu rib-eye, cipollotto spadellato e kimchi (D)

Tender and juicy cubes of grilled beef rib-eye, served with spicy tasteful kimchi sautéed spring onions, crispy polenta chips

or

### Cotoletta di pollo, funghi spadellati e cipolla di Tropea (E)(D)

Tender chicken paillard with wild sautéed garlic mushrooms and Tropea red onion chutney

## DOLCI

### Buffet di dolci (D)(N)(E)(H)

Italian dessert buffet

**AED 295/PERSON**

Minimum of 2 persons

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(D) dairy, (N) nuts, (G) gluten, (F) seafood, (V) vegetarian, (VE) Vegan, (E) Egg

## CHAMPAGNE

AED 400

### WINE

Perrier Jouet Grand Brut NV  
Lungarotti Chardonnay  
Baccolo Apassimento IGT Cent'Anni  
Rose' Lupi Reali  
Conte Fosco Brut

### DRINK DRY

0.0% Dry Bellini  
0.0% Limoncello Martini  
0.0% Espresso Martini

### SPIRITS

Grey Goose  
Malfy  
Olmecca Blanco  
Matusalem Rum  
Black Label

### COCKTAIL

Aperol Spritz  
Bellini  
Limoncello Highballer  
Espresso Martini  
Breakfast Martini (Malfy Series)

Juices

Soft Drinks

EIRA water (sparkling or still)

## HOUSE POURING

AED 200

### WINE

Lungarotti Chardonnay  
Baccolo Apassimento IGT Cent'Anni  
Rose' Lupi Reali  
Conte Fosco Brut

### DRINK DRY

0.0% Dry Bellini  
0.0% Limoncello Martini  
0.0% Espresso Martini

### SPIRITS

Titos  
Beefeater  
Olmecca Blanco  
Matusalem Rum  
Red Label

### COCKTAIL

Aperol Spritz  
Bellini  
Limoncello Highballer  
Espresso Martini

Juices

Soft Drinks

EIRA water (sparkling or still)

All prices are inclusive of 5% VAT and subject to 7% authority fee and 10% service charge