



"Emirati cuisine often heavily features fresh fish and seafood, the same as Italian cuisine. I have incorporated locally sourced Seabass and Oysters into my Chefs Table menu, cooked traditionally and served with classic Italian elements."

Chef's Table AED 350

CRUDI BAR

Gambero di Mazara

Mazara prawn and truffle

Ostrica al Caviale

Oyster and caviar

CARPACCIO

Carpaccio di Polipo

Octopus carpaccio

Carpaccio di manzo

Beef carpaccio

Carpaccio di barbabietola

Beetroot carpaccio

ANTIPASTI

Zuppa di pomodoro

Roasted tomato soup

Vitello tonnato

Sliced veal loin in tuna sauce

Cozze e vongole sautee

Mussels and clams Sautee

PASTA

Risotto alle melanzane

Smoked eggplants risotto

Fregola ai frutti di mare

Fregola with seafood

Chitarrina al ragu di agnello

Homemade spaghetti with lamb ragu

DESSERTS

Semifreddo alle castagne

Chestnuts semifreddo

Tiramisu

Baba al rum

Rum Baba (non-alcoholic)