



## Business Lunch

12pm - 3pm  
AED 95

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

### Starters

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

### Mains

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

### Sides

Spinach Salad <sup>V</sup>
Mushrooms <sup>VG</sup>
Fries <sup>VG</sup>

### Desserts

Dulce de Leche Fondant <sup>D, G, N, E</sup>	Fried Pecans and Vanilla Ice Cream +35
Basque Cheesecake <sup>D, G, E</sup>	Roasted Strawberries +35
Tiramisu <sup>D, G, N, E</sup>	Mascarpone Cream, Coffee and Cuillère Biscuit +35

### Glass of Wine

Sommelier Selection	White, Rosé and Red +35
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### Cocktails

Garibaldino <sup>E</sup>	Campari, Strawberry, Soju, Fresh Orange Juice and Egg White +35
Sgroppino <sup>D</sup>	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.