

SECONDI DI PESCE

Sogliola alla Mediterranea  	195
<i>Roasted Dover soil fillet, aromatic bread crumble, Mediterranean sauce (smoked cherry tomato confit, black olives, capers powder, clams and potato cream)</i>	
Filetto di branzino al forno	218
<i>Oven-baked sea bass fillet, roasted potatoes, asparagus, cherry tomatoes and sautéed porcini mushrooms with honey and lemon dressing</i>	

SECONDI DI CARNE

Agnello in crosta di erbe  	190
<i>Oven baked lamb rack in herb crust, served with spicy wine sauce, sour yogurt sauce and dolphin potatoes</i>	
Filetto di vitello	225
<i>Pan-roasted veal tenderloin, sautéed morels mushrooms and foie gras sauce</i>	
Filetto di manzo 	235
<i>230g Canadian Angus tenderloin, sautéed baby spinach, truffle mashed potatoes, caramelized onion, wine and plums sauce</i>	
Bosco 	190
<i>24 hours cooked smoked beef cheek, rosemary sponge, roasted vegetables and polenta</i>	

PIATTI DA CONDIVIDERE (GOOD FOR SHARING)

Branzino in crosta di sale	613
<i>1Kg rock-salted sea bass, rosemary potatoes and sautéed vegetables</i>	
Cotoletta alla Milanese 	209
<i>Crispy breaded veal rack, rocket leaves and cherry tomatoes</i>	
Costata di manzo alla griglia	790
<i>1.5kg Grilled Tomahawk steak, served with rustic vegetable sauce (confit tomatoes, coriander, red onion extra virgin olive oil) *with two side dishes of your choice</i>	

SIDE DISHES

<i>Grilled green asparagus</i>	48	<i>Sautéed vegetables</i>	45
<i>Roasted baby potatoes</i>	38	<i>Garlic sautéed broccoli</i>	38
<i>Truffle mashed potatoes</i>	45	<i>Sautéed baby spinach</i>	45



BiCE started in 1926 when Beatrice Ruggeri decided to open her own restaurant in Milan, Italy.

Savour authentic Italian cuisine in an elegant atmosphere at BiCE Ristorante at Hilton Dubai Jumeirah.

Elona Qeraca
Floor Manager

Davide Gardini
Head Chef

ANTIPASTI

Carpaccio di manzo Angus beef carpaccio with rocket salad, mushrooms, Parmesan shavings and Venetian sauce	95
Bresaola Beef bresaola, rocket salad and Pecorino cheese	88
Burrata Burrata cheese, marinated heirloom tomatoes and basil	95
Insalata dell'orto Garden mixed salad with carrots, cucumber, cherry tomato, red radish and aged balsamic dressing	65
Insalata di barbabietola rossa Mixed beetroots salad in different texture, goat cheese sauce, pomegranate sorbet, walnuts and aged balsamic vinegar	70
Caesar salad Romaine lettuce dressed with Dijon mustard, lemon juice, extra-virgin olive oil, egg yolk, garlic, anchovies, sliced roasted chicken breast and black pepper topped with croutons	82
Salmone affumicato Scottish smoked salmon, served with toasted brown bread, herbs scented homemade butter and (Shallot, gherkins, parsley, cappers)	82
Polipo arrosto Roasted octopus, violet mashed potato, sweet and sour red onion, black olives crumble	78
Capesante Seared scallops, celeriac cream, sautéed mushrooms, confit cherry tomatoes and black squid ink toile	98
Fritto misto Crispy deep-fried calamari, shrimps and artichokes tempura, with spicy tomato dip and lemon mayonnaise	86
Cannolo di melanzane Sliced oven-baked eggplant stuffed with spinach and ‘grandma’ sauce, topped with cashew nut crumble	67
Quaglietta Slow cooked quail breast roulade with white asparagus, roast jus, potato milfoils, crispy quail’s legs lollipops and wasabi mayonnaise	90
Parmigiana di melanzane della BiCE Eggplant parmigiana baked with fresh basil and mozzarella cheese	77

