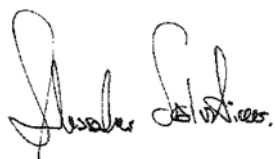


ARMANI / RISTORANTE

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, appearing to read 'Alessandro Salvatico'.

RISTORANTE CHIEF
Alessandro Salvatico

A handwritten signature in black ink, appearing to read 'Massimo Fonte'.

RISTORANTE MANAGER
Massimo Fonte

DEGUSTAZIONE / DEGUSTATION

GOURMET 10/10

SGOMBRO

SGOMBRO MARINATO, CIPOLLA ROSSA E YUZU

MARINATED MACKEREL, RED ONION AND YUZU

RISOTTO (D)

RISOTTO "MANTECATO" CON MASCARPONE, LIMONE, ORIGANO E POMODORO

RISOTTO "MANTECATO" WITH MASCARPONE, LEMON, OREGANO AND TOMATO

VITELLO (D)

CONTROFILETTO DI VITELLO, CREMA DI PATATE, FUNGHI E ZENZERO

BRAISED VEAL STRIPLOIN, POTATO CREAM, MUSHROOMS AND GINGER

PAVLOVA (D)

MERINGA CROCCANTE AL LIME, FRAGOLE DI BOSCO, GELATO AL MASCARPONE E VANIGLIA DI TAHITI

LIME CRISPY MERINGUE, WILD STRAWBERRY, TAHITIAN VANILLA MASCARPONE ICE CREAM

DEGUSTATION MENU 350 AED

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (PORK) Shellfish (S) Vegetarian (V)

All prices are in AED and are inclusive of 10% municipality and 10% service charge

ARMANI / RISTORANTE

ANTIPASTI / STARTER

UOVO	(D, N)	140
UOVO BIO A 64 GRADI, PANE CROCCANTE, CREMA DI ROBIOLA E FUNGHI PORCINI <i>ORGANIC EGG 64 DEGREES, CRISPY BREAD, ROBIOLA CREAM AND PORCINI MUSHROOMS</i>		
TARTARE TONNATA	(D)	120
DI MANZO "BLACK ANGUS", SALSA TONNATA E UOVO DI QUAGLIA <i>"BLACK ANGUS" BEEF TARTARE, "TONNATA" SAUCE AND QUAIL EGG</i>		
SALMONE		120
SALMONE MARINATO CON BARBABIETOLA, CREMA DI YUZU, OLIVE E SORBETTO AL LIMONE E TIMO <i>MARINATED SALMON WITH BEETROOT, YUZU CREAM, OLIVES AND LEMON AND THYME SORBET</i>		
BURRATA	(D)	110
BURRATA, POMODORI COLORATI, MELANZANE VIOLA AFFUMICATE E SOTT'ACETO <i>BURRATA CHEESE, HEIRLOOM TOMATOES, SMOKED AND PRESERVED PURPLE EGGPLANT</i>		
GAMBERI	(S)	140
GAMBERI ROSOLATI, POLENTA BIANCA E FUNGHI SALTATI <i>SEARED PRAWNS, WHITE POLENTA AND SAUTEED MUSHROOMS</i>		
FOIE GRAS	(N)	140
FOIE GRAS ROSOLATO, MELA COTOGNA, CIALDA AL PARMIGIANO/NOCCIOLA E ACETO BALSAMICO <i>SEARED FOIE GRAS, QUINCE, PARMIGIANO/HAZELNUT TUILE AND BALSAMIC VINEGAR</i>		
CIPOLLA	(D)	90
CIPOLLA AL CARTOCCIO, RAGÚ DI VITELLO E RASCHERA <i>BAKED ONIONS, VEAL RAGOUT AND RASCHERA CHEESE</i>		
PROSCIUTTO	(PORK)	120
PROSCIUTTO STAGIONATO 18 MESI, PERE CARAMELLATE E FUNGHI IN CONSERVA <i>HAM AGED 18 MONTHS SERVED WITH CARAMELIZED PEARS AND PICKLED MUSHROOMS</i>		
INSALATA	(D, N, V)	80
SONCINO, INDIVIA, UVA, PECORINO CON EMULSIONE ALL'ACETO DI MELE <i>LAMB LETTUCE, ENDIVES, GRAPES, PECORINO AND APPLE VINEGAR DRESSING</i>		

