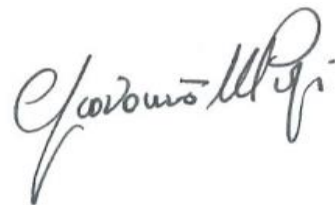


ARMANI / RISTORANTE

SIGNATURE DINING

WHERE THE ARTISANS OF THE FINEST FOOD AND SUPERIOR WINES
TAKE YOU ON AN EXCEPTIONAL CULINARY EXPERIENCE.

A handwritten signature in black ink, reading "Giovanni Papi". The script is fluid and cursive, with the first name "Giovanni" and the last name "Papi" clearly distinguishable.

RISTORANTE CHEF

GIOVANNI PAPI

ARMANI

Hotel Dubai

CONSUMER ADVISORY

If you have any concerns regarding food allergies or intolerances, please speak to a team member before making your order.

We wish to inform you that the consumption of raw or undercooked animal, seafood, poultry or egg products may increase your chance of foodborne illness. Also, because of the increased risk involved, we strongly advise that pregnant women, infants, children under the age of 15 and individuals with specific health conditions avoid eating raw or undercooked animal products.

Further information is available upon request.

زبوننا العزيز

إذا كانت لديك أية أسئلة متعلقة بالأطعمة التي قد تسبب الحساسية أو عدم تحمل الطعام، يرجى التحدث إلى أحد موظفينا قبل تقديم طلبك.

نود التنويه بأن استهلاك الحيوانات النيئة أو غير المطبوخة جيدًا أو المأكولات البحرية أو الدواجن أو منتجات البيض قد يزيد من فرصتك في الإصابة بالأمراض المنقولة بالغذاء. كما أنه نظرًا لزيادة المخاطر التي ينطوي عليها الأمر، ننصح بشدة النساء الحوامل والرضع والأطفال دون سن 15 عامًا والأفراد الذين يعانون من ظروف صحية معينة بتجنب تناول المنتجات الحيوانية النيئة أو غير المطبوخة جيدًا.

يسعدنا أن نوفر لكم المزيد من المعلومات في حال كان لديكم أي استفسارات أخرى.

DEGUSTAZIONE ESTIVA / SUMMER DEGUSTATION

VITELLO & TONNO (D, S)

CONTROFILETTO DI VITELLO, TONNO BALEGGO, PASTINACA ACIDULA, POLVERE DI CAPPERI

SLOW -COOKED TOPSIDE VEAL, TUNA TARTARE, CITRUS PARSNIP, CAPER POWDER

or

FIORE DI ZUCCA (D, SB)

IN PASTELLA DI RISO, RIPIENO DI VERDURE ESTIVE, SALSA ALLE CILIEGIE

DEEP-FRIED ZUCCHINI FLOWER, SUMMER VEGETABLES, CHERRY SAUCE

PASTA ALL'UOVO (D, E, G, S)

RIPIENO MORBIDO DI STRACCIATELLA DI BUFALA, ANGUILLA, POMODORO E BASILICO

TORTELLI PASTA WITH BUFFALO STRACCIATELLA, GLAZED EEL, CHERRY TOMATO, FRESH BASIL

PICCIONE AL ROSA (C, D)

MARINATO ALLE SPEZIE E GRIGLIATO, ALBICOCCA, LATTUGHINO, SALSA DI PICCIONE

SPICED GRILLED PIGEON BREAST, APRICOT, PICKLED BABY GEM, AROMATIC JUS

or

SPIGOLA SELVAGGIA (C, D, S)

FARCITA E COTTA AL VAPORE, POMODORINI DEL PIENNOLO, SALSA DI CACCIUCCO

POACHED WILD SEA BASS, CHERRY TOMATO FROM PIENNOLO, LEEK FONDANT, CACCIUCCO SAUCE

FRAGOLA (D, E, G)

BRODO INTENSO AI FRUTTI DI BOSCO, FRAGOLINE GUARIGUETTE, GELATO ALLA VERBENA

CHILLED BERRY BROTH, GUARIGUETTE STRAWBERRY

or

EXOTICA (D, E, N)

PANNACOTTA AL MASCARPONE E COCCO, FRUTTA ESOTICA, SORBETTO AL FRUTTO DELLA PASSIONE

COCONUT MASCARPONE PANNA COTTA, EXOTIC FRUIT AND PASSION SORBET

DEGUSTATION MENU 349 AED

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E) Healthier option (H)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphites (SP) Soybeans Products (SB) Sesame Seeds Products (SS) Vegan (VE)

