



Business Lunch

October Selection
12pm - 3pm
AED 95

Your choice of one starter and one main.

Starters

Salmon Tartare ^G	Grape Salsa, Crackers
Green Beans Salad ^{V, VG}	Confit Artichoke, Sundried Tomatoes
Beetroot Salad ^D	Cumin Yoghurt, Rocket
Watermelon Salad ^{D, VG}	Compressed Watermelon, Feta, Fennel Cress
Beef Tataki ^{N, S, G}	Paprika Chimichurri, Cashew Relish +30
Mussels alla Marinara ^{G, SH}	Fresh Tomato Sauce, Focaccia +30

Mains

Tagliatelle alla Bolognese ^{G, D}	Minced Beef Sauce, Basil
Salt Baked Sea Bream	Zucchini, Tomato Reduction
Angus Ribeye	Chimichurri, Fries +48
Fusilli al Pesto ^{G, D, N}	Cherry Tomato, Cream
Baby Chicken ^{D, G}	Mustard, Parsley Aioli
Marinated Lamb Chops ^{G, D}	Tzatziki, Pita Bread +30

Desserts

Tiramisu ^{D, E, G, N}	Mascarpone Cream, Coffee, Cuillère Biscuit +35
Lemon Posset ^{D, E, N, G}	Citrus Fruits, Macadamia +35
Seasonal Fruit Platter ^{VG}	Seasonal Fruit, Sorbet +35

Glass of Wine

Sommelier Selection	White, Rosé, Red +35
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Cocktails

Hibiscus	Tequila, Orange, Hibiscus +35
Passione	Vodka, Passionfruit, Vanilla +35
Orquidea	Gin, Rosé Wine, Elderflower +35
Zanjabil	Bourbon, Ginger, Bitters +35

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

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.