FOOD MENU

Monday-Wednesday - AVAILABLE FROM **6:00 PM** TO **1:30 AM**
Thursday-Sunday - AVAILABLE FROM **6:00 PM** TO **2:30 AM**

CAVIAR & CHAMPAGNE

CAVIAR PLATTERS & CHAMPAGNE PAIRINGS

Beluga Imperial 50g	2,750
Beluga Imperial 30g	1,950
Dom Perignon Brut	4,900
Kristal Caviar 50g	1,450
Kristal Caviar 30g	850
Cristal Brut	5,600
Oscietra Prestige 50g	1,350
Oscietra Prestige 30g	750
Ruinart Blanc De Blancs	2,310

All platters include Blinis, Chives, Shallots, Egg White, Egg Yolk and Sour Cream.

APPETIZERS

Hokkaido Scallop Ceviche (S) — 360
Lemon Granite, Green Apple Jelly, Dill Oil

Australian Wagyu Beef Tartare — 480
Shallots, Capers, Gherkins, Worcester sauce, Marinated Egg Yolk

King Crab Ravioli (S) (G) (D) — 575
Charcoal Datterino Tomato Sauce, Micro Basil Leaves

All dishes include 10g of Kristal Caviar.

MAIN COURSE

Lobster Spaghetti (S) (G) (D) — 520
Canadian Lobster, Datterino Tomato Sauce, Italian Basil

Sea Bream & Zucchini (S) (G) (D) — 760
Vongole Clams, Caviar & Chives Sauce

Mix Grill Seafood (S) (D) — 2,200
King Crab Legs, Jumbo Prawns, Canadian Lobster, Calamari, Salmoriglio Sauce

All dishes include 20g of Kristal Caviar.

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CRUDI

Caviale Beluga 50g (G) (D) — 2,750
Blinis and Condiments

Caviale Oscietra 50g (G) (D) — 1,350
Blinis and Condiments

Ostriche (G) (S) — Market Price
Daily Selection of Oysters

Carpaccio di Manzo (G) (D) — 190
Beef Tenderloin, Crispy Parmesan, Homemade Mayonnaise, Black Truffle

Tartare di Tonno (G) — 160
Tuna Tartare, Citrus, Avocado, Croutons

Carpaccio Di Ricciola (N) — 145
Thinly Sliced Hamachi, Raspberry Vinaigrette, Almonds, Pickled Shallots, Lemon Zest

ANTIPASTI

Antipasto all'Italiana (G) (D) — 275
Sliced Cured Cold Cuts & Cheese

Burrata & Pomodorini (G) (D) (VG) (N) — 120
Burrata, Tomato, Basil Pesto, Taggiasca Olives, Ciabatta Bread

Insalata di Avocado — 100
Avocado Slices, Datterino Tomatoes, Mix lettuce, Frisée Salad, Rocket Salad, Cucumber

Vitello Tonnato (D) (G) — 120
Slow-Cooked Veal Loin, Tonnato Sauce, Ciabatta Bread, Capers, Frisée Salad

Polipo Scottato (N) (S) — 140
Grilled Octopus, Caponata, Peppers Salsa, Gremolata

Carciofi alla "Giudia" (D) (VG) — 100
Fried Artichokes, Salmoriglio Sauce, Rocket Salad, Parmesan

Melanzane alla Parmigiana (VG) (D) — 95
Eggplant, Tomato Sauce, Mozzarella, Basil

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PASTA & RISOTTO

Lasagna (G) (D) 160
Homemade Pasta, Bolognaise, Béchamel Sauce

Rigatoni al Ragù (D) (G) 165
Rigatoni Pasta, Wagyu Beef & Tomato Ragù, Parmesan Cheese

Spaghetti all'Astice (S) (G) 280
Lobster Spaghetti, Cherry Tomatoes, Fresh Herbs

Linguine alle Vongole (S) (G) 220
Verace Clams, Fresh Herbs, Fresh Chili

Spaghetti al Pomodoro Fresco (G) 130
Datterino Tomato, Spring Onion, Basil

Gnocchi e Tartufo Nero (VG) (G) (D) 180
Potato & Ricotta Gnocchi, Fontina Cheese, Parmigiano Reggiano DOP, Black Truffle

Tortelli Spinaci & Nocciola (G) (D) (N) 165
Ricotta & Spinach Stuffed Tortelli, Baby Spinach, Hazelnut, Parmigiano Reggiano DOP