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ARMANI / RISTORANTE

“PERCORSO SENSORIALE” / “EXCLUSIVE JOURNEY”

SCAMPO (S)

LEGGERMENTE SCOTTATO, CAROTINE, SALICORNIA, ARANCIA ROSSA
PAN-SEARED LANGOUSTINES, BABY CARROT, SEA ASPARAGUS, BLOOD ORANGE
MOET & CHANDON IMPERIAL, BRUT, EPERNAY

VITELLO & TONNO (D, S)

CONTROFILETTO DI VITELLO, TONNO BALEGGO, PASTINACA ACIDULA, POLVERE DI CAPPERI
SLOW-COOKED TOPSIDE VEAL, TUNA TARTARE, CITRUS PARSNIP, CAPER POWDER
BATASIOLO, GRANÉE, GAVI DI GAVI

RISO E GAMBERI ROSSI (D, S)

QUALITÀ RISERVA SAN MASSIMO ALLA CLOROFILLA DI ERBE AROMATICHE, GAMBERO ROSSO DI SICILIA
RISOTTO RISERVA WITH AROMATIC HERBS, MARINATED SICILIAN RED PRAWNS
WATERKLOOF, CIRCLE OF LIFE, STELLENBOSCH, SOUTH AFRICA

BOTTONI (G, D, E, C)

OSSOBUCO ALLA MILANESE, RIDUZIONE SPEZIATA, FONDUTA AL PARMIGIANO VECCHIO, DRAGONCELLO
OSSOBUCO MILANESE RAVIOLI, AROMATIC JUS, PARMIGIANO FONDUE, TARRAGON
PEPPOLI, CHIANTI CLASSICO 2019, TOSCANA

ASTICE BLU (D, S, C)

COTTA NEL BURRO CHIARIFICATO DI ASTICE, RAPE NOVELLE, GELATO AL POMODORO, SALSA CACIUCCO
GLAZED BLUE LOBSTER, HEIRLOOM BEETROOT CARPACCIO, TOMATO ICE CREAM, CACIUCCO SAUCE
DOMAINE LAROCHE, CHABLIS

SELLA DI AGNELLO (D, C)

MARINATA AL MIRTO SARDO, ASPARAGO VERDE, CIPOLLOTTO DI TROPEA, SALSA AL RABBARO
SUCKLING LAMB SADDLE, GREEN ASPARAGUS, TROPEA SPRING ONION, RHUBARB LAMB JUS
CHATEAU POITEVIN, CRU BOURGEOIS 2016, MEDOC

FRAGOLA (D, E, G)

BRODO INTENSO AI FRUTTI DI BOSCO, FRAGOLINE GUARIGUETTE, GELATO ALLA VERBENA
CHILLED BERRY BROTH, GUARIGUETTE STRAWBERRIES, LEMON VERBENA ICE CREAM

LA SFERA (D, E, G, N)

SFERA DI ZUCCHERO, SPUMA ALLA VANIGLIA, CREME BRULE AL BERGAMOTTO, MANO DI BUDDHA,
SORBETTO AL LIMONE E BASILICO
SUGAR SPHERE, VANILLA FOAM, BERGAMOTE CREME BRULE, BUDDHA'S HAND, LEMON BASIL SORBET
PALAZZINA, MOSCATO D'ASTI 2015, PIEMONTE

DEGUSTATION MENU 999 AED

DEGUSTATION MENU WITH WINE PAIRING 1698 AED

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E) Healthier option (H)

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ARMANI / RISTORANTE

PIATTI D'AUTORE AL TARTUFO / TRUFFLE SIGNATURE DISHES

CARPACCIO TARTUFO (D)	210
MANZO "BLACK ANGUS" PEPERONE ARROSTITO, TARTUFO NERO <i>"BLACK ANGUS" BEEF CARPACCIO, ROASTED BELL PEPPER, BLACK TRUFFLE</i>	
BURRATA TARTUFO (D, SP, V)	189
ASPARAGO VERDE, CILIEGIA, TARTUFO NERO E ACETO BALSAMICO 25 ANNI <i>BURRATA CHEESE, ASPARAGUS SALAD, FRESH CHERRY, BLACK TRUFFLE, AGED BALSAMIC DRESSING</i>	
RISOTTO TARTUFO (C, D, V)	235
RISOTTO "RISERVA SAN MASSIMO" PARMIGIANO 36 MESI E TARTUFO NERO <i>RISOTTO WITH 36 MONTH AGED PARMIGIANO REGGIANO, BLACK TRUFFLE</i>	
BOTTONI TARTUFO (C, D, E, G)	265
BRASATO DI OSSOBUCCO ALLA MILANESE, SALSA ALLO ZAFFERANO <i>BRAISED VEAL OSSOBUCCO RAVIOLI, SAFFRON AROMATIC JUS</i>	
MANZO TARTUFO (C, D)	575
TAGLIATA DI WAGYU STOCKYARD, FAGIOLINI ALL'OLIO DI OLIVA TAGGIASCA, TARTUFO NERO, SALSA ESTIVA <i>STOCKYARD WAGYU BEEF TAGLIATA STYLE, GREEN BEANS IN TAGGIASCA OLIVE OIL, AUSTRALIAN BLACK TRUFFLE MEDITERRANEAN SALSA</i>	

