

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 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 & 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)

 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.