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (PORK) Shellfish (S) Vegetarian (V)

All prices are in AED and are inclusive of 10% municipality and 10% service charge

PRIMI PIATTI / PASTA AND RISOTTO

RISOTTO GAMBERI	(D, S)	180
RISOTTO "CARNAROLI", MANTECATO AL LIMONE E TIMO, GAMBERI ROSSI SICILIANI		
<i>RISOTTO "CARNAROLI" MANTECATO WITH LEMON AND THYME, SICILIAN RED PRAWNS</i>		
RISOTTO PORCINI	(D, V)	160
RISOTTO "CARNAROLI" MANTECATO AI FUNGHI PORCINI E TARTUFO ESTIVO		
<i>RISOTTO "CARNAROLI" MANTECATO WITH PORCINI MUSHROOMS AND SUMMER TRUFFLE</i>		
TAGLIOLINI	(D, V)	120
TAGLIOLINI AL GRANO ARSO, CACIO, PEPE, FAVE E MENTA		
<i>TAGLIOLINI WITH CHARRED WHEAT, PECORINO CHEESE, BLACK PEPPER, FAVA BEANS AND MINT</i>		
TAGLIATELLE	(D)	120
TAGLIATELLE ALLO ZAFFERANO, RAGÚ DI STINCO E GREMOLATA		
<i>SAFFRON TAGLIATELLE, VEAL SHANK RAGOUT AND GREMOLATA</i>		
RAVIOLI	(D, V)	130
RAVIOLI ALLA RICOTTA DI PECORA, MAGGIORANA, BRODO DI PARMIGIANO E FUNGHI		
<i>RAVIOLI WITH SHEEP RICOTTA, MARJORAM, PARMESAN AND MUSHROOM BROTH</i>		
FREGOLA	(D, V)	120
FREGOLA MANTECATA, MELANZANE, CARBONE VEGETALE, POMODORI SECCHI E CREMA DI BURRATA		
<i>FREGOLA MANTECATA WITH EGGPLANT, VEGETABLE CHARCOAL, SUN-DRIED TOMATOES AND BURRATA CREAM</i>		
SPAGHETTI	(D, S)	200
ALLA CHITARRA, ASTICE E SALSA "BAGNACAUDA"		
<i>CHITARRA SPAGHETTI, LOBSTER AND CREAMY "BAGNACAUDA" SAUCE</i>		
PENNETTE	(D)	120
PENNETTE AL GRANO DURO DI GRAGNANO, RAGÚ DI VITELLO IN BIANCO E CIPOLLOTTI		
<i>PENNETTE PASTA OF DURUM WHEAT FROM GRAGNANO, WHITE VEAL RAGOUT AND SCALLION</i>		

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (PORK) Shellfish (S) Vegetarian (V)

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ZUPPE / SOUP

PESCE E CROSTACEI

(D, S) 140

ZUPPETTA CON ORZO PERLATO E ZUCCHINE, CAVIALE E GERMOGLI

SEAFOOD SOUP, PEARL BARLEY, COURGETTE, CAVIAR AND CRESS

LEGUMI

(D, N, V) 80

ZUPPA DI LEGUMI E VERDURE, PESTO E OLIO EXTRA VERGINE D'OLIVA 'INPIRIVO'

BEANS AND LENTIL SOUP, VEGETABLES, PESTO AND EXTRA VIRGIN OLIVE OIL 'INPIRIVO'

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (PORK) Shellfish (S) Vegetarian (V)

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ARMANI / RISTORANTE

PESCE / FISH

BRANZINO 260

DI LENZA COTTO IN CROSTA DI SALE, SERVITO AL CARRELLO, FINOCCHI BRASATI E RISTRETTO DI AGRUMI
WILD SEA BASS IN SALT CRUST CARVED AT YOUR TABLE, BRAISED FENNEL AND CITRUS FRUITS "RISTRETTO"