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E) Healthier option (H)

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ANTIPASTI / STARTER

MADRE TERRA (H, SP, VE)	115
ORTAGGI E FRUTTA IN DIVERSE COTTURE, QUINOA, SALSA ALLE CILIEGIE <i>CONTRASTS OF VEGETABLES AND COOKING TECHNIQUES, QUINOA, CHERRY DRESSING</i>	
GOLDEN BURRATA (D, N, V)	129
INSALATA DI POMODORI, PESTO DI BASILICO, FOGLIA D'ORO <i>HEIRLOOM TOMATOES, BASIL PESTO, GOLD LEAF</i>	
UOVO IN PRIMAVERA (E, G, S, SB)	159
ALLEVATO ALL'APERTO DAL CUORE MORBIDO, CONSISTENZE DI PISELLI, FINOCCHIO E MELA, CAVIALE PRESTIGE, PROSCIUTTO DI ANATRA <i>ORGANIC FRIED EGG, GREEN PEAS TEXTURES, FENNEL, APPLE, PRESTIGE CAVIAR, GOOSE CRUMBLE</i>	
VITELLO & TONNO (D, S)	175
CONTROFILETTO DI VITELLO, TONNO BALEGGO, PASTINACA ACIDULA, POLVERE DI CAPPERI <i>SLOW COOK TOPSIDE VEAL, TUNA TARTARE, CITRUS PARSNIP, CAPERS POWDER</i>	
BURRATA TARTUFO (D, SP, V)	189
ASPARAGO VERDE, CILIEGIA, TARTUFO NERO E ACETO BALSAMICO 25 ANNI <i>BURRATA CHEESE, ASPARAGUS SALAD, FRESH CHERRY, BLACK TRUFFLE, AGED BALSAMIC DRESSING</i>	
BLACK ANGUS (D, E, N)	195
BATTUTO COME UN CARPACCIO, PEPERONE ARROSTITO, CREMA DI PISTACCHIO, UOVO DI QUAGLIA, STRACCIATELLA DI BUFALA <i>BLACK ANGUS CARPACCIO, ROASTED BELL PEPPER, PISTACHIO MAYONNAISE, QUAIL EGG, BUFFALO STRACCIATELLA</i>	
SCAMPO (D, S)	210
LEGGERMENTE SCOTTATO, CAROTINE, SALICORNIA, ARANCIA ROSSA <i>PAN SEARED LANGOUSTINES, BABY CARROT, SEA ASPARAGUS, BLOOD ORANGE</i>	
CARPACCIO TARTUFO (D)	210
MANZO "BLACK ANGUS" PEPERONE ARROSTITO, TARTUFO NERO <i>"BLACK ANGUS" BEEF CARPACCIO, ROASTED BELL PEPPER, BLACK TRUFFLE</i>	

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E) Healthier option (H)

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ZUPPE / SOUP

MINISTRONE (C, H, VE) 85

VERDURE DI STAGIONE, AGLIO NERO, OLIO AL ROSMARINO

SEASONAL VEGETABLES, BLACK GARLIC AND ROSEMARY OIL

FREGULA SARDA (G, S) 135

ZUPPETTA DI VONGOLE E ASTICE, CAVIALE E VERDURE CROCCANTI

LOBSTER BISQUE, CLAMS, CAVIAR, VEGETABLES BRUNOISES

SAPORI DEL MARE / SEA FLAVORS

OSTRICHE GILLARDEAU N.2 (S, SP) 349

6 OSTRICHE ACCOMPAGNATE DA: MELA VERDE E LIMONE, ACETO E SCALOGNO,

ERBA CIPOLLINA

HALF-DOZEN OYSTERS WITH: GREEN APPLE, LEMON, VINEGAR, SHALLOT AND CHIVES

CAVIALE OSCIETRA (D, E, G, S, SP)

