



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

Available Only for the Whole Table, Minimum of 2 Guests

Rockfish Oysters (SF, R, GF)
Gillardeau and Dibba

Bluefin Tuna (GF, R, CS, LF)
Sustainable Bluefin Tuna, Blood Orange Dressing, Radish

Grilled Octopus (LF, GF, SF)
Galician Grilled Octopus, Artichokes, Datterino And Eggplant, Salmoriglio Oil




Caviar Tagliolini (D, R, E)
Italian Caviar, Hand Made Tagliolini, Amalfi Lemon



Scallop Seamare (SF, D, A)
Shaved Truffle, Hand Dived Norwegian Scallop, Jerusalem Artichoke





Amalfi Lemon & French Riviera Strawberry Granité (GF, V, A) 
Alcohol Free Option Available
Mint Syrup, Home-Made Limoncello Liquor



Moka Tiramisu (D, E, S, V)
Light Mascarpone Cream, Savoy Sponge Biscuit, Moka Coffee

490 Per Person

(***) Items not included on the Half Board offer | A Supplement of AED 220 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 | 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 | LS Locally Sourced | CS Certified Sustainable
All prices are in UAE Dirhams and inclusive of 7% Municipality fees, 10% service charge and Value Added Tax

Raw Selection

Bluefin Tuna (GF, R, CS, LF)

Sustainable Spanish Bluefin Tuna, Blood Orange Dressing, Radish

95

Salmon (A, D, R, SF)

Scottish Salmon, Clam Juice, Greek Yogurt, Basil Oil

95

Red Mullet (R, N, LS, LF) 🐟

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

95

Purple Prawn (SF, R, GF) 🐟

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

95



Sharing

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

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

Dibba Oysters, Purple Prawn Tartare, Langoustine, Bluefin Tuna, Purple Prawn, Salmon

Rockfish Steam Tower*** (SF, R)

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

Dibba, Jumbo Prawns, Langoustine, Crab, Lobster

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Oyster & Caviar Selection

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

3 PIECES

90

6 PIECES

180***

12 PIECES

360***

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

140***

280***

560***

Our Oysters Are Served With Lemon And Mignonette



Italian Baeri*** (R)
Fresh and Delicate

410

30 G.

650

50 G.

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

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

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

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

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

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

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

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Pasta

Fusilli Verde, Pesto & Scampi (SF, D, E) 175

Gluten Free Option Available

Hand-Made Fusili, Basil Pesto, Langoustine, Crusco Bellpepper

Lobster Ravioli (SF, D, E) 190

Maine Lobster, Handmade Ravioli, Mascarpone, Tarragon Oil

Tagliolini Vongole E Limone (SF, A, D, E, LS) 140

Gluten Free Option Available

Handmade Fresh Tagliolini, Mediterranean Clams, Datterino, Amalfi Lemon

Garganelli Veal Ragù (D, A, E) 130

Handmade Garganelli, Veal Ragù, Caciocavallo Cheese

Truffle Risotto (D, GF, V) 185

Vegan and Lactose Free Option Available

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



Main Course

Atlantic Seabass (SF, D, A, CS) 225

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

Scallop Seamare (SF, D, A) 190

Lactose Free Option Available

Shaved Truffle, Hand Dived Norwegian Scallop, Jerusalem Artichoke

Chicken & Peperoni (N, GF, LF) 175

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

Salmon & Amaretto (E, D, N) 185

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

Angus Beef Filet (GF, D) 295

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

AED 70 of supplement to be included in Half Board package

Eggplant Milanese (V) 115

Vegan and Lactose Free Option Available

Bread Coated Eggplant, Spicy Datterino Sauce, Rocket Salad

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Sharing

Seabass (GF, LF)

Seabass Salt Crust, Provençal Sauce Or Charcoal Grilled On Request

550

Dover Sole (D)

Dover Sole, Lemon Butter Sauce

550

Turbot (GF, A, LF)

Turbot, Baby Potatoes, Tomatoes, Provençal Herbs

550

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

Beef Wagyu Ribeye 6-7 Charcoal Grilled, Salmoriglio Oil

650

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

Side Dish

Mediterranean Salad (V, D, GF)

Vegan and Lactose Free Option Available

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

65

Hand Cut Fries (LF, V)

Hand Cut Agria Potato Fries

65

Broccolini (GF, LF, V)

Australian Broccolini Sautéed With Chilli, Garlic And Extravirgin Olive Oil

65

Tomato Salad (GF, LF, V)

Mix Of Organic Tomatoes, Fresh Oregano, Basil Oil

65

Grilled Asparagus (V, GF, LF)

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 135 Per Person | Available Monday to Friday

Starters

Scottish Salmon (A, D, R, SF)

Scottish Salmon, Clam Juice, Greek Yogurt, Basil Oil

Spinach Salad (D, V, GF)

Vegan and Lactose Free Options are Available

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

Beef Carpaccio (D,R)

Lactose Free Options are Available

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

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

Vegan and Lactose Free Options are Available

Pumpkin Soup, Lemon Ricotta, Basil Oil

Main Courses

Tagliolini Al Pomodoro Fresco (E, DF, V)

Hand Made Taglioline, Fresh Datterino and Ciliegino Sauce, Basil

Garganelli Veal Ragù (D, A)

Gluten-Free Option Available

Handmade Garganelli, Veal Ragù, Caciocavallo Cheese

Eggplant Milanese (V)

Vegan and Lactose Option Available

Bread-Coated Eggplant, Spicy Datterino Sauce, Rocket Salad

Chicken & Peperoni (LF, N, GF)

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 (LF, GF, V)

Vegan Option Available

Selection of Fresh Seasonal Fruits and Sorbets

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Kids Menu

Veggie Sticks (V, N)
Hummus Sticks

24

Chicken Soup (G)
Angel Hair Noodles, Vegetables

19



Grilled or Steamed Seabass | Grilled Beef | Grilled Chicken Breast
Choice of: Mashed Potatoes | French Fries | Steamed Vegetables

58

Mac & Cheese (V, G, D)
Spaghetti Tomato Sauce (G)

43

43

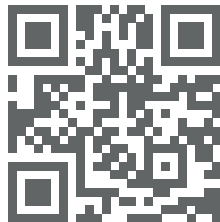


Milk Chocolate Cream (N, G, D)

24

Fresh Fruit Kebabs and Dips (D)

24



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