ZUPPE

Zuppetta di pesce e crostacei Mediterranean seafood soup and aromatic herbs and bread cruton	80
Minestrone classico Classic minestrone soup	63

PASTA AND RISOTTO

Tagliatelle alla Bolognese Traditional homemade tagliatelle with Bolognese sauce	78
Scrigni ai Porcini Homemade black and green scrigni stuffed with porcini mushrooms, lemon scented ricotta, parmesan cheese, smoked Scamorza cheese fondue and porcini mushroom	105
Tortelli con salsa al tartufo Homemade ricotta and spinach tortelli in creamy truffle sauce	115
Risotto ai Porcini e parmigiano Porcini mushrooms and Parmesan cheese risotto, parsley oil and parmesan cheese foam	100
Risotto ai frutti di mare Seafood risotto with prawns, scallops and calamari	108
Raviolini al pollo brasato e cremoso di patate Homemade raviolini filled with slow stewed chicken and onion, potatoes “cremoso” and aromatic herbs jus, topped with crispy chicken skin	90
Fettuccine della BiCE con aragosta come in costa Smeralda Fettuccine with lobster, fresh tomatoes and basil in lobster bisque sauce	145

PIZZA

Margherita Tomato sauce, mozzarella, fresh basil	65
Frutti di mare Mozzarella, tomato sauce, seafood	75
Quattro formaggi Mozzarella, smoked scamorza, Gorgonzola, Taleggio	74
Bresaola Mozzarella, tomato sauce, rocket salad, bresaola, Parmesan shavings	89



BUSINESS LUNCH MENU

3 Courses 89 AED

CHOICE OF STARTERS

Chicken Caesar salad

Parmesan anchovy dressing, roman lettuce
and herb crouton

Panzanella

Bread salad, vinegar, extra virgin oil marinated,
celery, tomato, onion, cucumber
and black olives

La vegana

Beetroot salad with mint, crispy quinoa
and lemon dressing

Caprese

Classic caprese salad, sliced fior di latte
mozzarella with sliced fresh tomato,
oregano and fresh basil

Soup of the day

CHOICE OF MAIN COURSES

Rigatoni alla massaia

Rigatoni pasta with creamy mushroom sauce

Farfalle all' arrabbiata

Farfalle pasta with spicy tomato sauce

Spaghetti alla Bolognese

Spaghetti pasta with Bolognese sauce

Supreme di pollo arrosto

Roasted chicken breast with rosemary jus
and roasted potato

Filetto di orata al forno

Oven baked sea bream and sauté vegetables

Pizza diavola

Pizza with tomato sauce and mozzarella,
beef pepperoni and chili

Pizza margherita

Pizza with tomato sauce, mozzarella and basil

CHOICE OF DESSERTS

Gelato | Tiramisu | Pannacotta | Fruit salad



Vegetarian



Signature dish



Contains alcohol



Gluten-free



Vegan

Please inform your waiter of any dietary requirements or allergies you may have. More vegan dishes are available.
All prices are in UAE Dirham, inclusive of 7% municipality fee, 10% service charge and 5% VAT.

BAR MENU

WATER

	Small	Large
<i>San Benedetto still</i>	24	42
<i>San Benedetto sparkling</i>	24	42
<i>Al ain still</i>	18	25

SOFT DRINKS

<i>Coca-Cola / Sprite/ Fanta</i>	24
<i>Ginger Schweppes / Soda water</i>	24
<i>Red bull</i>	33
<i>Bavaria</i>	32

MOCKTAILS

<i>Italian Fruit Punch</i>	36
<i>Fresh orange juice, pineapple juice & maraschino cherry</i>	
<i>BiCE Bar Spritz</i>	36
<i>Fresh orange juice, sprite, grenadine syrup</i>	
<i>Special mix</i>	36
<i>Fresh mango juice, fresh orange juice, grenadine syrup & cranberry juice</i>	
<i>Lemon mint</i>	36
<i>Freshly squeezed lemon juice, mint leaves, sugar and crushed ice</i>	

APERITIVI

<i>Aperol Spritz</i>	75
<i>Aperol, prosecco & soda water</i>	
<i>Campari Orange</i>	63
<i>Campari bitter, orange Juice</i>	
<i>Bellini</i>	120
<i>Prosecco & peach nectar</i>	
<i>Negroni</i>	63
<i>Gin, campari, cinzano rosso</i>	
<i>Negroni Sbagliato</i>	73
<i>Campari, cinzano rosso, prosecco</i>	

All prices are in UAE Dirham, inclusive of 7% municipality fee, 10% service charge and 5% VAT.

