

BUSINESS LUNCH

2 - COURSE MENU 120 AED

3 - COURSE MENU 160 AED

STARTERS

SEABREAM CARPACCIO (SF)

Sea bream, clams, green asparagus, lime, coriander, spring onion and black garlic

BEEF CARPACCIO (D)(N)

Beef fillet, rocket, comte cheese, almond, truffle & chives vinaigrette

SMOKED HUMMUS (SF)(G)

Soft smoked chickpeas, crispy artichokes, celery, bottarga, crispy bread

MUSHROOMS TABBOULEH SALAD (G)(E)

Kale, marinated seasonal mushrooms, green olives, toasted almond, lemon sauce

SEASONAL SOUP (G)(D)

Soup of the day serve with toasted focaccia croutons

MAIN COURSE

RISOTTO ALLA ZUCCA (D)(G)

Acquerello rice, pumpkin, almonds

FUSILLONI AND PESTO (G)(D)(N)

Fresh fusilli pasta, basil pesto, fresh ricotta, taggiasca olives and sundried tomatoes

CHICKEN SUPREME AND BURNT LEEK (D)

Sous Vide Chicken, burnt leeks, vinaigrette, feta cheese, caper relish, chicken jus

LAMB RUMP

Piperade, eggplant pure, olives, capers, harissa oil and mint

BRANZINO

Seabass, pickled mushroom, topinambur, spinach

DESSERT

CLASSIC TIRAMISU (D)(G)(E)

Lady finger, mascarpone cheese cream, coffee and cocoa

CHOCOLATE AND RASPBERRY TART (D)(G)(E)(N)

Sweet crust, chocolate ganache, raspberry jam

FIGS AND HONEY

Figs jam, granola and yoghurt ice cream

FRUITS SALAD

Fresh seasonal fruit, passion fruit syrup and mint

G. Gluten | D. Dairy | E. Eggs | F. Fish | N. Nuts | V. Vegetarian | VG. Vegan

We shall be delighted to assist you with detailed allergen information regarding all dishes and drinks on our menu.

Kindly note that our dishes are not produced in an entirely allergen free environment.

ALL PRICES ARE IN UAE DIRHAM AND ARE INCLUSIVE OF ALL APPLICABLE SERVICE CHARGES AND TAXES

الأسعار المذكورة بالدرهم الإماراتي، وتشمل رسم الخدمة والضرائب