



I was born and raised in a small town in Italy called Veroli, very close to Rome. My career as an Italian chef was inspired by my parents and grandparents, a family who loves to cook traditional and tasteful food using genuine products sourced from a unique area called 'Ciociaria' in region of Lazio.

Starting my career at an early age, I began working in large kitchens having the opportunity and the tenacity to work with great chefs in grand 5-star luxury hotels and Michelin Star restaurants such as Fabio Campoli or Jamie Olivier.

"My table philosophy, in work and in life, is summed up by attention to "good things", in which the essentials are visible only to the eyes of those who experience cooking not as an end but as a means of transmitting emotions, passing history and culture."

In the course of my years of experience, my professional strength has been the knowledge of raw materials, of the terroir, the chemistry and physics of food and everything that revolves around a recipe. Through the research of ancient texts and understanding of cooking techniques and nutrients in ingredients, allowed me to discover the real "story" that is hidden in every traditional dish that can come to mind.

The key to evolving as a chef, whatever direction he takes, is always inherent in the thirst for culture. Thus, the wider the exposure to different resources, the deeper the knowledge, the better one becomes as a chef.

What if I were an ingredient? Thinking about it I feel just like ... rice! A basic, simple, humble cereal, with a "neutral" taste, but capable of transforming itself according to situations and interpretations, into thousands of recipes: from soups, to pilaf rice, to the most elegant and velvety risotto.

Andrea Brugnetti
Head Chef



Scan to discover our seafood selection and trace your fish from sea to serving.



Come è Profondo il Mare

How Deep Is The Sea

Available Only for the Whole Table, Minimum of 2 Guests

Ostrica & Granita (GF, LF, R, SF, LS)

Locally Sourced Dibba Bay, Apple Granita

Pane & Prosciutto di Tonno (CS, D, E, R, SF)

Bread, Home Made Tuna Ham, Herbs

Ricciola "Alla Marinara" (GF, LF, R, SF)

Yellow Tail, Langoustine Tartar, Caviar, Tomato Dressing

Linguine Ricci e Bottarga (LF, SF)

Linguine Gentile, Sea Urchin, Mullet Eggs, Amalfi Lemon

Branzino Pizzaiola (A, D, S, SF)

Atlantic Seabass, Pizzaiola Sauce, Clams Foam

Vacherin Al Lampone (D, E, GF)

Raspberry Sorbet, Citrus Basil Sorbet, Crunchy Meringue

Profiteroles Alle Nocciole (D, E, G, N, S)

Hazelnut Choux, Gianduja Sauce, Vanilla Ice Cream

550 Per Person

(***) Items not included on the Half Board offer | A Supplement of AED 380 per adult for the Tasting Menu | A Supplement of AED 180 per adult will be added to the Half Board package for A La Carte based on 1 Starter, 1 Main, 1 Side, 1 Dessert. Do not hesitate to ask to the server about product provenance

Signature Dish | A Contains Alcohol | CS Certified Sustainable | D Contains Dairy | E Contains Egg | GF Gluten Free Dish | LF Lactose Free | LS Locally Sourced | N Contains Nuts | P Contains Pork | R Raw Food / Crude | S Contains Soy | SE Contain Sesame | SF Contains Shellfish | V Vegetarian Dish | VG Vegan

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Raw Selection

Bluefin Tuna (CS, GF, LF, R)

Sustainable BlueFin Tuna Tartar, Blood Orange Dressing, Chilly, Celery & Cucumber

Red Mullet (LF, LS, R) 🐟

Red Mullet Carpaccio, Truffle, Bergamot, Basil Dressing

Salmon Trout (A, D, R, SF)

French Salmon Trout Tartar, Clams Juice & Greek Yogurt, Basil Oil, Trout Roe

95

Purple Prawn (GF, LF, R, SF) 🐟

Purple Prawn Tartar, Honey & Thyme Dressing, Caviar, Wild Herbs

115

165

White Seabass-Corvina (GF, LF, R, SF)

Corvina Sliced, Green Apple Sticks, Amalfi Lemon Gel, Wild Herbs

115

95

Yellow Tail & Langoustine (GF, LF, R, SF)

Hamachi & Langoustine Tartar, Tomato Dressing Marinara, Caviar

165

Sharing

Rockfish Crudo Tower*** (A, D, R, SF)

2 Person **495** | 4 Person **695**

Dibba & Belon Oyster, Yellow Tail, Purple Prawn, Langoustine, Tuna Tartar, Corvina, Salmon Trout Tartar

Rockfish Cold Steam Tower*** (LF, R, SF)

2 Person **650** | 4 Person **950**

Dibba & Belon Oyster, Jumbo Prawn, Langoustine, King Crab Leg, Lobster

Cold Steam King Crab Leg 500g*** (LF, N, SF)

