



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, LS, R, SF)

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 Sauce, Mullet Eggs, Amalfi Lemon

Branzino Pizzaiola (D, S, SF)

Atlantic Seabass, Pizzaiola Sauce, Clams Foam

Calisson Mandorle & Arance (D, N, E)

Almond Foam, Orange 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 200 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 | 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
All prices are in UAE Dirhams and inclusive of 7% Municipality fees, 10% service charge and Value Added Tax

Raw Selection

Bluefin Tuna (CS, GF, LF, R)

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

95

Red Mullet (LF, LS, R) 🐟

Red Mullet Carpaccio, Truffle, Bergamot, Basil Dressing

165

Salmon Trout (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

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

Hamachi & Langoustine Tartar, Tomato Dressing, Marinara, Caviar

165

Sharing

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

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

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

Lobster Catalana*** (GF, LF, SF)

2 Person **380** | 4 Person **700**

Steamed Maine Lobster, Tomatoes, Potatoes, Basil, Red Onion Confit, Basil

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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***

Ostrica Gratin (D, E, SF)
Our Oysters are Served with Lemon and Mignonette

UP TO OYSTER PRICE

Giaivieri Caviar Selection

Caviar Tradition Meets Italian Excellence

Oscietra Imperial*** (R)
Rich and Nutty

30G
620

50G
1000

Beluga*** (R)
Complex and Creamy

1400

2400

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

Starter

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

95

Prawn Guazzetto (GF, LF, SF)
Purple Prawn, Caper, Olive, Lemon, Herb

105

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

115

Octopus Carpaccio (GF, LF) 🐙
Atlantic Octopus Carpaccio, Lemon, Olives,
Potato, Celery, Datterino, Paprika, Parsley

135

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

95

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

75

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

75

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

135

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

85

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Pasta e Zuppe

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

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

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

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

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

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

Main Course

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

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

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

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

Angus Beef Filet (D, GF) 295
250 Days Dry Aged Tenderloin, Potato
Millefeuille, Wild Mushroom

Melanzana Mediterranea (GF, LF, V, VG) 115
Charcoal Grilled Eggplant, Vegetables Caponata,
Vegan Cheese, Basil

AED 70 of supplement to be included in Half Board package

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Sharing

Seabass (GF, LF) 🐟

Seabass Salt Crust, Provençal Sauce or Charcoal Grilled on Request

650

Dover Sole (D)

Dover Sole Pan Seared, Lemon Butter Sauce, Capers

550

Turbot (GF, LF)

Turbot, Baby Potato, Tomato, Herbs

650

Wagyu Ribeye*** (GF, LF, N)

Beef Wagyu Ribeye 6-7 Charcoal Grilled, Salmoriglio Oil

650

Grilled Seafood Selection*** (GF, LF, N, SF) 1200

Octopus, Mediterranean Prawn, Lobster, Squid

Catch of the day***

Fresh Catch Available on Display

Market Price

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

Side Dish

Mediterranean Salad (D, GF, V) 🐟

Vegan and Lactose Free Option Available

Baby Gem Lettuce, Organic Tomatoes, Dry Fig, Rocket, Raspberry, 36 Months Aged Parmigiano

65

Hand Cut Fries (LF, V, VG)

Hand Cut Agria Potato Fries

65

Broccolini (GF, LF, V, VG)

Australian Broccolini Sautéed With Chilli, Garlic & Extravirgin Olive Oil

65

Tomato Salad (GF, LF, V, VG)

Mix of Organic Tomatoes, Fresh Oregano, Basil Oil

65

Grilled Asparagus (GF, LF, V, VG)

Charcoal Grilled Green Asparagus

65

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rockfish

LEISURELY LUNCH

Select One Starter, One Main Course, and One Decadent Dessert of Your Choice

AED 150 Per Person | Available Monday to Friday

Select One Starter, and One Main Course or One Main Course, and One Decadent Dessert of Your Choice

AED 120 Per Person | Available Monday to Friday

Starter

Salmon Trout (D, R, SF)

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

Baby Spinach Salad (D, GF, N, V)

Vegan and Lactose Free Options are Available

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

Beef Carpaccio (D, R)

Lactose Free Option 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 (D, E)

Gluten-Free Option Available

Handmade Garganelli, Veal Ragù, Caciocavallo Cheese

Melanzana Mediterranea (GF, LF, V, VG)

Charcoal Grilled Eggplant, Vegetables Caponata,
Vegan Cheese, Basil

Chicken & Pepperoni (GF, LF, N)

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

Scallop Seamare (D, SF) ➡

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

Dessert

Piemonte Profiterole (D, E, G, N, S)

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

Available for Kids Under 12 Years Old

STARTER

Veggie Sticks (LF, SE, V, VG)

25

Crispy Mozzarella (D, V)

40

Chicken Soup (LF)

35

PASTA

Mac & Cheese (D, V)

75

Spaghetti Bolognese (LF)

75

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

80

MAIN COURSE

Meatball & Mash Potato (D)

85

Grill Seabass & Mash Potato (D, GF)

80

Chicken Milanese & French Fries (E, LF)

75

SIDE DISH

French Fries (LF, V, VG)

35

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

35

Mash Potato (D, GF)

35

DESSERT

Milk Chocolate Cream (D, N)

30

Fresh Fruit Skewers and Dips (D)

25

Sorbet (LF, V, VG)

PER SCOOP 20

Lemon, Mango, Raspberry

Ice Cream

PER SCOOP 20

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



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