BAR MENU

Kir Royal 175

Crème de cassis and champagne

Mimosa 120

Orange juice and sparkling wine

COCKTAILS

BiCE Iced Tea 73

Gin, Tequila, vodka, rum, amaretto, lemon juice, angostura, coke

Pinacolada 63

Rum, pineapple juice, coconut cream

Amaretto Martini 61

Absolut Vodka, Amaretto, galliano & angostura bitter

Cosmopolitan 63

Vodka, cointreau, cranberry juice, lemon juice

Mojito 63

Rum, simple syrup, lemon juice, mint leaves

Old Fashion 63

Whisky, angostura bitter, sugar syrup

Bloody Mary 63

Vodka, tomato juice, lemon juice, worcestershire sauce

Espresso Martini 63

Vodka, kahlua, espresso coffee, simple syrup

SIGNATURE COCKTAILS

Il primo Amore 49

Merlot, jim beam and lemon juice

Sapore Di BiCE 69

Aperol, gin, frangelico

All prices are in UAE Dirham, inclusive of 7% municipality fee, 10% service charge and 5% VAT.

BAR MENU

BEERS

BOTTLED BEER

<i>Corona</i>	47
<i>Heineken</i>	44

DRAUGHT BEER

	<i>Half pint</i>	<i>Pint</i>
<i>Peroni</i>	36	55

WHISKY

<i>Johnnie Walker Red Label</i>	44
<i>Jack Daniels</i>	60
<i>Jameson</i>	44
<i>Jim Beam Bourbon</i>	44
<i>Chivas Regal 12 YO</i>	55
<i>Chivas Regal 18 YO</i>	112
<i>Chivas Regal 25 YO</i>	267
<i>Famous Grouse</i>	44
<i>Johnnie Walker Black Label</i>	55
<i>Johnnie Walker Gold Label</i>	92
<i>Johnnie Walker Blue Label</i>	219
<i>Macallan 12 YO</i>	78
<i>Glenfiddich 12 YO</i>	57
<i>Canadian club</i>	45

All prices are in UAE Dirham, inclusive of 7% municipality fee, 10% service charge and 5% VAT.

BAR MENU

VODKA

<i>Absolute blue</i>	40
<i>Grey Goose</i>	65
<i>Belvedere</i>	65
<i>Belluga noble</i>	65

GIN

<i>Beefeater</i>	40
<i>Bombay sapphire</i>	44
<i>Beefeater 24</i>	50
<i>Tanqueray</i>	50
<i>Hendricks</i>	60

RUM

<i>Havana 3 YO</i>	40
<i>Havana 7 YO</i>	44
<i>Bacardi carta</i>	40
<i>Bacardi 8 YO</i>	55
<i>Bacardi gold</i>	45
<i>Malibu</i>	40
<i>Captain Morgan dark</i>	45
<i>Captain Morgan spiced</i>	50

TEQUILA

<i>Jose Curevo</i>	40
<i>Olmeca Reposado</i>	40
<i>Olmeca Silver</i>	40
<i>Patron Silver</i>	65
<i>Patron Reposado</i>	70

All prices are in UAE Dirham, inclusive of 7% municipality fee, 10% service charge and 5% VAT.



