

CULINARY JOURNEY

without borders

Inspired by the world's most cherished culinary traditions,
this collection brings together flavors, techniques,
and stories from across continents.

From Mediterranean coasts and European classics
to the rich spice routes of Asia and the Middle East,
every dish is rooted in heritage and elevated
through contemporary craftsmanship.

Familiar yet refined, timeless yet unexpected,
this is a journey of flavor designed to be savored and shared.



To START

HEIRLOOM BURRATA ^{V, D, LS} Pickled beets, heirloom tomato, pink apple, microgreens, herb essence	85
CALAMARI TEMPURA ^{SF, G, LS} Lemon aioli	105
GAMBAS AL AJILLO ^{SF, G, A, LF} Shrimps, garlic, smoked paprika, white wine, Sicilian caponata, sourdough toast	95
SPICY TUNA TARTARE ^{F, LF \$} Sweet chili-citrus marinade, sesame, cucumber, baby gem, crispy rice tuile	110
CHICKEN TIKKA ^{M, D, SP} Chicken thighs marinated with chili, yogurt and spices, cooked in a tandoor and served with mint chutney	80
LAMB SEEKH KEBAB ^{M, D, SP} Finely ground lamb skewer cooked in a tandoor with coriander roots and chili, served with mint chutney	90

PASTAS *and* RISOTTOS

LINGUINE GAMBERI ^{SF, G, D} Shrimps, garlic, oil, chili, candied tomatoes, fresh parsley	155
PACCHERI AL TARTUFO ^{G, V, D} Authentic paccheri, porcini, Portobello mushroom ragout, DOP Parmigiano, black truffle	150
SPAGHETTI BOLOGNESE ^{G, D, M} Slow-braised beef ragu with tomato sauce	130
RISOTTO ALLA NORMA ^{V, D} Roasted tomato sauce, fried eggplant, buffalo stracciatella, aubergine caviar, basil	120
RISOTTO ALLA PESCATORA ^{SF, D} Acquerello rice, courgette purée, Gulf prawn, scallops, clams, mussels, balsamic zucchini	165

SALADS

VERDE ^{VG, LS} Organic greens, carrot, Medjool dates, cucumber, avocado, Pommery vinaigrette	65
PECORINO ^{V, D, LS} Arugula, fennel, strawberry, DOP Pecorino, De Nigris balsamic, Arbequina oil	80
KYABETSU SALAD ^{M, G, E, LF} Cabbage, chicken, carrot, cilantro, crispy noodles, endives, pineapple, mint vinaigrette, sesame dressing	85
CAESAR ^{D, G, M} Baby gem, grissini sticks, Parmesan, turkey bacon, Caesar dressing <i>You may add:</i> ROASTED CHICKEN BREAST ^M 40 GRILLED TIGER PRAWNS ^{SF} 50	80



(V) Vegetarian, (G) Contains Gluten, (LF) Lactose Free, (VG) Vegan, (SP) Spicy, (A) Contains Alcohol, (N) Contains Nuts, (D) Contains Dairy, (E) Contains Egg, (M) Contains Meat, (SF) Contains Shellfish, (F) Contains Fish & Fish Products, (LS) Local, Sustainable, Organic

\$ - AED 50 supplement for guests dining on half or full board
\$\$ - AED 100 supplement for guests dining on half or full board

We shall be delighted to assist you with your dietary requirements. All prices are in AED, inclusive of 5% VAT and 10% service charge

WOOD GRILLS - *Chef's Special*

- AUSTRALIAN BEEF TENDERLOIN ^{M, D} \$\$ | 230
- CORN-FED CHICKEN SUPREME ^{M, D} | 120
- GULF TIGER PRAWNS ^{SF, D} | 180
- MEDITERRANEAN SEABASS ^F | 180
- NORWEGIAN SALMON ^F | 165

Sides, your choice of two:
Glazed asparagus, baby legumes, broccolini, potato skin fries, mashed potatoes^D or steamed rice

Sauces, your choice:
Béarnaise ^{D, E}, mushroom sauce ^{M, G, D}, thyme veal jus ^{M, G, D}, lemon beurre blanc ^{V, D}, chimichurri ^{VG}

