



Beluga	30 gr	710	Oscietra	30 gr	590
	50 gr	1150		50 gr	970
	125 gr	2970		125 gr	2430

Salad & Starter

Mediterranea: asparagus, mozzarella, cherry tomatoes and rocket salad	79
"Castelluccio" lentils salad, orange, celery, cherry tomatoes, mint	79
"Montecarlo": shrimps, avocado, cherry tomatoes, olives and french beans	116
Veal carpaccio	110
Vitello tonnato	109
Crispy calamari, chilli-mayo sauce	128
Burrata with cherry tomatoes	125
Home-made aubergine parmigiana	125

Pizza

Focaccia "Billionaire"	200	Margherita	107
Caprese	160	Napoli	183
Diavola	160	Tartufo Nero	270
Ortolana	151	Bufala	171

Soup, Pasta & Risotto

Seasonal vegetable minestrone soup	78
Spinach and ricotta ravioli, butter and sage sauce	120
Penne all'arrabbiata	98
Gnocchi pomodoro & basilico	108
Maltagliati with white veal ragout	198
Risotto with seasonal vegetable (20 minutes of patience)	127
Home-made strozzapreti with lamb ragout	178
Maltagliati with spiny lobster	590
Green tagliatelle alla Bolognese	178
Lasagnetta "Billionaire"	180
Home-made tagliatelle with pesto	175

Main

Roasted chicken pizzaiola	163
Veal Milanese	290
Veal scaloppine al limone	265
Salt-crust baked wild sea bass (1,300 gr. for 2 people)	715
Pan seared chilean sea bass with cherry tomatoes and black olives	342
Grilled langoustines	603

From the Jospier Grill

Wagyu tomahawk (1,200gr. for 2 people)	913
Wagyu beef fillet	376
Wagyu rib eye steak	395

Side Order

Grilled vegetables	45	Grilled asparagus	85
Roasted potatoes	45	Rocket and cherry tomatoes	45
Truffle mashed potatoes	85	Sauteed spinach	45



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JAPANESE EXPERIENCE AED 450/Person

Starters To Share

Tacos selection (beef and crab)
Hamachi tiradito, julienne ginger and fresh sliced truffle
Angus beef tataki, truffle citrus dressing and garlic chips
Baby spinach and fine beans salad, honey sesame dressing (v)
Gyoza cod and seafood, chilly ponzu

Middle Courses To Share

Chef's Selection Platter (sushi/sashimi, rolls)
Miso Soup, nameko mushrooms and tofu (v)

Main Courses To Share

Scottish salmon teriyaki, pickled cucumber
Grilled whole baby chicken with spicy barley miso sauce
Grilled asparagus

Desserts To Share

Mochi ice cream
Fruit platter



JAPANESE EXPERIENCE AED 750/Person

Starters To Share

Tacos selection (beef and crab)
Rock shrimp tempura, chilly garlic mayo
Seared salmon sashimi, lime soy and mustard miso
Seabass ceviche, fresh jalapeno and citrus dressing
Main lobster, green lollo biondo salad with lemon mustard dressing
Gyoza wagyu beef, chili pnnzu

Middle Courses To Share

Chef's Selection Platter (nigiri)
Miso Soup, nameko mushrooms and tofu (v)

Main Courses To Share

Alaskan marinated miso black cod
Wagyu beef fillet, sweet chilly soy sauce
Vegetables tempura

Desserts To Share

Chef's dessert selection platter
Mochi ice cream