



TASTE THE RIVIERA

RAW BAR

BELUGA CAVIAR "PERSIAN TRADITION" (G)	2500
<i>50g Black Sturgeon Caviar/Condiments, Blinis</i>	
SPICY TUNA TARTARE (G)	115
<i>Tomato Jam, Panzanella Salad</i>	
BEEF TENDERLOIN CARPACCIO (G)	160
<i>Black Truffle, Parmesan Crisp, Baby Cress, Frisée Salad</i>	

OYSTERS 6 pcs

FINE DE CLAIRE #2	260
<i>Marenne-Oleron</i>	
TSARSKAYA OYSTER #2	260
<i>France, Park St. Kerber</i>	

FOR SHARING

CRUDITÉS (V)	55
<i>Our Selection of Organic Vegetables, Olive Tapenade Sauce</i>	
VEGETABLE TEMPURA (G) (V)	75
<i>Sweet & Sour Sauce</i>	
CRISPY POTATO CHIPS (V)	70
<i>Padron Peppers, Tomato Salsa, Avocado Spread</i>	
MOZZARELLA CHEESE ARANCINI (G)	65
<i>Tomato Sauce Dip</i>	
FRENCH CHEESE PLATTER (V) (N)	110
<i>Heve Mons Affinated Selection</i>	
SEAFOOD FRITTO MISTO (G)	85
<i>Octopus, Calamari, Whitebait, Tartar Sauce</i>	
WAGYU BEEF SLIDERS (G)	80
<i>Strip Hand, Canadian Veal Bacon</i>	

FROM THE GARDEN

BURRATA ARTIGIANA (G) (V)	110
<i>White Balsamic, Baby Vegetables, Toasted Baguette</i>	
HEIRLOOM TOMATO TABOULEH (V)	75
<i>Parsley, Quinoa, Lemon Dressing</i>	
CAPRESE SALAD (V)	80
<i>Sliced Mozzarella, Tomato, Basil Leaves</i>	
GREEK SALAD (V)	75
<i>Feta Cheese, Tomato, Olives, Bell Peppers, Lettuce, Red Onion</i>	
ARTICHOKE SALAD	80
<i>Truffle Vinaigrette, Arugula</i>	

SIDE DISH

DOUBLE CHICKPEAS SALAD (V)	35
FRENCH FRIES, TRUFFLE DIP & PARMESAN (V)	50
GRILLED VEGETABLES (V)	40

FROM THE FIELDS

PACCHERI AL POMODORO (V) (G)	85
<i>Basil, Aged Parmesan, Tomato Sauce</i>	
GARDEN RISOTTO (V)	90
<i>Squaquerone Cheese, Peas, Asparagus, Spinach, Zucchini</i>	
HOMEMADE LASAGNA (G)	120
<i>Classic with Beef Bolognese</i>	
SQUID INK SEAFOOD TAGLIOLINI (G)	120
<i>Prawn, Scallop, Clam, Mussels</i>	
LOBSTER SPAGHETTI (G)	165
<i>Datterino Tomato, Fresh Herbs, Lobster Sauce</i>	

FROM THE SEA

PAN SEARED SCALLOPS (G)	110
<i>Orange Lobster Sauce, Potato Mousseline, Baby Vegetables</i>	
CRUSTED MEDITERRANEAN SEABASS FILET	130
<i>Olives, Caper Crust, Saffron Potato Mousse, Herb Sorbet</i>	
SEAFOOD PLATTER CATALANE	510
<i>Steamed Lobster, Prawn, Langoustine, Spicy Cherry Tomato Salsa</i>	
SALT CRUSTED SEABASS	635
<i>Seasonal Vegetables, Lemon, Celeriac Virgin Sauce</i>	

FROM THE LAND

CHEF ANDREA'S BABY CHICKEN (N) (V)	140
<i>Chestnut, Walnut, Grape, Sautéed Mushroom, Potato, Natural Jus</i>	
BRAISED VEAL CHEEK "PURPLE POTATO SKIN"	135
<i>Mashed Potato, Baby Leek, Veal Jus</i>	
ROASTED RACK OF LAMB	140
<i>Buckwheat Bulgur, Lemon Eggplant, Cumin Capsicum</i>	
WAGYU BEEF TAGLIATA	230
<i>Rocket Salad, Cherry Tomato, Parmesan Shaving</i>	
VEAL MILANESE (G)	350
<i>Crispy Potato, Cherry Tomato Confit</i>	
WAGYU BEEF TOMAHAWK (800 GR)	800
<i>Béarnaise Sauce, Truffle Mashed Potato</i>	

DESSERTS

TRIO PARADISO (G) (V) (N)	60
<i>Chocolate Caramel Cake, Vanilla Coffee Ice Cream</i>	
CLASSIC SICILIAN CASSATA (G) (V) (N)	60
<i>Pistachio, Strawberry Ice Cream</i>	
HAZELNUT CRÈME BRULÉE (V) (N)	60
<i>Vanilla Crème Brûlée, Caramelized Hazelnut, Gelato</i>	
MONTE CARLO BABA (G) (V)	80
<i>Rum Baba, Lemon Foam, Berries</i>	
LET'S SHARE IT BABY (G) (V) (N)	95
<i>Chocolate, Mango Passion Fruit Ginger Juice LET'S SHARE IT BABY</i>	
DOLCE VITA AT JUMEIRAH BEACH (G) (V) (N)	55
<i>Bomboloni, Italian Beignet Filled With Hazelnut</i>	



