



## Sunday Lunch

12pm - 3pm  
AED 150

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

### Starters

Classic Caesar Salad <sup>E, G</sup>	Anchovies, Egg, Croutons
Roasted Cauliflower <sup>SE, N</sup>	Almond & Tahini Dressing
Tuna Tartare <sup>G, S, SE</sup>	Avocado Mash, Ginger Dressing
Garlic Prawns <sup>SH, D</sup>	Garlic Oil, Chilli, Lemon
Classic Beef Tartare <sup>G, E</sup>	Cornichons, Onion, Capers, Mustard +40

### Mains

Pistachio and Pesto Linguinie <sup>N, D, G</sup>	Smoked Ricotta, Pecorino   Add Prawns <sup>SH</sup> +20
Sea Bream Fillet <sup>D</sup>	Warm Potato Salad, Vadouvan Spices
Roasted Baby Chicken <sup>D, E</sup>	Yoghurt, Mustard, Parsley Aioli, Green Salad
Fire Grilled Lamb Rump	Cannellini Beans, Roasted Carrot Purée
Truffle Rigatoni <sup>V, G, D</sup>	Mushrooms, Parmesan, Crispy Shallots +35
Angus Rib Eye	Chimichurri, Fries +48

### Desserts

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

### Glass of Wine

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

Garibaldino <sup>E</sup>	Campari, Strawberry, Soju, Fresh Orange Juice, Egg White +35
Milano Latino	Campari, Tio Pepe Sherry, Chica Morada, Masticha, Mezcal Verde +35

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

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.