Amalfi Lemon, Mediterranean Sauce, Salsa Verde

600

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Oyster Selection

Dibba Bay N2 (GF, LF, LS, R, SF)
Crisp and Briny

3 PIECES

90

6 PIECES

180***

12 PIECES

360***

Gillardeau N2 (GF, LF, R, SF)
Creamy and Nutty

140***

280***

560***

Belon N2 (GF, LF, R, SF)
Bold and Mineral

90

180***

360***

Ostrica Gratin (D, E, SF)

Our Oysters Are Served with Lemon and Mignonette

UP TO OYSTER PRICE

Giavieri Caviar Selection

Caviar Tradition Meets Italian Excellence

Baeri*** (R)
Fresh and Delicate

30G

410

50G

650

Oscietra Imperial*** (R)
Rich and Nutty

620

1000

Beluga*** (R)
Complex and Creamy

1400

2400

Our Caviars Are Served with Condiments and Blinis (D, E)

Starter

Fritto Misto (D, SF) 95
Baby Squid, Softshell Crab, Shrimp, Citrus Mayo

Prawn Guazetto (A, GF, LF, SF) 105
Purple Prawn, Caper, Olive, Lemon, Herb

Beef Carpaccio (D, R) 115
Lactose Free Options Available
Grass-Fed Beef Tenderloin, Shaved Truffle, Chiodini Mushroom, Parmesan, Buckwheat

Grilled Octopus (GF, LF) 🐙 125
Galician Octopus, Artichoke, Datterino Tomato, Eggplant, Salmoriglio Oil

Burrata & Tomato Salad (D, LS, V) 95
Locally Produced Burrata Cheese, Datterino Tomato, Sweet And Sour Capsicum, Basil

Baby Spinach Salad (D, GF, V) 75
Vegan and Lactose Free Options Available
Baby Spinach, Red Endive, Apple, Stracchino Cheese, Walnut

Beetroot Carpaccio (D, GF, LS, N, V) 75
Vegan and Lactose Free Options Available
Beetroot Dressing, Hazelnut, Homemade Lemon Ricotta

Tonno Tonnato (A, E, GF, LF, R, SF) 🐟 135
Sustainable BlueFin Tuna, Tuna Mayo, Herbs

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Pasta e Zuppe

Fusilli Verde, Pesto & Scampi (D, E, SF) 175
Gluten Free Option Available
 Handmade Fusili, Basil Pesto, Langoustine, Crusco Bell-pepper

Lobster Ravioli (D, E, S, SF) 190
 Maine Lobster, Handmade Ravioli, Mascarpone, Tarragon Oil

Spaghetti Quadrati Vongole E Limone (A, D, E, LS, SF) 140
 Handmade Fresh Spaghetti, Mediterranean Clams, Datterino Tomato, Amalfi Lemon

Garganelli Veal Ragù (A, D, E) 130
Gluten Free Option Available
 Handmade Garganelli, Veal Ragù, Caciocavallo Cheese

Truffle & Mushroom Risotto (D, GF, V) 185
Vegan and Lactose Free Option Available
 Acquerello Rice, Shaved Truffle, Wild Mushroom, Stacchino Cheese

Spaghetti Gentile Al Sugo Di Tonno (A, LF, S, SF) 180
 Gragnano Spaghetti, Slow Cook Bluefin Tuna, Basil

Fregola Con Frutti Di Mare (A, E, LF, SF) 190
 Sardinian Fregola, Crustaceous and Shells

Vellutata di Zucca (D, GF, LS, V) 85
Vegan and Gluten Free Option Available
 Pumpkin Soup, Handmade Lemon Ricotta, Basil Oil

Main Course

Atlantic Seabass (A, CS, D, SF) 225
 Acquanaria Seabass Filet, Turnip Top, Olive & Ciliegino Confit, Razor Clams Foam

Scallop Seamare (A, D, SF) 190
 Hand Dived Norway Scallop, Cauliflower cream, Salicornia, Beef Bacon, Truffle

Chicken & Pepperoni (A, GF, LF, N) 175
 Corn-Fed Chicken Breast and Thigh, Sweet & Sour Capsicum, Mediterranean Sauce, Demi Glace

Merluzzo & Beurre Blanc (A, D, SF) 250
 Tooth Fish, Sunchoke, Basil Beurre Blanc, Herbs

Salmon Trout & Amaretto (D, E, N) 185
 Salmon Trout, Baby Chart, Honey Lemon Mustard, Amaretto Biscuit

Angus Beef Filet (A, D, GF) 295
 250 Days Dry Aged Tenderloin, Potato Millefeuille, Wild Mushroom
AED 70 of supplement to be included in Half Board package