CAPELANTE (D, S) 180

CAPELANTE SCOTTATE, CREMA DI ZUCCA, FUNGHI E SPECK D'ANATRA
SEARED SCALLOP, PUMPKIN CREAM, MUSHROOMS AND DUCK SPECK

ASTICE (D, S) 290

ASTICE ROSOLATO, CAPONATA SICILIANA DI MELANZANE E BASILICO
SEARED LOBSTER, EGGPLANT SICILIAN CAPONATA AND BASIL

PESCATO DEL GIORNO 170

PESCATO DEL GIORNO, GUAZZETTO DI POMODORI, FAVE, BASILICO E PEPERONCINO
CATCH OF THE DAY, TOMATO GUAZZETTO WITH FAVA BEANS, BASIL AND CHILI

CARNE / MEAT

AGNELLO (D) 220

CARNE DI AGNELLO ROSOLATO, CANNELLINI, SPINACI E SORBETTO ALL'ARANCIA ROSSA
ROASTED LAMB LOIN, CANNELLINI BEANS, SPINACH AND BLOOD ORANGE SORBET

ANGUS (D) 280

FILLETTO DI "BLACK ANGUS" AL CARRELLO CON FEGATO D'OCA, PUREA AL TARTUFO, PORCINI E ASPARAGI
GRILLED "BLACK ANGUS" FILLET, FOIE GRAS, TRUFFLE MASHED POTATO, PORCINI MUSHROOMS AND ASPARAGUS

GUANCIA (D) 200

GUANCIA DI VITELLO BRASATA, SEDANO RAPA, CIPOLLE CARAMellate E PEPE VERDE
BRAISED BEEF CHEEK, CELERIAC, CAMELIZED ONIONS AND GREEN PEPPER CORN

ANATRA (D) 190

PETTO D'ANATRA ROSOLATO ALLE SPEZIE, CAROTE E SENAPE VIOLA
GLAZED DUCK BREAST WITH SPICES, CARROTS AND PURPLE MUSTARD

VITELLO (D, N) 250

FILLETTO ROSOLATO AL CARBONE VEGETALE, FUNGHI SALTATI E RIDUZIONE SCALOGNO
SEARED VEAL TENDERLOIN WITH VEGETABLE CHARCOAL, SAUTÉ MUSHROOMS AND SHALLOT REDUCTION

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (PORK) Shellfish (S) Vegetarian (V)

All prices are in AED and are inclusive of 10% municipality and 10% service charge

ARMANI

Hotels & Resorts

RISTORANTE 5-COURSE MILANO Set Menu

UOVO (D, N)

UOVO BIO A 64 GRADI, CREMA DI ASPARAGI, NOCCIOLE TOSTATE, PANE CROCCANTE E CAVIALE
ORGANIC EGG 64 DEGREES, ASPARAGUS CREAM, TOASTED HAZELNUT, CRYSPY BREAD AND CAVIAR



FREGOLA (D)

FREGOLA MANTECATA, ASPARAGI BIANCHI E VONGOLE
FREGOLA MANTECATA WITH WHITE ASPARAGUS AND CLAMS



BRANZINO

DI LENZA COTTO SULLA PELLE, CARCIOFI BRASATI E OLIVE TAGGIASCHE
WILD SEA BASS COOKED ON THE SKIN, ARTICHOKES AND TAGGIASCA OLIVES



VITELLO (D, N)

FILETTO ROSOLATO AL CARBONE VEGETALE, VERDURE E RIDUZIONE SCALOGNO
SEARED VEAL TENDERLOIN WITH VEGETAL CHARCOAL, GREENS AND SHALLOT REDUCTION



LA SFERA (D, N)

LAMPONI, CHANTILLY ALLA VANIGLIA, CREME BRULEE AI PETALI DI ROSA E CRUMBLE DI BISCOTTI DI REMIS
RASPBERRIES, VANILLA CHANTILLY, ROSE PETAL CREME BRULEE, REIMS BISCUIT CRUMBLE

AED 590 NET PER PERSON

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (PORK) Shellfish (S) Vegetarian (V)
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ARMANI / RISTORANTE