Risotto Zucchini & Gamberi Rossi (D) (S) 245
Zucchini, Mazara Prawns, Parmigiano Reggiano DOP

Risotto ai Funghi e Tartufo (D) 200
Morel Mushrooms, Veal Jus, Parmigiano Reggiano DOP, Black Truffle

MAIN COURSE

Cavolo Verde Al Carbone (N) 165
Green Cabbage, Truffle Cauliflower Puree, Black Olives, Gremolata, Almond

Melanzana Cacio & Pepe (VG) (G) (D) 140
Eggplant, Cacio & Pepe Sauce, Semi-dry Tomatoes, Taggiasche Olives. Baby Spinach

Gamberoni alla Griglia (S) 275
Grilled Prawns, Garlic, Chili, Parsley

Branzino Alla Luciana (D) 195
Wild Sea Bass, Datterino Tomato Sauce, Broccolini, Taggiasche Olives, Capers, Lemon Confit

Tagliata di Manzo (D) 275
Black Angus Ribeye, Rocket Salad, Veal Jus, Parmigiano Reggiano DOP

Costolette Di Agnello (D) (N) 295
Lamb Chops, Cannellini Beans, Chicory, Pistachio Crust, Veal Jus

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TO SHARE

Costata di Manzo (1kg) (D) — 1,150
Australian Wagyu Beef Tomahawk, Truffle Mashed Potatoes, Béarnaise Sauce

Piccatina al Limone (G) (D) — 280
Corn Fed Chicken Scaloppine, Polenta, Spinach, Mushrooms, Lemon & Sage Sauce

Cotoletta di Vitello alla Milanese (G) (D) — 385
Veal Rib, Breadcrumbs, Crispy Potatoes, Cherry Tomato Confit, Lemon

Bistecca alla Fiorentina (1.2kg) (G) — 1,350
Australian Wagyu Beef T-bone steak, Truffle Potato, Grilled Vegetables, Rosemary Veal Jus, Pommery Mustard

Grigliata Mista di Mare (S) (D) — 1,500
Grilled King Crab Legs, Jumbo Prawns, Octopus Tentacles, Canadian Lobster, Calamari, Salmoriglio Sauce

Pescato del Giorno — Market Price
Catch of the Day, Seasonal Vegetables, Salmoriglio Sauce

Paccheri al Ragù di Mare (S) (G) — 295
Lobster, Clams, Squid, Prawns, Sea Bass, Italian Basil, Lemon Zest

SIDE DISH

Patatine Fritte, Maionese al Tartufo (VG) (D) — 70
French Fries, Parmesan, Truffle Mayonnaise

Purè di Patate (VG) (D) — 60
Mashed Potatoes

Giardiniera Di Verdure (VG) (D) — 60
Sautéed Vegetables

Insalata Mista — 60
Mixed Salad

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DESSERT

Tiramisu (D) 80
Savoiardi Bisquit, Coffee Syrup, Mascarpone Cream, Cocoa Powder

Cioccolato, Gianduia e Vaniglia (N) (D) 100
Chocolate Biscuit, Gianduja Cream, Vanilla Ice Cream

- Sommelier Pairing: Midnight Kiss Champagne Cocktail 160
  Hennessy VS, Crème de Cacao, Amaretto, Taittinger Brut

Orange and Chestnut (N) 100
Chestnut Crumble, Orange Sorbet, Crispy Meringue, Chestnut Cream

- Sommelier Pairing: Taylor's 20 Year Old Tawny 190

Semifreddo (N) (D) 80
Pistachio Chantilly, Raspberry Sorbet, Crispy Meringue

- Sommelier Pairing: Raspberry Brulee Cocktail 80
  Baileys, Chambord, Raspberry Puree, Caramel, Cream

Tahitian Vanilla Panna Cotta (N) 70
Almond, Cherry
- Sommelier Pairing: Planeta, Passito di Noto, D.O.C., Italy 120

Frutta Mista 100
Fruit Platter

At Four Seasons Resort Dubai at Jumeirah Beach, we are committed to preserving the environment and leaving a positive, enduring impact on our local community. We endeavor to use food suppliers with an ethical approach to food service with reduced and reusable packaging. Our actual initiatives include working closely with local suppliers to help reduce our food miles and support local economies. By implementing this philosophy, we ensure that all of our meat and dairy are ethically sourced, our fish and seafood are sustainable, and our eggs are cage-free.

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