



Sunday Lunch

12pm - 3pm
AED 150

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

Starters

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

Mains

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

Desserts

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

Glass of Wine

Sommelier Selection	White, Rosé, Red +35
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Cocktails

Garibaldino ^E	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.