



rockfish



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 terriore, 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.



How Deep Is The Sea

Tasting Menu

Rockfish Oysters (SF, R, GF)

Gillardeau And Belon

Bluefin Tuna (GF, R, CS, LF)

Sustainable Bluefin Tuna, Blood Orange Dressing, Radish

Grilled Octopus (SF, GF)

Galician Grilled Octopus, Artichokes, Datterino And Eggplant, Salmoriglio Oil



Caviar Tagliolini (D, R, E)

Italian Caviar, Hand Made Tagliolini, Amalfi Lemon



Scallop Seamare (DF, D, A)

Shaved Truffle, Hand Dived Norwegian Scallop, Jerusalem Artichoke



Amalfi Lemon & French Riviera Strawberry Granité (GF, V, A)

Mint Syrup, Home-Made Limoncello Liqueur



Moka Tiramisu (D, E, S)

Light Mascarpone Cream, Savoy Sponge Biscuit, Moka Coffee

490 Per Person

(***) Items not included on the Half Board offer | A supplement of AED 180 per adult will be added to the Half Board package

Do not hesitate to ask to the server about product provenance

 Signature Dish | A Contains Alcohol | P Contains Pork | V Vegetarian Dish | N Contains Nuts | GF Gluten Free Dish | SE Contain Sesame

SF Contain Shellfish | D Contain Dairy | E Contain Egg | S Contain Soy |  Vegan | R Raw food/crude | LF Lactose Free

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Raw Selection

Bluefin Tuna (GF, R, CS, LF)

Sustainable Spanish Bluefin Tuna, Blood Orange Dressing, Radish

Red Mullet (R, N, LS, LF)

Red Mullet Carpaccio, Transmontanus Caviar, Lemon & Hazelnut Dressing, Basil Cress

Salmon (D, R)

Scottish Salmon, Clam Juice, Greek Yogurt, Basil Oil

95

Yellow Tail (R, GF)

Japanese Yellowtail, Mandarin Gel, Apple, Pomelo Segment, Dill

95

95

Purple Prawn (SF, R, GF)

Italian Purple Prawns Tartar, Transmontanus Caviar, Honey & Thyme Dressing, Wild Herbs

95

95

Scallop (SF, R, GF)

Sliced Hand Dived Norway Scallop, Lemon Dressing, Beetroot, Dill

125



Sharing

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

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

Belon & Dibba Oysters, Red Mullet, Purple Prawn, Langoustine, Bluefin Tuna, Scallop, Salmon


Rockfish Steam Tower*** (SF, R)

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

Dibba & Belon Oyster, Jumbo Prawns, Langoustine, Crab, Lobster

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Oyster & Caviar Selection

Dibba Bay N2*** (S, R, GF)
Crisp and Briny

3 PIECES

90

6 PIECES

180

12 PIECES

360

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

140

280

560

Belon Oyster N2*** (SF, R, GF)
Bold and Mineral

90

180

360

Our Oysters Are Served With Lemon And Mignonette

Italian Baeri*** (R)
Fresh and Delicate

30 G.

410

50 G.

650

Italian Oscietra Imperial*** (R)
Rich and Nutty

620

1000

Italian Beluga*** (R)
Complex and Creamy

1400

2400

Our Caviars Are Served With Condiments And Blinis

Ostrica Gratin*** (SF, G)

Our Oyster are Served With Lemon And Mignonette

UP TO OYSTER PRICE

Starter

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

Prawns Guazzetto (SF, GF) 105
Purple Prawn, Datterino Tomato, Capers, Olive, Lemon, Provençal Herb

Beef Carpaccio (R) 115
Grain-Fed Beef Tenderloin, Shaved Truffle, Chiodini Mushroom, Parmesan, Buckwheat

Grilled Octopus (SF, GF)  125
Galician Octopus, Spiny Artichoke, Datterino Tomato And Eggplant, Salmoriglio Oil

Vellutata di Zucca (D, GF) 85
Vegan And Lactose Free Options Are Available
Pumpkin Soup, Lemon Ricotta, Basil Oil

Spinach Salad (V, D) 65
Vegan and Lactose Free Options Are Available
Baby Spinach, Balsamic Dressing, 36 Months Aged Parmigiano, Wild Herbs

