

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 ^R
Yuzu & truffle

TEMPURA CODCAKE
Lemon emulsion & trout roe

ROCKET AND PECORINO SALAD ^{D GF N V}
Italian rocket salad, pear, honey mustard dressing, pine nuts

SICILIAN CAPONATA ^{N VG}
Bruschetta aglio e olio

ANTIPASTI

GARLIC PRAWNS ^S
Coriander & garlic

VITELLO TONNATO ^{D GF}
Chilled veal roast, tuna, caper sauce, quail eggs capers, Grana Padano

TRUFFLE PIZZA ^{D G V}

OCEANS APART

PASTA MISTA “ALLO SCOGLIO” ^S
Lobster, mussels, octopus

HARVEST OF THE LAND

WAGYU “PICANHA”
Stewed black beans & garlic rice

SOBREMESAS

TIRAMISU DELLA CASA ^{D G}
Savoardi biscuits, espresso, mascarpone cream, grated dark chocolate

HAZELNUT 3 ^N
Fleur de salt & gold

[D] Dairy [G] Gluten [GF] Gluten Free [V] Vegetarian [R] Raw [N] Nuts [S] 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.