



LUNCH MENU



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AED 195 PER PERSON

STARTER

Choice of two dishes per person

WATERMELON SALAD ^(D)
Cherry tomatoes, feta cheese

WILD CRAB TOAST ^{(SF)(A)(E)(D)}
Rye toast, egg, mayonnaise, pickles,
paprika

PRAWNS COOKED IN ROASTED
TOMATO SAUCE ^{(A)(GF)(D)(SF)(D)}
Tomato, feta cheese, capsicum

CHARCOAL GRILLED LEEK ^{(N)(GF)(V)(D)}
Romesco sauce, almonds

SELECTION OF TAPAS ^(D)
Portuguese sardine, roasted
bell pepper

SPINACH, ARTICHOKE TRUFFLE
SALAD ^{(GF)(D)(V)}
Parmesan cheese, truffle sauce

TOMATO GAZPACHO ^(V)
Fresh basil, balsamic

EGGPLANT TARTE TATIN ^{(D)(S)}
Parmesan ice cream

OCTOPUS CARPACCIO ^{(GF)(D)(SF)}
Calamansi dressing, pimentão

MAIN COURSE

Choice of one dish per person

PAN SEARED CHICKEN ^(D)
French fries, harissa, green olives

RED SNAPPER FILET ^{(GF)(S)}
Verjus sauce, Mediterranean vegetables

TRENETTE PASTA ^{(D)(N)(E)(V)(D)}
Fresh basil, pesto, tomato, espedette
chili, balsamic

SEAFOOD RICE CATAPLANA ^{(D)(GF)(A)(SF)}
capsicum, coriander, saffron

DESSERT

Choice of one dish per person

MILLE FEUILLE ^{(D)(N)(E)}
Vanilla and Pecan

MANGO SAGO ^{(GF)(V)(D)}
Coconut, mango

CACAU ^{(D)(N)}
Vanilla ice cream, chocolate crumble,
gianduja sauce

TIRAMISU ^(D)
Coffee, mascarpone

(N) – Nuts (SE) – Sesame (GF) – Gluten Free (SF) – Shellfish (D) – Dairy (E) – Egg (S) – Soy (V) – Vegan (V) – Vegetarian
(A) – Alcohol (R) – Raw Food (P) – Pork (LS) – Local source (D) – Signature

Please inform us of any allergies or dietary requirements before ordering, we would be happy to assist you in choosing suitable foods or prepare a dish that meets your specific requirements. Terms and conditions apply. All prices are in UAE Dirham and are inclusive of 7% municipality fees, 10% service charge and Value Added Tax.