



Business Lunch

12pm - 3pm
AED 95

Your choice of one starter, one main and a side.

Starters

Classic Caesar Salad ^{E, G}	Anchovies, Egg and Croutons
Quinoa Salad ^{V, D, G}	Sugar Snap Peas, Boston Lettuce, Mint and Feta
Tuna Tartare ^G	Avocado Mash, Soy, Lime and Ginger
Clay Oven Squid ^{SH}	Onion, Parsely and Lemon
Steak Tartare	Classic Steak Tartare and Grilled Bread +35

Mains

Pistachio and Pesto Linguini ^{N, D, G}	Smoked Ricotta and Parmesan Add Prawns ^{SH} +20
Garlic Prawns ^{SH}	Garlic Oil, Chilli and Lemon
Provençal Marinated Baby Chicken ^D	Coriander, Lime and Yoghurt
Flank Steak	Chimichurri
Truffle Rigatoni ^{V, G, D}	Mushrooms, Parmesan and Crispy Shallots +35
Angus Rib Eye	Chimichurri +45

Sides

Spinach Salad ^V
Mushrooms ^{VG}
Fries ^{VG}

Desserts

Dulce de Leche Fondant ^{D, G, N, E}	Fried Pecans and Vanilla Ice Cream +35
Basque Cheesecake ^{D, G, E}	Roasted Strawberries +35
Tiramisu ^{D, G, N, E}	Mascarpone Cream, Coffee and Cuillère Biscuit +35

Glass of Wine

Sommelier Selection	White, Rosé and Red +35
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Cocktails

Garibaldino ^E	Campari, Strawberry, Soju, Fresh Orange Juice and Egg White +35
Sgroppino ^D	Sgroppino Mix, Limoncello, Prosecco and Aperol +35

V Vegetarian VG Vegan A Alcohol G Gluten D Dairy N Nuts SH Shellfish E Egg

Please inform your waiter if you have any allergies or dietary requirements.
All prices are in AED, inclusive of 5% VAT and subject to 7% authority fee.



Sunday Lunch

12pm - 3pm
AED 150

Your choice of one starter, one main, one side, and one dessert.

Starters

Classic Caesar Salad ^{E, G}	Anchovies, Egg and Croutons
Quinoa Salad ^{V, D, G}	Sugar Snap Peas, Boston Lettuce, Mint and Feta
Tuna Tartare ^G	Avocado Mash, Soy, Lime and Ginger
Clay Oven Squid ^{SH}	Onion, Parsely and Lemon
Steak Tartare	Classic Steak Tartare and Grilled Bread +35

Mains

Pistachio and Pesto Linguini ^{N, D, G}	Smoked Ricotta and Parmesan Add Prawns ^{SH} +20
Garlic Prawns ^{SH}	Garlic Oil, Chilli and Lemon
Provençal Marinated Baby Chicken ^D	Coriander, Lime and Yoghurt
Flank Steak	Chimichurri
Truffle Rigatoni ^{V, G, D}	Mushrooms, Parmesan and Crispy Shallots +35
Angus Rib Eye	Chimichurri +45

Sides

Spinach Salad ^V
Mushrooms ^{VG}
Fries ^{VG}

Desserts

Dulce de Leche Fondant ^{D, G, N, E}	Fried Pecans and Vanilla Ice Cream
Basque Cheesecake ^{D, G, E}	Roasted Strawberries
Tiramisu ^{D, G, N, E}	Mascarpone Cream, Coffee and Cuillère Biscuit

Glass of Wine

Sommelier Selection	White, Rosé and Red +35
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Cocktails

Garibaldino ^E	Campari, Strawberry, Soju, Fresh Orange Juice and Egg White +35
Sgroppino ^D	Sgroppino Mix, Limoncello, Prosecco and Aperol +35

V Vegetarian VG Vegan A Alcohol G Gluten D Dairy N Nuts SH Shellfish E Egg

Please inform your waiter if you have any allergies or dietary requirements.
All prices are in AED, inclusive of 5% VAT and subject to 7% authority fee.