WINE MENU

SPARKLING WINE & CHAMPAGNE

Cuvée 1821, Prosecco - Zonin	 150ml	 250ml	
Moët & Chandon Brut Impérial	69		320
Moët & Chandon Grand Vintage, 2008	150		800
Moët & Chandon Brut Impérial Magnum 1.5L			1,150
Pol Roger Cuvée Winston Churchill, 1995/99			2,250
Dom Pérignon Brut, 2003/2004			3,150
Louis Roederer Cristal Brut, 2004/2005			3,250
			5,330

ROSE WINE & ROSE CHAMPAGNE

Cipresseto Rosato, Santa Cristina IGT, Toscana	54	81	270
La Planeta Rosé DOC, Sicilia	79	118	310
Mas de Daumas Gassac 'Frizant' Rosé Mousseux, IGP Pays de l'Herault			440
Moët & Chandon Brut Rosé Impérial, NV			1,200
Billecart-Salmon Brut Rosé			1,500
Dom Pérignon Rosé, 2003			8,100

WHITE WINE

Soave DOC, Zonin, Veneto	52	78	260
Pinot Grigio IGT Delle Venezie, Corte Giara – Allegrini, Veneto	56	83	265
Chardonnay, Campagnola, IGT 2016	59	88	275
Sauvignon, Tenuta Ca'bolani IGT, Friuli	72	107	290
Gavi dei Gavi, La Scolca DOCG, Piemonte	87	130	295
La Cala, Vermentino di Sardegna, Sella & Mosca DOC, Sardegna	94	141	310

RED WINE

Cabernet Italiano, Zonin IGT, Veneto	54	81	260
Merlot, Tenuta Ca'bolani DOC, Friuli	56	84	275
Chianti, Ruffino DOCG, Toscana	69	107	290
Valpolicella, Corte Giara, Allegrini DOC	75	112	295
Nero d'Avola IGT, Cusumano, Sicilia	82	118	315
Dolcetto d'Alba, Cossetti DOC, Piemonte	84	126	320



WINE MENU

WHITE WINE

Italy

'Were Dreams' Venezia Giulia IGT, Jermann, Friuli-Venezia Giulia, 2012/2014	1,160
Villa Antinori Bianco Toscana IGT, Marchesi Antinori, Toscana, 2016/2017	340
Chardonnay, Tormaresca IGT, Puglia, 2017	340

France

Pouilly-Fume, Pascal Jolivet, Loire, 2017	520
Pont de Gassac Blanc, IGP Mas de Daumas Gassac Pays d'Hérault, 2015	320
Pouilly Fumé 'Baron De L', Baron de La doucette, Loire, 2014	1,300
Mas de Daumas Gassac Blanc, IGP Saint-Guilhem-le-Desert, 2013	770
Meursault, Bouchard Père & Fils, Côte de Beaune, Bourgogne, 2013/2014	850
Corton-Charlemagne Grand Cru, Bouchard Père & Fils, Côte de Beaune, 2015	2,570
Montrachet, Grand Cru, Domaine Jacques Prieur, Côte de Beaune, Bourgogne, 2004	9,000

Spain

Marques de Caceres Blanco, Rioja DOCA. 2014	480
---	-----

Australia

Vivo Chardonnay, De Bortoli, 2018	300
-----------------------------------	-----

New Zealand

Sauvignon Blanc, Oyster Bay, Marlborough, 2017	350
--	-----

South Africa

Ken Forrester Petit Chenin Blanc, 2018	320
--	-----

USA

Cakebread Cellars, Sauvignon Blanc, Napa Valley, 2016	630
---	-----

RED WINE

Italy

'Ornato', Barolo DOCG, Pio Cesare, Piemonte, 2009	1,200
Villa Antinori Rosso, Toscana IGT, Marchesi Antinori, Toscana, 2016	480
Serre, Barolo DOCG, Gianni Gagliardo, Piemonte, 2010	1,200
Preve, Barolo DOCG, Gianni Gagliardo, Piemonte, 2010	1,900
Barbaresco DOCG, Gaja, Piemonte, 2013	3,300
Ripasso Valpolicella DOC, Corte Giara, Allegrini, Veneto, 2016	470
Braida Bricco dell' Uccellone, Barbera d'Asti DOCG, Giacomo Bologna, Piemonte, 2011	1,100
Greppone Mazzi Brunello Di Montalcino DOCG, Ruffino, Toscana, 2012	1,200
Pian delle Vigne, Brunello di Montalcino DOCG, Marchesi Antinori, Toscana, 2012	950



