

## Chef's Tasting Menu

Indulge in a journey of Mediterranean Fire Dining, specially curated by our Head Chef, Roberto de Vivo.

### Nibbles

Bread and Butter

Stuffed Olives <sup>VG</sup>

Tuna Tostada <sup>G</sup>

### Starters

Sicilian Red Prawn Carpaccio <sup>G, N, SH</sup>

Wagyu Carpaccio <sup>G, N</sup>

### Mains

250 Day Grain Fed Angus Ribeye

*+AED 200 Wagyu MB6-7 Ribeye*

Tiger Prawns <sup>SH</sup>

Miso Aubergine Steak <sup>V, D, G</sup>

Boulangère Potatoes <sup>V, D</sup>

Grilled Mushrooms <sup>VG</sup>

### Desserts

Dulce de Leche Fondant <sup>D, G, N, E</sup>

Basque Cheesecake <sup>D, G, E</sup>

AED 395 per person / AED 745 with wine pairing

Dining experience for full table only.

V Vegetarian VG Vegan A Alcohol G Gluten D Dairy N Nuts SH Shellfish SE Sesame 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.