Philosophy

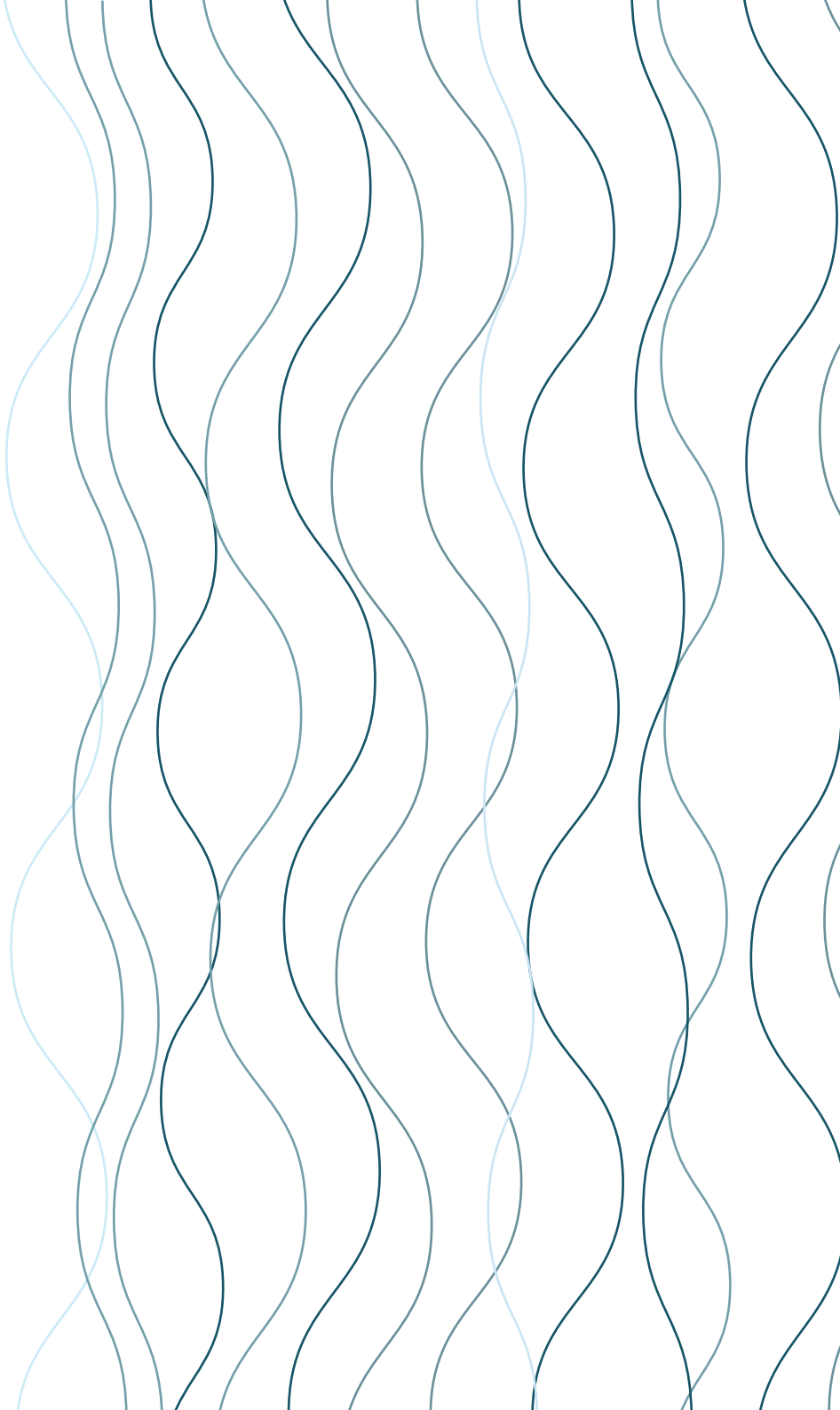
Rooted in the spirit of the Mediterranean, our culinary philosophy celebrates the richness of its diverse coasts. Each dish embodies warmth, simplicity, generosity, and character, delivering a memorable dining experience, complemented by heartfelt service in a cohesive and welcoming atmosphere.

Inspiration

Our menu showcases the finest ingredients sourced from across the Mediterranean, reinterpreted with authentic techniques and contemporary craftsmanship to deliver a journey of distinctive coastal flavors.

Ingredients

In each of our expertly curated dishes, we actively seek out suppliers we trust to provide environmentally friendly ingredients that are sustainably sourced, fresh, and organic wherever possible.



