

STARTERS			
Bruschetta (G, D, V) Stracciatella Cheese, Kalamata Olives, Confit Cherry Tomatoes	55	Kale and Quinoa Salad (VG) Cherry Tomatoes, Cucumber, Avocado, Mango, Strawberries, Sunflower Seeds, Orange Dressing	50
Arancini (D, G, V) Butternut Squash, Scamorza, Spicy Pomodoro	60	CHEF'S EXCLUSIVES	
Beetroot Carpaccio (D, V, N) Wild Arugula, Goat Cheese Crumble, Citrus Candied Walnuts	50		
Roasted Tomato Soup (D, G, V) Heirloom Tomatoes, Saffron Aioli, Croutons, Chives Oil	45		
Fritto Misto (S, G, D) Prawns, Calamari, Baby Octopus, Sage, Aioli	60		
		Burratina Di Buffalo (D, N, V) Heirloom Tomatoes, Strawberries, Crispy Parmesan, Pistachio, Basil Pesto	85
		Beef Tartare (D, G, S) Wagyu Tenderloin, Capers, Worcestershire Sauce, Shallots, Mustard, Tabasco, Cured Egg Yolk, Toasted Bread	100

Linguine (G, S, A)

Prawns, Zucchini

Mushroom Risotto (V, D)

Carnaroli Rice, Wild Mushrooms, Truffle

Tagliatelle Bolognese (D, G)

Slow-Cooked Beef Ragù, Grana Padano

Rigatoni Carbonara (D, G)

Crispy Beef Bacon, Egg Yolk, Pecorino, Freshly Crushed Pepper

PASTA & RISOTTO

60

90

95

95

CHEF'S EXCLUSIVES

Short Ribs Ravioli (D, G)

Handmade Ravioli, Mushroom Truffle Sauce, Grana Padano

85

Seafood Fregola (G, S, A)

Clams, Mussels, Calamari, Tomatoes, Parsley, Lemon Zest

95

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The Renowned Margherita (G, D, V) Tomatoes, Mozzarella, Basil, Oregano	65	CHEF'S EXCLUSIVE La Burrata (G, D, V) Cow Burrata, Wild Rocca, Tomatoes, Mozzarella, Basil, Oregano 95
The Capricciosa (G, D) Turkey Ham, Egg, Artichoke, Olives, Mushroom, Tomatoes, Mozzarella, Basil, Oregano	75	
Bresaola & Arugula (G, D) Beef Bresaola, Wild Rocca, Parmesan Flakes, Tomatoes, Mozzarella, Basil, Oregano	95	

MAIN COURSES

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Chicken Milanese (G) Wild Arugula, Roasted Potatoes, Lemon	90	CHEF'S EXCLUSIVES Beef Tagliata (200g Flank) (D, G) Gnocchi Alla Romano, Wild Rocca, Baby Carrots, Cocoa Jus Seared Lamb Chops (200g) Truffle Mashed Potatoes, Caponata, Mint Jus Grilled Prawns (S, D) Roasted Vegetables, Chilli Garlic Lemon Dressing Australian Black Angus Beef Tenderloin Jack's Creek 220g (D) Served with Choice of One Side and One Sauce Australian Black Angus Rib Eye Jack's Creek 300g (D) Served with Choice of One Side and One Sauce Australian Black Angus Chateaubriand Jack's Creek 500-550g (D) Served with Choice of Two Sides and One Sauce
Grilled Corn-Fed Chicken Breast (D) Mushroom Duxelles, Grilled Broccolini, Mashed Potatoes, Creamy Chicken Jus	100	
Grilled Seabass (S) Sautéed Spinach, Sun-Dried Tomatoes, Crushed Potatoes, Lemon Olive Oil	95	
Vegan Steak (VG) Sautéed Spinach, Mixed Mushrooms, Bulgogi Sauce	95	
NoHo Smashed Wagyu Burger (D, G) Double Decker Beef Patty, Cheddar, Truffle Parmesan Aioli, Gherkins, Crispy Onion, Potato Bun, Fries	95	

SIDE DISHES		SAUCES	
Herb Roasted Potatoes (D)	30	Peppercorn Sauce (D)	25
Grilled Mixed Vegetables (VG)	30	Mushroom Sauce (D)	25
Mixed Leaf Salad (VG)	30	Béarnaise Sauce (D)	25
Mashed Potatoes (D, V)	30		
Sautéed Spinach (D)(V)	30		
Charred Broccolini (V)	35		
Truffle Fries (D)	35		

(V) Vegetarian | (VG) Vegan | (G) Gluten | (D) Dairy | (N) Nuts | (A) Alcohol | (S) Seafood

Chef's Exclusives are not part of the All-Inclusive Package.

Please let us know of any allergies or special dietary requirements that we should be aware of to prepare your food accordingly.

All prices are in AED and are inclusive of 10% service charge, 7% destination fee, and 5% VAT.