FIRE *and* STEAM

- SEABASS IN SALT ^{G, F, D} 185
Seabass fillet baked in salt dough, citrus herbes de Provence, baby legumes, sage mash, sauce vierge
- BABY CHICKEN ^{M, G, D} 155
Freekeh pilaf, cranberry, rocket, tomato, onion salad, honey mustard sauce
- CHARCOAL MISO SALMON ^{F, G, LF, E} 165
Miso mirin aioli, potato and edamame croquette, teriyaki-glazed broccolini
- BUTTER CHICKEN ^{M, N, D} 150
Chicken tikka braised in a rich tomato gravy, fenugreek
- AWADHI DUM BIRYANI ^{G, N, D}
Basmati rice cooked in a "dum" sealed pot, aromatic herbs and spices, cumin raita
- VEGETABLE ^V 125
- CHICKEN TIKKA ^M 145
- LAMB ^M 150
- SHRIMPS ^{SF} 155
- DAL MAKHANI ^{M, N, D} 55
Slow-cooked black lentils with tomato and butter

OVEN ARTISANS

- ARTISAN ANGUS BURGER ^{M, G, D, E} 110
Brie cheese, smoked beef bacon, onion marmalade, baby gem, house barbecue sauce, potato bun
- THE VEGAN BURGER ^{VG, G} 90
Black bean and edamame steak, Asian-style sauce, baby gem, vegan bun
- HOUSE CLUB ^{M, E, G, D} 90
Tomato sliced bread, creamy chicken, turkey ham, fried egg, avocado, rocket, truffle mayonnaise
- All sandwiches and burgers are served with your choice of potato skin fries, sweet potato fries, or green salad.*
- MARGHERITA FLAT BREAD ^{V, G, D} 75
Tomato sauce, mozzarella, basil leaves, extra virgin olive oil
- PEPPERONI FLAT BREAD ^{M, G, D} 85
Tomato sauce, mozzarella, spiced beef pepperoni
- MUSHROOM TRUFFLE FLAT BREAD ^{G, D, N, V} 105
Mushroom truffle sauce, mozzarella, Parmesan, mushroom ragout, truffle sour cream

SIDE DISHES

- GREEN SALAD | 25
- STEAMED RICE ^{V, LF} | 25
- GLAZED ASPARAGUS | 35
- BABY LEGUMES | 35
- BROCCOLINI | 35
- SWEET POTATOES FRIES | 35

- RAITA ^{V, D} | 30
- MASHED POTATOES ^D
Plain | Truffle - 30 | 40
- POTATO SKIN FRIES
Plain | Truffle - 30 | 40
- INDIAN BREADS ^{V, G, D} | 30
Plain naan, butter naan, garlic naan, tandoori roti, laccha paratha

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La Tavola Italiana

Set Menu | AED 260 per person

Antipasti

PECORINO ^{V, D, LS}

Arugula, fennel, strawberries, DOP Pecorino, De Nigris balsamic vinegar, Arbequina olive oil

CROCCHETTA DI GAMBERI ^{SF, D, G}

Creamy shrimp croquettes, scamorza, spicy mayonnaise

BRUSCHETTA RUSTICA ^{V, G}

Tomato, basil, grilled sourdough, olive oil

Secondi

(Please choose one)

LINGUINE PRIMAVERA ^{V, D, G}

Linguine pasta, tomato velouté, stracciatella cheese, candied tomatoes, basil

SPAGHETTI AL TARTUFO ^{G, V, D, A}

Mancini artisanal pasta, porcini ragout, DOP Parmigiano Reggiano, seasonal black truffle

COTOLETTA DI POLLO ALLA MILANESE ^{M, D, G}

Pan-fried crispy chicken in breadcrumbs, rocket, sun-dried tomatoes, arrabbiata sauce

HONEY TRUFFLE OSSO BUCCO ^{M, D, A, G}

Pinot Noir-braised, creamy saffron risotto

Dolci

EXPRESS TIRAMISU ^{E, D, G}

Whipped mascarpone zabaglione, Arabica espresso-soaked savoiardi, dark chocolate

FRUTTA DI STAGIONE ^{G, V}

Seasonal fruit platter



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