BLINIS E ACCOMPAGNAMENTI	30 GRAM	749
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SERVED WITH BLINIS AND CONDIMENTS	50 GRAM	1199
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CAVIALE ROYAL BELUGA (D, E, G, S, SP)

BLINIS E ACCOMPAGNAMENTI	30 GRAM	1099
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SERVED WITH BLINIS AND CONDIMENTS	50 GRAM	1799
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Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E) Healthier option (H)

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PRIMI PIATTI / PASTA AND RISOTTO

SPAGHETTI MONOGRANO FELICETTI (VEGAN) ESSENZA DI POMODORO DEL PIENNOLO, BASILICO, PARMIGIANO VEGANO <i>PIENNOLO CHERRY TOMATO ESSENCE, BASIL, VEGAN PARMESAN</i>	145
TORTELLI PIACENTINI, RICOTTA E SPINACH (D, E, G) (MR. ARMANI'S FAVORITE DISH) RAVIOLI, RICOTTA E SPINACI, PURE DI SPINACI, PARMIGIANO <i>RAVIOLI WITH RICOTTA AND SPINACH, EGG PASTA, SPINACH PUREE</i>	155
LINGUINE GRAGNANO IGP (G, S) VONGOLE VERACI, BOTTARGA DI MUGGINE <i>LINGUINE PASTA WITH CLAMS, MULLET ROE</i>	165
BOTTONI (C, D, E, G) DI OSSOBUCO ALLA MILANESE, RIDUZIONE SPEZIATA, FONDUTA AL PARMIGIANO VECCHIO, DRAGONCELLO <i>OSSOBUCO MILANESE RAVIOLI, AROMATIC JUS, PARMIGIANO FONDUE, TARRAGON</i>	189
PACCHERI MONOGRANO FELICETTI (D, G, S) CACIO E PEPE, AGRUMI, FOGLIA D'ORO E CAVIALE <i>MODERN CACIO E PEPE PASTA, CITRUS FOAM, GOLD LEAF, CAVIAR</i>	199
TORTELLI (D, E, G, S) ALL'ASTICE, FAVETTE, BISQUE AROMATICA E CERFOGLIO <i>BLUE LOBSTER TORTELLI, FAVA BEAN, AROMATIC BISQUE, CHERVIL</i>	269
RISO IN BIANCO (C, D, V) QUALITA' RISERVA SAN MASSIMO, MANTECATO AL PARMIGIANO 36 MESI, ACETO BALSAMICO 25 ANNI <i>RISOTTO RISERVA 36 MONTH AGED PARMIGIANO, 25 YEARS AGED BALSAMIC</i>	175
RISO E GAMBERI ROSSI (D, S) QUALITA' RISERVA SAN MASSIMO ALLA CLOROFILLA DI ERBE AROMATICHE, GAMBERO ROSSO DI SICILIA <i>RISOTTO RISERVA WITH AROMATIC HERBS, MARINATED SICILIAN RED PRAWNS</i>	215

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E) Healthier option (H)

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PESCE E FRUTTI DI MARE / FISH AND SEAFOOD

SEPPIA IN VERDE	(S, D)	215
RIPIENA E COTTA SULLA GRIGLIA, RICCI DI MARE, CAVOLO AL NERO <i>GRILLED AND STUFFED CUTTLEFISH, SEA URCHINS, SQUID INK CAULIFLOWER</i>		
SPIGOLA SELVAGGIA	(S, N)	325
COTTA SULLA PELLE, ASPARAGO BIANCO, PORRO FONDENTE, ELISIR MARINO <i>SEARED LINE-CAUGHT SEA BASS, WHITE ASPARAGUS, LEEK FONDANT, OCEAN ELIXIR</i>		
ROMBO CHIODATO	(S, D)	379
CANDITO ALL'OLIO EXTRA VERGINE, FIORE DI ZUCCHINA, EMULSIONE MEDITERRANEA <i>TURBOT POACHED IN EXTRA VIRGIN OIL, ZUCCHINI FLOWER VARIATIONS, MEDITERRANEAN EMULSION</i>		
ASTICE BLU	(D, S, C)	499
COTTA NEL BURRO CHIARIFICATO DI ASTICE, RAPE NOVELLE, GELATO AL POMODORO, Salsa Caciucco <i>GLAZED BLUE LOBSTER, HEIRLOOM BEETROOT CARPACCIO, TOMATO ICE CREAM, CACIUCCO SAUCE</i>		

