

DINNER MENU

(available from 6:00 PM to 12:30 AM)


Starter

Caviar Beluga 50g Blinis and Condiments	2500
Caviar Oscietra 50g Blinis and Condiments	1200
Oyster Le Gris #3 Condiments	30/each
Oyster Dibba Bay #3 Condiments	15/each
Beef Carpaccio (G) Crispy Parmesan, Homemade Mayonnaise, Black Truffle	160
Tuna "Spaghetti" (G) Gazpacho, Lime, Croutons	115
Burrata & Pappa al Pomodoro (V) (G) Basil Leaves	110
Artichoke Salad (V) (GF) Raw and Cooked Artichoke, Lemon Dressing, Rocket Leaves, Parmesan Flakes	80

Main Course

Australian Wagyu Beef Tomahawk (800 g) (GF) Truffle Mashed Potatoes, Bernaise Sauce	800
Veal Milanese (G) Veal Rib, Breadcrumbs, Crispy Potatoes, Cherry Tomato Confit, Lemon	350
Wild Sea Bass "Parmigiana" (N) (G) Baked Sea Bass, Tomato Sauce, Mozzarella, Fried Eggplant, Basil	300
Grilled Prawns (GF) Lemon	250
Australian Wagyu Tagliata (GF) Rocket Salad, Cherry Tomatoes, Veal Jus, Parmesan Flakes	230
Lamb Rack (G) Herbs Crust and Red Pepper Cream	140
Crispy Baby Chicken (GF) (N) Spinach, Pine Nuts and Raisins, Mashed Potatoes, Orange, Honey, Spicy Sauce	140

Pasta & Risotto

Lobster Spaghetti  (G) Cherry Tomatoes, French Herbs	165
Lasagna (G) Homemade Pasta, Bolognese and Besciamella Sauce	120
Risotto (GF) Asparagus, Lemon, Liquorice	100
Paccheri (V) (G) Tomato Sauce	85

"Mediterraneo"

Tuna Spaghetti, Baked Sea Bass, Fried Prawns	220
Vegetables, Mediterranean Purée, Herbs	


Folia

Wild Mushroom Sandwich (G) (N) 	95
Caramelized Onion, Truffle Aioli, Rocket Leaves	
Tacos (N) (G)	90
Roasted Cauliflower, Mushroom Barbacoa, Guacamole, Pico de Gallo	
Beetroot Poke (N) 	70
Ponzu, Lime, Pickled Ginger, Kale, Macadamia, Mint	
Dukkah Avocado (N) 	70
Greens, Lemon, Tahini, Radish, Tomato Jam	
Beet Hummus (G) (N) 	65
Pickles, Celery, Dill, Mint & Dukkah	

Side Dish

Double Chickpeas Salad (GF) 	50
Mashed Potatoes (GF) (V)	50
French Fries (GF) (V)	50
Grilled Vegetables (GF) 	40
Mix Salad (GF) 	40

Dessert

Chocolate Mousse (V) (N)	70
Baumkuchen Cake, Orange Dentelles, Coffee Spuma, Pistachio-Vanilla Sauce	
Cloud Cake (V)	70
Raspberry Sorbet, Chantilly Cream, Berries, Meringue	
White Chocolate Panna Cotta (V)	60
Passionfruit Jelly	
Strawberry Pistachio Cassata (V) (N)	60
Ice Cream & Sorbet	60
Fruit Platter (GF) 	50

(G) Gluten (GF) Gluten-Free  Signature Dish (V) Vegetarian (N) Nuts  Plant-Based

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

