

SALMON CRUDO

Lemon mustard, green apple

SAFFRON ARANCINI

Spicy tuna tartare

**BURRATA & TOMATO** 

Pomegranate, basil oil (V)

TRUFFLE RISOTTO

Acquerello rice (V)

SEAFOOD MIXED GRILL

Prawns, scallop, king crab, sea bass, octopus, crispy fennel

FREE RANGE BABY CHICKEN

Polenta orentine, chicken jus

SELECTION OF SIDE DISHES

**TIRAMISU** 

Mascarpone cream, coffee infused biscuit (N, D, G)

MANJARI CHOCOLATE MOUSSE

Hazelnut crunchy feuilletine, chocolate sponge (E, D, G, N)

AED 350 per person



SEA BASS CARPACCIO Fresh tomato, lemon dressing

SAFFRON ARANCINI Spicy tuna tartare

YELLOW FIN TUNA Truffle

QUINOA SALAD
Guacamole, yoghurt, lemon dressing



LOBSTER RISOTTO
Acquerello rice (S)

SEAFOOD MIXED GRILL
Prawns, scallop, king crab, sea bass, octopus, crispy fennel

**VEAL CHOP MILANESE** 

SELECTION OF SIDE DISHES



TIRAMISU

Mascarpone cream, coffee infused biscuit (N, D, G)

MANJARI CHOCOLATE MOUSSE Hazelnut crunchy feuilletine, chocolate sponge (E, D, G, N)

SHADES OF HAZELNUT & LEMON
Hazelnut parfait, hazelnut foam, lemon sorbet (G, D, N)

AED 450 per person



SEA BASS CARPACCIO Fresh tomato, lemon dressing

SAFFRON ARANCINI Spicy tuna tartare

YELLOW FIN TUNA
Truffle



TRUFFLE RISOTTO
Acquerello rice (S)



## **GRILLED SEAFOOD PLATTER**

Lobster, king crab, octopus, scallops, prawns, sautéed potatoes, seasonal vegetables (S)

TAGLIATA WAGYU RIB EYE
Grilled mushrooms

SELECTION OF SIDE DISHES



## **TIRAMISU**

Mascarpone cream, coffee infused biscuit (N, D, G)

## MANJARI CHOCOLATE MOUSSE

Hazelnut crunchy feuilletine, chocolate sponge (E, D, G, N)

## SHADES OF HAZELNUT & LEMON

Hazelnut parfait, hazelnut foam, lemon sorbet (G, D, N)

AED 650 per person