

Canapes pass around

AED 350

PER PERSON · CHOOSE 10 MENU ITEMS

AED 500

PER PERSON · CHOOSE 15 MENU ITEMS

Raw bar selection

Caviale D · F · G

Mini caviar bites, sour cream

Ostriche S

Gillardeau oyster

Tartar di Wagyu e Caviale D · F

Mushroom sour crips, beef wagyu tartar, candied egg, caviar

Tonno Battuto F

Tuna tartar, avocado gel, wasabi mayo

Cappesante S

Hokkaido Scallops Carpaccio, truffle ponzu sauce, toasted sesame

Riccio e Ricciola F

Kingfish tartar, piquillo peppers sauce, yuzu gel

Cold bites selection

Bresaola della Valtellina D · G

Homemade fennel tarallo, bresaola della valtellina mousse, black olives powder

Grana Padano Ambrosi D · G · V

Grana Padano, black truffle, honey Millefiori

Funghi Porcini D · G · V

Savoury profiteroles, porcini mushroom mousse, Grana Padano

Pomodoro Arrosto D · G · VE

San Marzano roasted tomato tartar, burned balsamic leeks, corn chips

Vitello Tonnato F

Roasted veal loin carpaccio, tonne sauce, capers dust

Caprino e Fichi D · V

Corn shell, goat cheese, caramelised onion, fresh figs

Hearty selection

Tortelli D · G · V

Spinach and ricotta homemade tortelli, truffle cream sauce

Ravioli del plin D · G

Wagyu beef homemade ravioli, beef jus, Grana Padano fondue

Risotto bosco D · V

Mixed wild forest mushroom risotto, black truffle

Arancini D · G

Saffron, beef speck arancini

Agnello D

Lamb medallion, topinambur purée, crispy leeks

Pollo alla salvia e funghi D · G

Crispy chicken and porcini mushrooms croquette

Guancia D

Slow cooked beef cheek, mashed potato, beef demiglace

Piada D · G

Crispy dough filled with beef bresaola, rocket and truffle brunoise

Polpo D · F

Grilled octopus, violet artichokes, cacio e pepe sauce

Merluzzo Nero F

Miso and citrus marinated black cod, beluga lentils, charred broccoli purée

Branzino F

Oven baked seabass, Mediterranean crust, pizzaiola sauce

Panino Al Vapore D · G

Steamed bun, slow cooked beef cheek, gherkins

Dolci / Desserts

Tiramisù D · G

Classic tiramisù

Gelato Verde Oro N · D

Pistachio ice cream served with extra virgin olive oil

Croccante all'Amarena D · G

Dark chocolate, sour cherry, hazelnut praline

Profiterole D · G · N

Caramel and chocolate ganache profiterole

Cocco e Frutto della Passione D

Coconut, passion fruit pannacotta

Gelato Vaniglia e Marron Glacé D

Vanilla ice cream, toffee caramel marron glacé

Arancia e cioccolato D · G · N · V

Sweet ricotta tart, candied orange, Pistachio

Limone e Limoni D · G · N · V

Lemon mousse, citrus sponge, lime mint gel

DIETARY KEY

D Dairy	G Gluten
F Fish	S Shellfish
V Vegetarian	VE Vegan
N Nuts	

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