SALADS

PECORINO V, D, LS | **85**
Arugula, fennel, strawberry, DOP Pecorino,
De Nigris balsamic, Arbequina olive oil

GREEK V, G, D | **80**
Cucumber, capsicum, red onion, Kalamata olives,
tomatoes, Greek feta, oregano, olive oil, pita

NIÇOISE F, E, LS | **110**
Yellowfin tuna confit, potato, green beans, olives,
baby gem, quail egg

CRAB AND AVOCADO SF, G, D | **110**
Lime, sour sesame cream, shallot, filo pastry

CAESAR D, G, M, E | **80**
Baby gem lettuce, garlic bread stick, DOP Parmigiano,
turkey bacon, Caesar dressing

Add Roasted Chicken Breast M | **35**
Add Tiger Prawns SF | **50**

HOUSE DIPS

STRACCIATELLA DI BUFALA V, G, N, D | **60**
Oregano, Greek pita

TZATZIKI V, G, N, D | **50**
Greek yogurt, cucumber, garlic, herbs, Greek pita

AVOCADO VG, G | **50**
Tomato, shallot, coriander, lime, homemade nachos

Add Lobster SF | **80**

APPETIZERS

HEIRLOOM TOMATO AND BURRATA V, D, LS | **85**
Pickled beets, pink apple, microgreens, herb essence

WATERMELON AND FETA CHEESE V, D, N, G | **75**
Crispy filo, pecan and pomegranate salsa

CALAMARI TEMPURA SF, G, LS | **105**
Lemon aioli

TUNA TARTARE F, D, G $ | **120**
Yellowfin tuna, piquillo leche de tigre, avocado, parsley,
cucumber, sesame brick

BEEF TARTARE M, G, D $ | **130**
Hand cut Wagyu beef, shallot, capers, cornichons,
smoked pepper coulis, crostini crisps, DOP Parmigiano

CROQUETAS DE GAMBAS SF, G, D, E | **95**
Creamy shrimps croquettes, spicy mayonnaise

BRUSCHETTA V, G, D | **80**
Toasted bread, tomato tartare, basil,
stracciatella di bufala

ARANCINI M, G, D, E | **90**
Pulled braised beef, saffron rice, DOP Parmigiano

SOUPS

LOBSTER BISQUE G, SF, D | **90**
Fine herb mascarpone mousseline, crouton

SOUP OF THE DAY | **60**
Please check with your server

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$ - AED 50 appetizers/AED 100 main courses supplement for guests dining on Half or Full Board / $$ - AED 200 for guests dining on Half or Full Board
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PIZZA

TARTUFO E FUNGHI [G, D] | **140**
Mushroom truffle sauce, mozzarella, DOP Parmigiano, mushroom ragout, seasonal black truffle

BRESAOLA [M, G, D] | **120**
Tomato, mozzarella, Black Angus bresaola, rocket, DOP Parmigiano, cherry tomato

STRACCIATELLA [V, G, D] | **110**
Tomato sauce, stracciatella di bufala, cherry tomato, basil, rocket, herb oil

PARMIGIANA [V, G, D] | **105**
Tomato sauce, fried eggplant, smoked scarmoza, DOP Parmigiano

SALMONE [F, G, D] | **120**
Mozzarella, sour cream, smoked salmon, capers, onion, dill

HOUSE FOCACCIA [G, V, D] | **25**
Mediterranean herbs, DOP Parmigiano, Arbequina olive oil

Add Black Truffle | **20** per gram

PASTA AND RISOTTO

SPAGHETTI AL TARTUFO [G, V, D] | **150**
Porcini ragout, DOP Parmigiano, seasonal black truffle

RIGATONI PULLED BEEF RAGOUT [G, D, M] | **150**
Tossed in a rich slow braised pulled beef ragout, tomato sauce

LINGUINE AI GAMBERONI [G, D, SF] | **165**
Crustacean bisque, prawns, garlic, black peppercorn, parsley, citrus panko

TORTELLI RICOTTA SPINACI [G, D, N, E] | **115**
Filled with ricotta and spinach, butter, sage, parmesan foam, pistachio

RED PRAWNS CARPACCIO RISOTTO [SF, D] $ | **200**
Carnaroli rice creamed with crustacean butter, stracciatella

RISOTTO POMODORO E BASILICO [V, D] | **125**
Carnaroli rice creamed with butter, DOP Parmigiano, fresh basil, datterino tomato dust

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MAIN COURSES

TRUFFLE ARTICHOKE G, D, V | **140**
Roasted eggplant cream, shallot, herbs,
seasonal black truffle

GAMBERI ALL' AGLIO SF, G, D | **165**
Garlic confit prawns, cherry tomato, coriander and lemon
sauce, stracciatella, sour dough

