

## APPETIZERS

### ACAI BOWL • 55

Açaí Sorbet, Granola, Banana, Blueberry, Dragon Fruit, Roasted Coconut Flake & Chocolate Sauce (N,D)

### GRANOLA • 65

Home-Made Granola, Greek Yoghurt & White Chocolate Cream Passion Fruit & Mango (D,N)

### FRUTTINI Small/Large • 95/195

Mix Fruits with Sorbet

### FRUIT PLATTER Small/Large • 85/175

Freshly cut Seasonal Fruits

### BLACK TRUFFLE DOUGH • 210

Neapolitan Pizzeta, Truffle Cream & Fresh Black Truffle Slices (D,G,V)

### WAGYU BRESAOLA by piece • 45

WITH CAVIAR • 135  
Brioche Toast wrapped in Wagyu Bresaola (D,R,G)

### CRISPY SHISO TUNA • 135

Tempura Shiso Leaves, Bluefin Tuna Tartare (MSC Certified) Pistachio & Lime (R,N,G)

### SHRIMP KONAFI • 85

XO Dressing, Chili, Coriander & Yuzu Mayonnaise (S,D,G)

### FETACADO • 95

Baby Gem, Avocado, Feta Cheese, Red Onion, Cucumber, Sun-dried Tomato, Peppers & Kalamata Olive (V,D)

### PEACH STRACCIATELLA • 115

Stracciatella Cheese, Peach, Baby Gem, Mint, Verbena, Toasted Almond & Orgeat Dressing (V,D,N)

### BLUEBERRY SALAD • 90

Granny Smith Apple, Kale Salad, Fresh Herbs & Balsamic Reduction (VG)

### BEEF TACOS • 105

Shredded Beef, Grilled Vegetables Salad, Coriander & Lime (G)

### PRAWN RAVIOLI • 195

Creamy Bisque Emulsion & Herbs Oil (D,S,G)

## SIGNATURE COCKTAILS & MOCKTAILS

### MARGARITA DE LA CASA • 90

Tequila 1800 Cristalino, Cointreau, Yuzu & Agave

### COCO LOCO • 85

Tequila 1800 Blanco & Coconut, Pineapple, Coconut Puree & Citrus

### HERMANO • 85

Tequila 1800 Blanco, Lime, Angostura & Ginger Beer

### EL AMOR AMOR • 150

Clase Azul Plata, Jalapeño, Citrus & Agave

### RIVIERA SPRITZ • 70

French Bloom Le Blanc, Watermelon Cordial & Mint Leaves

### CASA PALOMITA • 75

French Bloom Le Rosé, Violet, Grapefruit, Citrus & Agave

### BASILIC POR FAVOR • 60

Sea Arch Non Alcoholic Gin, Basil & Citrus

### PARADISE PUNCH • 55

Lyre's Italian Orange, Passion Fruit Puree, Elderflower Syrup & Tonic

## CHAMPAGNE

	BTL	MAG
LOUIS ROEDERER COLLECTION 244, BRUT NV	595	
LAURENT-PERRIER, BRUT NV	790	
VEUVE CLICQUOT, BRUT NV		1,900
RUINART BLANC DE BLANCS, BRUT NV	2,200	4,750
CRISTAL, LOUIS ROEDERER, BRUT VINTAGE	4,900	11,000
DOM PÉRIGNON, BRUT VINTAGE	5,000	9,800
LOUIS ROEDERER ROSÉ, BRUT VINTAGE	870	
RUINART ROSÉ, BRUT NV	1,750	
LAURENT-PERRIER ROSÉ, BRUT NV	1,950	3,750
CARBON ROSÉ, BRUT NV	2,850	5,500
CRISTAL ROSÉ, LOUIS ROEDERER, BRUT VINTAGE	8,500	19,000
DOM PÉRIGNON ROSÉ, BRUT VINTAGE	10,500	21,000

## ROSÉ WINE

	BTL	MAG
BY OTT, DOMAINES OTT	650	1,200
CLOS MIREILLE, DOMAINES OTT	900	2,050
ETOILE ROSÉ, DOMAINES OTT	1,950	4,500
WHISPERING ANGEL, CHÂTEAU D' ESCLANS	590	1,300
GARRUS, CHÂTEAU D' ESCLANS	2,770	
ROSÉ ET OR, CHÂTEAU MINUTY	640	
CUVÉE 281, CHÂTEAU MINUTY	1,490	3,100
EAU DE PROVENCE	470	990
CLOS DU TEMPLE ROSÉ, GÉRARD BERTRAND	2,100	

(🌱) Locally Sourced (♻️) Sustainably Produced  
(🥗) Healthy (👨🍳) Chef's Recommendation

(N) Nuts (R) Raw (S) Shellfish (V) Vegetarian  
(VG) Vegan (D) Dairy (G) Gluten

We are happy to provide detailed allergen information for all dishes and drinks on our menus. Please note that our dishes are not prepared in a completely allergen-free environment.

All prices are in UAE Dirhams and are inclusive of 7% Municipality fees, 10% Service charge and 5% Value Added Tax.