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

Beetroot Carpaccio (V, D, N) 75
Vegan And Lactose Free Options Are Available
Beetroot Dressing, Hazelnut, Homemade Lemon Ricotta

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Pasta

Spaghetti Sarde E Mollica (N, SF, LF)

Gluten Free Option Available

Spaghetti Gentile, Fennel Leave, Sardine,
Bread Crumb

115

Lobster Ravioli (SF, D, E)

Maine Lobster, Handmade Ravioli, Mascarpone,
Tarragon Oil

190

Tagliolini Vongole E Limone (SF, A, D, E)

Gluten Free Option Available

Handmade Fresh Tagliolini, Mediterranean Clams,
Datterino, Amalfi Lemon

140

Garganelli Veal Ragù (D, A, E)

Handmade Garganelli, Veal Ragù, Caciocavallo Cheese

130

Truffle Risotto (D, GF, V)

Vegan & Lactose Free Options Are Available

Acquerello Rice, Shaved Truffle, Wild Mushrooms,
36 Months Aged Parmigiano

185

Main Course

Atlantic Seabass (SF, D, A)

Acquanaria Seabass Filet, Turnip Top, Olives And
Ciliegiino Confit, Razor Clams Foam

225

Scallop Seamare (SF, D, A) 🐡

Lactose Free Option Available

Shaved Truffle, Hand Dived Norwegian Scallop,
Jerusalem Artichoke

190

Chicken & Peperoni (N, GF)

Lactose Free Option Available

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

175

Salmon & Amaretto (E, D, N)

Scottish Salmon, Baby Chart, Honey Lemon Mustard,
Amaretto Biscuit

185

Angus Beef Filet (GF, D)

250 Days Dry Aged Tenderloin, Agria Potato
Millefeuille, Wild Mushroom

295

Eggplant Milanese (V) 🌱

Bread Coated Eggplant, Spicy Datterino Sauce,
Rocket Salad

115

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Sharing

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


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


Dover Sole*** (D) 550
Dover Sole, Lemon Butter Sauce

Turbot*** (GF, A, LF) 550
Turbot, Baby Potatoes, Tomatoes, Provençal Herbs

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

Side Dish

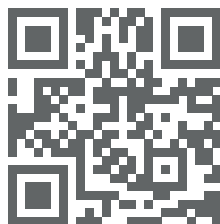
Mediterranean Salad (V, D)  65
Vegan Option Available
Baby Gem Lettuce, Organic Tomatoes, Dry Figs, Rocket, Raspberry, 36 Months Aged Parmigiano

Hand Cut Fries (LF)  65
Hand Cut Agria Potato Fries

Broccolini (GF, LF) 65
Australian Broccolini Sautéed With Chilli, Garlic And Extravirgin Olive Oil

Tomato Salad  65
Mix Of Organic Tomatoes, Fresh Oregano, Basil Oil

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



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  @rockfishdubai

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LEISURELY LUNCH

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

Starters

Scottish Salmon (D, R)

Clam Juice, Greek Yogurt, Basil Oil

Spinach Salad (D) (V)

Vegan and Lactose Free Options are Available

Baby Spinach, Balsamic Dressing, 36 Months Aged
Parmigiano, Wild Herbs

Beef Carpaccio (R)

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

Vellutata di Zucca (D, GF)

Vegan and Lactose Free Options are Available

Pumpkin Soup, Lemon Ricotta, Basil Oil

Main Courses

Spaghetti Sarde E Mollica (N, SF, LF) (Signature Dish)

Gluten-Free Option Available

Spaghetti Gentile, Fennel Leaves, Sardines, Bread Crumbs

Garganelli Veal Ragù (D, A)

Gluten-Free Option Available

Handmade Garganelli, Veal Ragù, Caciocavallo Cheese

Eggplant Milanese (V)

Bread-Coated Eggplant, Spicy Datterino Sauce,
Rocket Salad

Chicken & Peperoni (N, GF)

Lactose-Free Option Available

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

Scallop Seamare (SF, D, A)

Lactose-Free Option Available

Shaved Truffle, Hand-Dived Norwegian Scallop,
Jerusalem Artichoke

Desserts

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

Hazelnut Choux, Gianduja Sauce, Vanilla Ice Cream

Seasonal Fruit Platter & Sorbet

Selection of Fresh Seasonal Fruits and Sorbets

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