WINE MENU

RED WINE

Italy

Negroamaro Salento IGT, Masseria Altemura, Puglia, 2015	390
Castel Giocondo Brunello Di Montalcino DOCG, Frescobaldi, Toscana, 2012	1,100
Barolo DOCG, Pio Cesare, Piemonte, 2010	1,100
Mormoreto IGT, Frescobaldi, Toscana, 2013	1,100
Pieve Santa Restituta Brunello di Montalcino DOCG, Gaja, Toscana, Magnum 1.5L, 2007	1,500
Sassicaia, Tenuta San Guido, Bolgheri, Toscana, 2011	3,800
Solaia, Marchesi Antinori Toscana IGT, 2009	4,000
Gaja Magari, Bolgheri, 2015	1,200
Bolgheri Superiore DOC, Ornellaia, Toscana, Magnum 1.5L, 2005	5,500

France

Mas de Daumas Gassac Rouge, IGP Saint-Guilhem-le-Desert, 2016	280
Château Batailley, Pauillac Grand Cru, Bordeaux, 2011	1,100
Château Kirwan, Grand Cru Classé, Margaux, Bordeaux, 2011	1,300
Gérard Bertrand, Réserve Spéciale, Pinot Noir, 2017	400
Château Rolland Maillet ST, Saint Emilion Grand Cru, 2014	730
Côte-Rôtie, La Landonne, 2001	1,400
Château Angludet, Bordeaux, 2012	1,600
Château Boyd Cantenac, Grand Cru Classé Margaux, Bordeaux, 2006/07/10	1,800

Australia

DB Family Selection, Shiraz - Cabernet, De Bortoli, 2017	250
--	-----

Lebanon

Château Kefraya Rouge, Bekaa Valley, 2009	550
---	-----

USA



All prices are in UAE Dirham, inclusive of 7% municipality fee, 10% service charge and 5% VAT.



WINE MENU

FINE WINES

France

<i>Grands Échézeaux Domaine de la Romanée-Conti,</i>	10,000
<i>Cos D' Estornel, Grand Cru Classé, Saint-Estèphe, Bordeaux, 1995</i>	5,500
<i>Château Mouton Rothschild, Pauillac, Bordeaux, 1999</i>	5,000
<i>Château Mouton Rothschild, Pauillac, Bordeaux, 1996</i>	6,000
<i>Château Lafite Rothschild, Pauillac, Magnum 1.5l, 1978</i>	12,000
<i>Grand Vin de Château Latour, Premier Grand Cru Classé, Pauillac Bordeaux, 1989</i>	9,000
<i>Grand Vin de Château Latour, Premier Grand Cru Classé, Pauillac Bordeaux, 1990</i>	20,000
<i>Grand Vin de Château Latour, Premier Grand Cru Classé, Pauillac Bordeaux, 1998</i>	12,000
<i>Château Margaux, Premier Grand Cru Classé, Margaux, Bordeaux, 1999</i>	8,500
<i>Château La Mission Haut-Brion, Cru Classé, Pessac-Léognan, Bordeaux, 1998</i>	4,000
<i>Petrus, Pomerol, Bordeaux, 1996</i>	18,000
<i>Château Cheval Blanc, 1er Grand Cru Classé, St Émilion, Bordeaux, 1989</i>	6,000
<i>Château Cheval Blanc, 1er Grand Cru Classé, St Émilion, Bordeaux, 1982</i>	24,000

Spain

<i>'Unico', Vega Sicilia, Ribera del Duero, 1994</i>	3,000
--	-------

Australia

<i>Grange Bin 95, Penfolds, 2005</i>	4,500
<i>Grange Bin 95, Penfolds, 2003</i>	4,500
<i>Hill of Grace Shiraz, Henschke, Eden Valley, 1999</i>	5,500