SEABASS IN SALT G, F, D | **195**
Seabass fillet baked in salt dough, baby legumes,
sage mash, sauce vierge

LOBSTER RIVIERA SF, D $$ | **350**
Canadian lobster chunks, la ratte potato, Taggiasca olives,
cherry tomatoes, parsley, crème fraiche

CHICKEN VALDOSTANA M, D, G | **165**
Breaded chicken topped with turkey ham,
melted Fontina cheese, garden salad

STEAK FRITES M, D, G, E | **195**
Australian prime tenderloin, skin fries, garden salad,
béarnaise sauce

PISTACHIO LAMB CHOPS M, D, N $ | **220**
Lamb chops, aubergine sesame coulis, pistachio,
cumin parmesan fries

SEAFOOD BAR

Selection of the freshest seafood cooked to order: steamed | grilled | pan-seared

RED SNAPPER F, LS, D, G | **165**

NORWEGIAN SALMON F, G, D | **170**

TIGER PRAWNS SF, G, D | **185**

CATCH OF THE DAY
Your choice of whole fish
Recommeded for sharing | 24 hours advance order

SEABASS | RED SNAPPER F | **580** per kilo

Served with your choice of any two sides:
Skin fries, potato mash, steamed rice, wilted spinach,
seasonal vegetables or green salad

Sauce:
Chili butter, beurre blanc, chimichurri,
green peppercorn sauce, sauce vierge

SIDE DISHES

Steamed rice | **25**
Broccolini | **30**
Wilted spinach | **30**
Glazed asparagus | **35**
Baby legumes | **35**

Sweet potato fries | **35**
Mashed potato
Plain | **30,** Truffle | **40**
Skin fries
Plain | **30,** Truffle | **40**

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DESSERTS

TIRAMISU E, D, G, A | **65**
Whipped mascarpone zabaglione,
Arabica espresso soaked savoiardi
Your Choice With Or Without Alcohol

CITRUS TEXTURE E, D, G, N | **55**
Lemon and yuzu curd, Italian meringue, lemon marmalade,
praline shortcrust

CHOCOLATE RASPBERRY E, D, G, N | **65**
Valrhona %70 chocolate mousse, raspberry sorbet,
pistachio crusted filo

CARAMEL AND PECAN CHEESECAKE G, D, E, N | **60**
Basque style, salted toffee caramel, shortcrust sablé

PEAR AND ALMOND TART D, N, G, E | **65**
Frangipane baked tart, crème anglaise

RED FRUIT TEA PANNA COTTA G, D, M | **55**
Mixed berries, tea syrup

OFF THE CREAMERY V, D, LS | **25**
Vanilla | Chocolate | Strawberry | Pistachio

SORBETS VG, LS | **25**
Mandarin | Mango and Passion fruit |
Lemon and Basil | Raspberry

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KIDS MENU

SALADS

GARDEN GREENS [VG] | **40**
Steamed or sautéed seasonal vegetables

CRUNCHY CRUDITIES [V] | **35**
Carrot, cucumber, green apple, tzatziki

SOUPS

MINESTRONE [V, G, LF] | **35**

SWEET CORN AND CHICKEN [M] | **55**

MAIN COURSES

TOASTED TOMATO CHEDDAR SANDWICH [V, G, D] | **55**
Potato skin fries or garden leaves

BEEF SLIDER [M, G, D] | **60**
Black Angus beef, cheddar cheese, tomato, baby gem, pickles, potato skin fries

MAC CASSEROLE [M, G, D] | **70**
Macaroni, creamy chicken, mozzarella melt, fine herbs

LITTLE BITES [M, G, D] | **70**
Fried chicken tenders, mozzarella sticks, potato skin fries

PASTA

POMODORO [V, D] | **65**
BEEF BOLOGNESE [M, D] | **65**
CREAMY PESTO [V, D, N] | **65**
Choice of : Penne | Spaghetti
Gluten free pasta is availabe upon request

PETIT GRILLS

CHICKEN BREAST [M, D] | **85**
SALMON [F, D] | **85**
SEABASS [F, D] | **85**
Served with: creamy potato, green peas, honey glazed carrot
Sauce : mushroom, beurre blanc

DESSERTS

FRAGOLA [V, N, D] | **40**
Strawberries coated in chocolate, whipped greek yogurt, strawberry ice cream

CHOCOLATE BURGER [E, G, D] | **40**
Chocolate cookies, strawberry, chocolate sauce, vanilla ice cream

OFF THE CREAMERY [V, D, LS] | **25**
Vanilla | Chocolate | Strawberry | Pistachio

SORBETS [VG, LS] | **25**
Mango and Passion fruit | Lemon and Basil | Raspberry

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