DOLCI / DESSERT

CUBO

(D, N) 70

SEMIFREDDO ALLA MADORLA, GELATINA DI MELA

COTOGNA E ZUCCHERO FILATO ALLA VANIGLIA

ALMOND SEMIFREDDO, QUINCE JELLY, GINGER BREAD

AND VANILLA SUGAR FLOSS

LA SFERA

(D, N) 100

FRAGOLE, CHANTILLY ALLA VANIGLIA, CREME BRULEE

AI PETALI DI ROSA E CRUMBLE DI BISCOTTI DI REIMS

STRAWBERRIES, VANILLA CHANTILLY, ROSE PETAL

CREME BRULEE AND REIMS BISCUIT CRUMBLE

TIRAMISU

(D, N) 70

PARFAIT AL CAFFE, SPUMA AL MASCARPONE,

SPUGNA AL CACAO E ZABAIONE DI ESPRESSO

COFFEE PARFAIT, MASCARPONE FOAM, COCOA SPONGE

AND ESPRESSO SABAYON

CIOCCOLATO

(D, N) 90

CIALDA OPALINE, PANNA COTTA AL CIOCCOLATO BIANCO,

CAVIALE DI CACAO E SPUGNA SACHER

OPALINE TUILE, WHITE CHOCOLATE PANNA COTTA,

COCOA CAVIAR AND SACHÈRE SPONGE

DOLCI / DESSERT

HIBISCUS (D) 70

CREMOSO AL LAMPONE E HIBISCUS, BARBABIETOLA CANDITA,
GRANITA FLOREALE

*RASPBERRY HIBISCUS CREMEUX, CANDIED BEETROOT,
FLOWER INFUSION, GRANITA*

PIEMONTE (D, N) 70

FOGLIE DI PASTA FILO CARAMELLATA, BAVARESE

AL GIANDUJA E DIPLOMATICA ALBICOCCA CANDITA E PRALINA
*CARAMELIZED FILO LEAVES, HAZELNUT GIANDUJA BAVAROISE,
APRICOT CONFIT AND PRALINE*

FORMAGGI (D, N) 90

SELEZIONE DI FORMAGGI ITALIANI

CON COMPOSTE DI FRUTTA

*ITALIAN CHEESE SELECTION SERVED WITH
HOMEMADE FRUIT COMPOTE*

VINI DA DESSERT / DESSERT WINE

ITALY

Vintage Glass

Moscato Passito, Palazzina, Piedmont	13	70
Tenuta Dell'Ornellaia, Ornus, Tuscany, Italy	11	250

FRANCE

Château D'Armajan des Ormes, Sauternes	09	70
D.Clarence Dillon, Montbazillac, Clarendelle	03	130
Château Suduiraut, Premier Cru, Sauternes	02	180
Vin de Constance, Klein Constantia, South Africa	11	200

REST OF THE WORLD

Torres, Floralis, Moscatel D'Oro, Spain	N/V	30
Weszeli, Eiswein, Grüner Veltliner, Austria	07	85

PORT AND SHERRY

Deluxe Cream Sherry, Solera Reserva, E. Lustau	N/V	70
Taylor's, Tawny Port 20 years old	N/V	130

GRAPPA

Argiolas, Tremontis	55
Antinori Grappa di Tignanello	85
Gaja & Rey, Chardonnay	90
Prime Uve Cru, Muller Thurgau	135

DIGESTIVE & LIQUOR

Sambuca Vaccari	55
Sambuca Opal Nera Original Black	55
Limoncello del Sole	55
Frangelico	55
Baileys Irish Cream	55
Jägermeister	55
Drambuie	55
Kahlúa	55
Amaretto Disaronno	65
Patron X.O. Café	75
Grand Marnier	80

COGNAC/ARMAGNAC

Hennessy V.S	60
Hennessy V.S.O.P	90
D'Ussé V.S.O.P	190
Martell Cordon Bleu	240
Hennessy X.O.	290
Hennessy Paradise	460
Martell Cohiba	940
Hennessy Paradise Imperial	2500
Hennessy Richard	3600
Remy Martin Louis XIII	3600

RUM

Ron Zacapa Solera Grand Reserva 23 years old	140
Ron Zacapa X.O	190
Facundo Eximo	190
Facundo Exquisito	350
Havana Gran Reserva 15 years old	650

ARMANI TEA

English breakfast	شاي الافطار الانجليزي	30
Afternoon Darjeeling	شاي دارجيلنج	30
Earl Grey	شاي إيرل جريي	30
Green Tea	شاي أخضر	30
Green Tea and Jasmine	شاي أخضر باليسمين	30
Green Tea with Lemon	شاي أخضر باليسمين	30
Moroccan Mint	نعناع مغرب	30
Pure Mint	نعناع نق	30
Chamomile	شاي البابونج	30
Lemon and Ginger Tea	شاي الليمون والزنجبيل	30

