

5 COURSE TASTING MENU

AED 450 PP

CLASSIC WINE PAIRING + AED 200 PP
PREMIUM WINE PAIRING + AED 350 PP

AMUSE-BOUCHE

Olive all'Ascolana

Green olive, Fassona beef white ragù, roasted red pepper cream and fresh chives

Ostrica Scottata

Torched Gillardeau oysters and smoked butter sauce

Classic | Ruggeri Prosecco DOC
Premium | Ferrari Brut Trento DOC

ANTIPASTI

Tartare di Fassona

Fassona beef tartare, anchovies, parsley, marinated shallots and tomato crackers

Classic | Castello di Pomino, Chardonnay, Frescobaldi
Premium | Planeta, Chardonnay

PRIMI

Fregola, Vongole, Menta, Limone Amalfitano e Bottarga

Sardinian Fregola, carpet clams, Amalfi lemon, mint and cured fish roe

Classic | Cipresseto Antinori
Premium | Chateau d'Esclans, Whispering Angel

SECONDI

Merluzzo alla Mediterranea

Cod fish, tomato consommé, extra virgin black olive oil, capers and anchovies

OR

Vitello al Tartufo

Veal loin, parsnip, asparagus and black truffle

Classic | Valpolicella Classico, Speri
Premium | Barbaresco, Prunotto

DOLCI

Pastiera Napoletana

Sheep's ricotta mousse, homemade shortbread, orange blossom ice cream and orange gel

Classic | Palazzina Moscato

PETIT FOUR

White Chocolate, Raspberry, Salted Caramel
Baci di Dama

Espresso

7 COURSE TASTING MENU

AED 560 PP

CLASSIC WINE PAIRING + AED 250 PP
PREMIUM WINE PAIRING + AED 400 PP

AMUSE-BOUCHE

Olive all'Ascolana

Green olive, Fassona beef white ragù, roasted red pepper cream and fresh chives

Ostrica Scottata

Torched Gillardeau oysters and smoked butter sauce

Classic | Ruggeri Prosecco DOC
Premium | Ferrari Brut Trento DOC

ANTIPASTI

Capesante, Caviale e Fave

Hokkaido scallop, fava beans, caramelized red onion and Oscietra royal caviar

Tartare di Fassona

Fassona beef tartare, anchovies, parsley, marinated shallots and tomato crackers

Classic | Castello di Pomino, Chardonnay, Frescobaldi
Premium | Planeta, Chardonnay

PRIMI

Fregola, Vongole, Menta, Limone Amalfitano e Bottarga

Sardinian Fregola, carpet clams, Amalfi lemon, mint and cured fish roe

Cappellacci alla Faraona, Arancia e Spuma di Burrata

Homemade cappellacci, guinea fowl, orange, sage and Apulian burrata espuma

Classic | Cipresseto Antinori
Premium | Chateau d'Esclans, Whispering Angel

SECONDI

Merluzzo alla Mediterranea

Cod fish, tomato consommé, extra virgin black olive oil, capers and anchovies

OR

Vitello al Tartufo

Veal loin, parsnip, asparagus and black truffle

Classic | Valpolicella Classico, Speri
Premium | Barbaresco, Prunotto

DOLCI

Pastiera Napoletana

Sheep's ricotta mousse, homemade shortbread, orange blossom ice cream and orange gel

Classic | Palazzina Moscato

PETIT FOUR

White Chocolate, Raspberry, Salted Caramel
Baci di Dama

Espresso