Eggplant Parmigiana (GF, LF, V, VG) 115
 Charcoal Grilled Eggplant, Tomato Sauce, Basil Pesto, Vegan Cheese

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Sharing

Seabass (GF, LF)  550
Seabass Salt Crust, Provençal Sauce Or Charcoal Grilled On Request

Dover Sole (D) 550
Dover Sole Pan Seared, Lemon Butter Sauce, Capers

Turbot (A, GF, LF) 550
Turbot, Baby Potato, Tomato, Herbs

Wagyu Ribeye*** (GF, LF, N) 650
Beef Wagyu Ribeye 6-7 Charcoal Grilled, Salmoriglio Oil

Grilled Seafood Selection***(GF, LF, N, SF) 1200
Octopus, Mediterranean Prawn, Lobster, Squid

AED 70 of supplement to be included in Half Board package
1 fish for 2 persons

Side Dish

Mediterranean Salad (D, GF, V)  65
Vegan and Lactose Free Option Available
Baby Gem Lettuce, Organic Tomatoes, Dry Fig, Rocket, Raspberry, 36 Months Aged Parmigiano


Hand Cut Fries (LF, V, VG) 65
Hand Cut Agria Potato Fries

Broccolini (GF, LF, V, VG) 65
Australian Broccolini Sautéed With Chilli, Garlic & Extravirgin Olive Oil

Tomato Salad (GF, LF, V, VG) 65
Mix of Organic Tomatoes, Fresh Oregano, Basil Oil

Grilled Asparagus (GF, LF, V, VG) 65
Charcoal Grilled Green Asparagus

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rockfish

LEISURELY LUNCH

Select One Starter, One Main Course, and One Decadent Dessert of Your Choice
AED 135 Per Person | Available Monday to Friday

Starter

Salmon Trout (A, D, R, SF)

French Salmon Trout Tartar, Clams Juice & Greek Yogurt, Basil Oil, Trout Roe

Baby Spinach Salad (D, GF, V)

Vegan and Lactose Free Options are Available

Baby Spinach, Red Endive, Apple, Stracchino Cheese, Walnut

Beef Carpaccio (D, R)

Lactose Free Options are Available

Grass-Fed Beef Tenderloin, Shaved Truffle, Chiodini Mushroom, Parmesan, Buckwheat

Vellutata di Zucca (D, GF, LS, V)

Vegan and Lactose Free Options are Available

Pumpkin Soup, Homemade Lemon Ricotta, Basil Oil

Main Course

Gnocchi Alla Sorrentina (D, E, V)

Handmade Gnocchi. Tomato Sauce, Mozzarella Cheese, Basil

Garganelli Veal Ragù (A, D, E)

Gluten-Free Option Available

Handmade Garganelli, Veal Ragù, Caciocavallo Cheese

Eggplant Parmigiana (GF, LF, V, VG)

Charcoal Grilled Eggplant, Tomato Sauce, Basil Pesto, Vegan Cheese

Chicken & Pepperoni (A, GF, LF, N)

Corn-Fed Chicken Breast & Thigh, Sweet & Sour Capsicum, Mediterranean Sauce, Demi Glace

Scallop Seamare (A, D, SF)

Hand Dived Norway Scallop, Cauliflower Cream, Salicornia, Beef Bacon, Truffle

Dessert

Piemonte Profiterole (D, E, G, N)

Hazelnut Choux, Gianduja Sauce, Vanilla Ice Cream

Seasonal Fruit Platter & Sorbet (GF, LF, V)

Vegan Option Available

Selection of Fresh Seasonal Fruits and Sorbet

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Kid Menu

STARTER

Veggie Sticks (LF, SE, V, VG) 25

Chicken Soup (LF) 35

Crispy Mozzarella (D, V) 40

PASTA

Mac & Cheese (D, V) 75

Gnocchi Al Pomodoro (LF, S, V, VG) 80

Spaghetti Bolognese (LF) 75

MAIN COURSE

Meatball & Mash Potato (D) 85

Chicken Milanese & French Fries (E, LF) 75

Grill Seabass & Mash Potato (D, GF) 80

SIDE DISH

French Fries (LF, V, VG) 35

Mash Potato (D, GF) 35

Mix Green Salad (GF, LF, V, VG) 35

DESSERT

Milk Chocolate Cream (D, N) 30

Sorbet (LF, V, VG)

Lemon, Mango, Raspberry

PER SCOOP 20

Fresh Fruit Skewers and Dips (D) 25

Ice Cream

Chocolate (D), Pistachio (D, E, N)
Strawberry (D), Vanilla (D, E)

PER SCOOP 20



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