



## EXECUTIVE LUNCH

*Enhance your midday dining experience with a glass of Prosecco, 45  
Complimentary salad to share*

### ANTIPASTI

#### **Beetroot and potatoes soup**

*Garnished with sour cream and fresh dill leaves (V)*

#### **Burratina**

*Seasoned with datterino tomatoes, Tropea Onion, and bread croutons (D)(V)*

#### **Quinoa Salad**

*Paired with avocado, baby gem and sauteed prawns (S)*

#### **Manzo Carpaccio**

*Finished with roasted almonds, rocket leaves, and Pecorino cheese (N)(D)*

*AED 32 supplement per person*

### SECONDI

#### **Spaghetti A.O.P**

*Served with datterino tomatoes and Cantabrico anchovies*

#### **Gnocchi di Zucca**

*Pan fried pumpkin gnocchi, brown butter sauce, roasted garlic zabayon (D)(V)(E)*

#### **Gratinated Fish of the Day**

*Served with Mediterranean sauce and Chard leaves (D)(S)*

#### **Angus Short Rib**

*Slow cooked angus short ribs with truffle celeriac puree (D)*

*AED 48 supplement per person*

#### **Side Dish**

*Roasted Jumbo Asparagus AED 30 (add parmesan zabayon  
AED9)*

*Creamy mashed potatoes AED 30 (add truffle brunoise  
AED12)*

### DOLCE O CAFFÈ

#### **Zuppa Inglese**

*Italian layered sponge cake with custard and cacao cream (D)(N)(E)*

#### **Pistacchio Ice Cream**

*Drizzled with extra virgin olive oil (D)(N)*

*AED 48 supplement per person*

**AED 135**

Our Chefs will gladly accommodate any dietary preferences, kindly inform your server of any requirements.  
All prices are in AED and include 5%VAT and subject to an additional 7% DIFC Authority Fee and 10 % Service Charge

**D** - Dairy / **E** - Egg / **H** - Homemade Pasta / **N** - Nuts / **V** -Vegetarian/ **S**-Shellfish