COFFEE

Espresso	إسبريسو	30
Americano	أمريكانو	35
Cappuccino	كابوتشينو	40
Latte	كافيه لاتيه	40
Double Espresso	إسبريسو مزدوج	40
Shakerato	قهوة شاكيراتو	45

All prices are in AED and are inclusive of 10% municipality and 10% service charge

ARMANI

Hotels & Resorts

RISTORANTE 4-COURSE FIRENZE Set Menu

FOIE GRAS (N, ALCOHOL)

FOIE GRAS ROSOLATO, CILIEGE, RISTRETTO AL PORTO, PISTACCHIO E FEULLIANTINE
SEARED FOIE GRAS, CHERRIES, PORTO "RISTRETTO", PISTACHIO AND FEULLIANTINE



RISOTTO BARBABIETOLA (D, V, N)

RISOTTO "CARNAROLI", BARBABIETOLA, NOCCIOLE TOSTATE E CASTELMAGNO
RISOTTO "CARNAROLI", BEETROOT, TOASTED HAZELNUT AND CASTELMAGNO CHEESE



BRANZINO

DI LENZA COTTO SULLA PELLE, CARCIOFI BRASATI E OLIVE TAGGIASCHE
WILD SEA BASS COOKED ON THE SKIN, ARTICHOKES AND TAGGIASCA OLIVES



TIRAMISU (D, N)

PARFAIT AL CAFFE, SPUMA AL MASCARPONE, SPUGNA AL CACAO E ZABAIONE DI ESPRESSO
COFFEE PARFAIT, MASCARPONE FOAM, COCOA SPONGE AND ESPRESSO SABAYON

AED 470 NET PER PERSON

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (PORK) Shellfish (S) Vegetarian (V)
All prices are in AED and are inclusive of 10% municipality and 10% service charge

ARMANI

Hotels & Resorts

RISTORANTE 5-COURSE NAPOLI Set Menu

TARTARE TONNATA (D)

DI MANZO "BLACK ANGUS", SALSA TONNATA E UOVO DI QUAGLIA
"BLACK ANGUS" BEEF TARTARE, "TONNATA" SAUCE AND QUAIL EGG



RISOTTO GAMBERI (D, S)

RISOTTO "CARNAROLI", AL CRESCIONE, GAMBERI ROSSI SICILIANI E BOTTARGA
RISOTTO "CARNAROLI" WITH WATERCRESS, SICILIAN RED PRAWNS AND "BOTTARGA"



CAPELANTE (D, S)

CAPELANTE SCOTTATE, CREMA DI CAROTE, CITRONELLA E SPECK D'ANATRA
SEARED SCALLOP, CARROT CREAM, LEMONGRASS AND DUCK SPECK



ANGUS (D)

FILETTO DI "BLACK ANGUS" AL CARRELLO FEGATO D'OCA, PUREA AL TARTUFO, PORCINI E ASPARAGI
GRILLED "BLACK ANGUS" FILLET, FOIE GRAS, TRUFFLE MUSHED POTATO, PORCINI AND ASPARAGUS



PIEMONTE (D)

FOGLIE DI PASTA FILO CARAMELLATE, BAVARESE AL GIANDUJA, DIPLOMATICA AL SESAMO E PRALINA
CARAMELIZED FILO LEAVES, HAZELNUT GIANDUJA BAVAROSE, SESAME DIPLOMATE, PRALINE

AED 680 NET PER PERSON

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (PORK) Shellfish (S) Vegetarian (V)
All prices are in AED and are inclusive of 10% municipality and 10% service charge

ARMANI

Hotels & Resorts

RISTORANTE 4-COURSE ROMA Set Menu

BURRATA (D)

BURRATA, POMODORI COLORATI, MELANZANE VIOLA AFFUMICATE E SOTTO'ACETO
BURRATA CHEESE, HEIRLOOM TOMATOES, SMOKED AND PRESERVED PURPLE EGGPLANT



FREGOLA (D)

