

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 • 165

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

WAGYU BRESAOLA by piece • 45

WITH CAVIAR • 105

Brioche Toast wrapped in Wagyu Bresaola (D,R,G)

CRISPY SHISO TUNA • 135

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

SHRIMP KONAFA • 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 and Orgeat Dressing (V,D,N)

BLUEBERRY SALAD • 90

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

BEEF TACOS • 85

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

(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.

