Odyssia DUBAI

OFFICIAL CATERING PARTNER · ROBERTO'S CATERING

Seated *experience*

Roberto's CATERING

AED 500 PER PERSON

Selection of canapes pass around, chef's choice

ANTIPASTI

Burrata D · V
Burrata cheese with cherry tomatoes, white balsamic capsicum and zucchini

Cavolo Riccio D · G · V
Baby kale salad, spicy lemon and parmesan sauce, toasted bread sour dough bread croutons

Melanzane D · G · V
Eggplants parmigiana di melanzane

RISOTTO

Risotto Bosco D · V
Wild forest and portobello mushroom risotto with black truffle

SECONDI

Salmone F
Seared salmon fillet, toasted quinoa salad, dill vinaigrette

Polletto D
Roasted baby chicken, burned baby roots and veg, jus

DOLCI

Tiramisù D · G
Classic tiramisu

Crema e Amarene D · N
Sabayon ice cream, cherry in syrup, amaretto crumble

AED 700 PER PERSON

Selection of canapes pass around, chef's choice

ANTIPASTI

4 Semi Salad N · VE
4 Semi salad, baby spinach, kale salad, clementine, peanut, baby gem, mix seeds, agave dressing

Tonno Battuto F
Tuna tartare, avocado, wasabi cream

Carpaccio di Manzo D
Beef carpaccio, Grana Padano shavings, fresh mushrooms, rocket leaves, truffle mayo

PASTA

Tortelli D · G
Spinach and ricotta homemade tortelli, truffle cream sauce

SECONDI

Branzino F
Roasted seabass, Mediterranean crust, pizzaiola sauce

Guancia D
Wagyu braised beef cheek, sauteed kale, lime carrots puree

DOLCI

Gelato Verde Oro D · N
"Signature" Pistachio ice cream served with extra virgin olive oil

Profiteroles D · N
Chocolate hazelnut toffee profiteroles

Our chefs will do their best to accommodate any dietary requirements. Kindly let us know at least 72 hours before your booking.
Bespoke menu creation is available on request.

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AMUSE BOUCHE

Gillardeau oyster, shallots vinegar F

ANTIPASTI

Polpo D · F · G
Roasted octopus, grilled artichokes, cacio e pepe sauce

Battuto di Manzo
Wagyu beef tartar, black truffle, pickled mushrooms

Fichi e Caprino D · N · V
Figs and goat cheese salad, balsamic dressing, candied pecan nuts

PASTA

Cappellacci di Manzo D · G
Braised beef cappellacci, parsley cream, beef jus

SECONDI

Ricciola F
Basil, lemon roasted king fish fillet, wild broccoli, capsicum puree

Agnello D
Welsh lamb loin, leeks mashed peas, topinambur

DOLCI

Gelato Verde Oro D · N
"Signature" Pistachio ice cream served with extra virgin olive oil

Babà al Tavolo D · G
Spiced Baba sponge, chantilly cream, red berries

AED 1,500 PER PERSON

Selection of canapes pass around, chef's choice

AMUSE BOUCHE

Gillardeau oyster, shallots vinegar F

Ars Italica Caviar bites F · G

ANTIPASTI

Cappesante Gratinate D · F · G
Seared Okkaido scallops, lemon butter sauce

Insalata Verde VE
Charred asparagus, broccolini and edamame salad, citrus dressing, toasted sesame

Vitello Tonnato F
Roasted veal loin carpaccio, Tonne' sauce, capers dust

PASTA

Calamarata Gambero Rosso Pesto di Mandorle D · G · N
Red prawns calamarata pasta, almonds and basil Sicilian pesto

SECONDI

Merluzzo Nero D · F
Citrus marinated black cod, Beluga lentils, broccoli puree

Filetto di Manzo D
Wagyu tenderloin, truffle mash potatoes, jus

DOLCI

Gelato Verde Oro D · N
"Signature" Pistachio ice cream served with extra virgin olive oil

Tortino al Cioccolato D · G
Chocolate fondant served with vanilla ice cream

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