

NEW YEAR'S EVE MENU

Amuse Bouche

Oysters Selection (SH)

Gillardoux, Finess Royal, Boudeuse

Half Dozen 250 AED / dozen 500 AED

Starters

Tartare di Ricciola

Yellowtail tartare with fennel confit and mango

160 AED

Insalata russa con Granchio Reale e Caviale (SH)(D)

Russian salad with crab and caviar

220 AED

Carpaccio di Barbabietola con Ricotta e Asparagi (D)

Beetroot carpaccio with apples, walnuts and red onion

130 AED

Pizza Marinara (D)(G)

Pizza with San Marzano tomato sauce, anchovies and Burrata cheese

140 AED

Main courses

Paccheri alla Trabaccolara (D)(G)

Paccheri pasta with fresh tomato and seabream

170 AED

Ravioli agli Asparagi (D)(G)

Home made ravioli filled with buffalo ricotta, asparagus and lemon

160 AED

Branzino alla Mediterranea (D)

Wild seabass with potato cream, confit tomato, black olives and bread crumble

280 AED

Filetto di Manzo al Tartufo

Beef tenderloin with black truffle, baby potatoes and jus

350 AED

Desserts

Panettone (D)(G)(N)

Italian Panettone with Chantilly cream

Torta della Nonna (D)(G)

Tuscan tart with pine nuts and custard cream

Tagliata di Frutta fresca

Selection of fresh fruit

Tiramisù (D)(G)(N)

160 AED for two people (all above dessert selection)

(V) Vegetarian, (N) Nuts, (SH) Shellfish, (D) Dairy, (G) Gluten

For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.