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CARNE / MEAT

GUANCIA WAGYU (C, D)	275
BRASATA NEL FONDO DI COTTURA, CIME DI RAPA, COMPOSTA DI MELA, POLENTA, SALSA ALLE BACCHE DI GINEPRO <i>BRAISED WAGYU BEEF CHEEK, TURNIP GREENS, APPLE COMPOTE, POLENTA, JUNIPER BERRY JUS</i>	
SELLA DI AGNELLO (C, D)	310
MARINATA AL MIRTO SARDO, ASPARAGO VERDE, CIPOLLOTTO DI TROPEA, SALSA AL RABARBARO <i>MARINATED SUCKLING LAMB SADDLE, GREEN ASPARAGUS, TROPEA SPRING ONION, RHUBARB LAMB JUS</i>	
MILANESE DI VITELLO (D, E, G, SB)	349
IMPANATA E FRITTA, PATATE RATTÀ, FOGLIE DI RUCOLA <i>VEAL MILANESE, RED POTATO, ROCKET LEAVES</i>	
MANZO STOCKYARD (C, D, SP)	510
FILETTO DI WAGYU SERVITO AL CARRELLO, FAGIOLINI ALL'OLIO DI OLIVA TAGGIASCA, SEDANO RAPA, SALSA AL PEPE VERDE <i>WAGYU BEEF TENDERLOIN SERVED ON THE TROLLEY, GREEN BEANS IN TAGGIASCA OLIVE OIL, CELERIAC TERRINE, GREEN PEPPER JUS</i>	
MANZO TARTUFO (C, D)	575
TAGLIATA DI WAGYU STOCKYARD, FAGIOLINI ALL'OLIO DI OLIVA TAGGIASCA, TARTUFO NERO, SALSA ESTIVA <i>STOCKYARD WAGYU BEEF TAGLIATA STYLE, GREEN BEANS IN TAGGIASCA OLIVE OIL, AUSTRALIAN BLACK TRUFFLE MEDITERRANEAN SALSA</i>	

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E) Healthier option (H)

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DOLCI / DESSERT

GELATO (D, E)	25
GELATO FATTO IN CASA E SORBETTI ALLA FRUTTA <i>HOMEMADE ICE CREAM AND FRUITY SORBET SELECTION PER SCOOP</i>	
FRAGOLA (D, E, G)	75
BRODO INTENSO AI FRUTTI DI BOSCO, FRAGOLINE GUARIGUETTE, RABBARO, GELATO ALLA VERBENA <i>CHILLED BERRIES BROTH, GUARIGUETTE STRAWBERRIES, RHUBARB, LEMON VERBENA ICE CREAM</i>	
EXOTICA (D, E, G)	69
PANNACOTTA AL MASCARPONE E COCCO, FRUTTA ESOTICA, SORBETTO ALLA FRUTTO DELLA PASSIONE <i>COCONUT MASCARPONE PANACOTTA, EXOTIC FRUIT AND PASSION SORBET</i>	
ARMANI TIRAMISU (D, E, G, N)	79
CAFFE' PARFAIT, MOUSSE LEGGERA AL MASCARPONE, SPUGNA AL CACAO, NOUGATINE E ZABAIONE AL CAFFE' ESPRESSO <i>COFFEE PARFAIT, MASCARPONE FOAM, COCOA SPONGE, NOUGATINE AND ESPRESSO EGGNOG</i>	
CIOCCOLATO (D, E, N, G)	85
SPUGNA SACHER, MOUSSE AL CIOCCOLATO AMARO, CHANTILLY ALLA VANIGLIA, GELATO ALL' AMARENA <i>SACHER SPONGE, DARK CHOCOLATE MOUSSE, VANILLA BLACK CHERRY ICE CREAM</i>	
LA SFERA (D, E, G, N)	89
SFERA DI ZUCCHERO, SPUMA ALLA VANIGLIA, CREME BRULE AL BERGAMOTTO, MANO DI BUDDHA, SORBETTO AL LIMONE E BASILICO <i>SUGAR SPHERE, VANILLA FOAM, BERGAMOTE CREME BRULE, BUDDHA'S HAND, LEMON BASIL SORBET</i>	
ITALIAN CHEESE PLATTER (D, G, N)	125
SELEZIONE DI FORMAGGI ITALIANI ACCOMPAGNATI DA MARMELLATA DI FICHI, FRUTTA SECCA E PANE AI MIRTILLI ROSSI <i>FINEST ITALIAN CHEESE SERVED WITH HOMEMADE FIGS MARMALADE, DRY FRUITS AND CRANBERRY WHOLE WHEAT BREAD</i>	

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