



Our Chef recommends:

1. TRUFFLE MOUSSE CARPACCIO ROLL - (R) (E) (D)

Truffle mousse stuffed Angus beef carpaccio roll, rocket leaves, and parmesan cheese, basil oil

2. GAZPACHO AED – (D) (N)

Cold tomato soup served with grilled corn and bell peppers, pine nuts and chives ricotta

3. GOAT CHEESE SALAD – (N) (D) (M)

Balsamic dressing dressed mix lettuce, goat cheese crumbles, caramelized pears, roasted walnuts and sundried tomatoes

4. HOMEMADE LASAGNE - (D) (G) (E) (C)

Béchamel sauce and cheese baked bolognese stuffed lasagne rolls served in pink sauce, parmesan

5. PIZZA TRUFFLE (D) (G)

Truffle, ricotta, mushroom, mozzarella, truffle oil, fresh truffle slices

6. BEEF PARMA VEAL SCALOPINI (G) (D)

Pan seared veal slice served with cured beef parma sauce, roasted baby potatoes, and mushrooms

7. PISTACHIO MASCARPONE CHANTILLY (N) (E) (D) (G)

Mascarpone cheese, fill pastry, cookies crumble, caramelized strawberry, pistachio powder

Choose between 5 or 7 course menu

(Pizza truffle and pistachio mascarpone chantilly are not part of 5 course menu)

7 Course tasting menu

AED 285

5 Course tasting menu

AED 210

Wine accompaniment:

7 Course tasting menu

AED 350

5 Course tasting menu

AED 250