

# TASCA X ESSENZA

17 - 19 July 2025

Essenza presents a Four Hands Dinner uniting Portuguese flair and Italian tradition. Head Chef José Barroso, from the Michelin-starred Tasca by José Avillez at Mandarin Oriental Jumeira, Dubai, joins Head Chef Davide Borin for a coastal-inspired culinary experience set in Oman, where East meets West.

## PETISCOS

WAGYU TARTARE CONE <sup>R</sup>  
Yuzu & truffle

TEMPURA CODCAKE <sup>F</sup>  
Lemon emulsion & trout roe

ROCKET AND PECORINO SALAD <sup>V N D GF</sup>  
Italian rocket salad, pear, honey mustard dressing, pine nuts

SICILIAN CAPONATA <sup>VG N</sup>  
Bruschetta aglio e olio

## ANTIPASTI

GARLIC PRAWNS <sup>GF SH</sup>  
Coriander & garlic

VITELLO TONNATO <sup>D GF F</sup>  
Chilled veal roast, tuna, caper sauce, quail eggs capers, Grana Padano

TRUFFLE PIZZA <sup>D V</sup>

## OCEANS APART

PASTA MISTA “ALLO SCOGLIO” <sup>SH</sup>  
Lobster, mussels, octopus

## HARVEST OF THE LAND

WAGYU “PICANHA” <sup>GF</sup>  
Stewed black beans & garlic rice

## SOBREMESAS

TIRAMISU DELLA CASA <sup>D</sup>  
Savoardi biscuits, espresso, mascarpone cream, grated dark chocolate

HAZELNUT 3 <sup>D N</sup>  
Fleur de salt & gold

[ D ] Dairy [ G ] Gluten [ GF ] Gluten Free [ V ] Vegetarian [ R ] Raw [ N ] Nuts [ SH ] Shellfish [ VG ] Vegan

We will be delighted to assist you with detailed allergen information.  
Kindly note that our dishes are prepared in an environment that is not entirely allergen-free.