

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 ^{VG}

Tuna Tostada ^G

Starters

Sicilian Red Prawn Carpaccio ^{G, N, SH}

Wagyu Carpaccio ^{G, N}

Mains

250 Day Grain Fed Angus Ribeye

+AED 200 Wagyu MB6-7 Ribeye

Tiger Prawns ^{SH}

Cabbage Skewer ^{VG, G}

Boulangère Potatoes ^{V, D}

Grilled Mushrooms ^{VG}

Desserts

Dulce de Leche Fondant ^{D, G, N, E}

Lemon Pie Baked Alaska ^{D, G, N, H, A}

AED 345 per person

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.