FREGOLA MANTECATA, ASPARAGI BIANCHI E VONGOLE
FREGOLA MANTECATA WITH WHITE ASPARAGUS AND CLAMS



GUANCIA (D)

GUANCIA DI VITELLO BRASATA, SEDANO RAPA, CIPOLLE CARAMELLATE E PEPE VERDE
BRAISED BEEF CHEEK, CELERIAC, CARAMELIZED ONIONS AND GREEN PEPPER CORN



CIOCCOLATO (D, N)

CIALDA OPALINE, PANNACOTTA AL CIOCCOLATO BIANCO, CAVIALE DI CACAO E SPUGNA SACHER
OPALINE TUILE, WHITE CHOCOLATE PANNACOTTA, COCOA CAVIAR, SACHER SPONGE

AED 520 NET PER PERSON

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (PORK) Shellfish (S) Vegetarian (V)
All prices are in AED and are inclusive of 10% municipality and 10% service charge

ARMANI

Hotels & Resorts

RISTORANTE 3-COURSE TORINO Set Menu

SALMONE

SALMONE MARINATO CON BARBABIETOLA, CREMA DI YUZU, OLIVE E SORBETTO AL LIMONE E TIMO

MARINATED SALMON, BEETROOT, YUZU CREAM, OLIVES AND LEMON AND THYME SORBET



GUANCIA (D)

GUANCIA DI VITELLO BRASATA, SEDANO RAPA, CIPOLLE CARAMELLATE E PEPE VERDE

BRAISED BEEF CHEEK, CELERIAC, CARMELIZED ONIONS AND GREEN PEPPER CORN



CIOCCOLATO (D, N)

CIALDA OPALINE, PANNACOTTA AL CIOCCOLATO BIANCO, CAVIALE DI CACAO E SPUGNA SACHER

OPALINE TUILE, WHITE CHOCOLATE PANNACOTTA, COCOA CAVIAR, SACHER SPONGE

AED 380 NET PER PERSON

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (PORK) Shellfish (S) Vegetarian (V)
All prices are in AED and are inclusive of 10% municipality and 10% service charge

ARMANI

Hotels & Resorts

RISTORANTE 3-COURSE VEGETARIAN Set Menu

BURRATA (D)

BURRATA, POMODORI COLORATI, MELANZANE VIOLA AFFUMICATE E SOTTO' ACETO

BURRATA CHEESE, HEIRLOOM TOMATOES, SMOKED AND PRESERVED PURPLE EGGPLANT



FREGOLA (D, V)

FREGOLA MANTECATA AI CARCIOFI, TARTUFO NERO E FUNGHI

FREGOLA MANTECATA WITH ARTICHOKES, BLACK TRUFFLE AND MUSHROOMS



TIRAMISU (D, N)

PARFAIT AL CAFFE, SPUMA AL MASCARPONE, SPUGNA AL CACAO E ZABAIONE DI ESPRESSO

COFFEE PARFAIT, MASCARPONE FOAM, COCOA SPONGE AND ESPRESSO SABAYON

AED 310 NET PER PERSON

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (PORK) Shellfish (S) Vegetarian (V)
All prices are in AED and are inclusive of 10% municipality and 10% service charge

ARMANI

Hotels & Resorts

RISTORANTE 3-COURSE VENEZIA Set Menu

GAMBERI (S)

GAMBERI ROSOLATI, CREMA DI CANNELLINI, SPIANCI E PEPERONCINO DI ESPELETTE
SEARED PRAWNS, CANNELLINI BEANS CREAM, SPINACH AND ESPELETTE PEPPER



ANATRA

PETTO D`ANATRA ROLOSALTO ALLE SPEZIE, CAROTE E SENAPE VIOLA
GLAZED DUCK BREAST WITH SPICES, CARROTS AND PURPLE MUSTARD



CUBO (D, N)

CUBO AL TORRONE GHIACCIATO, FRUTTA CANDITA, INSERTO AL LAMPONE E CREMOSO AL PISTACCHIO
FROZEN NOUGAT CUBO, CANDIED FRUITS, RASPBERRY INSERT, PISTACHIO CREMOSO

AED 350 NET PER PERSON

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (PORK) Shellfish (S) Vegetarian (V)
All prices are in AED and are inclusive of 10% municipality and 10% service charge
