

<b>Bruschetta (G, D, V)</b> Stracciatella Cheese, Kalamata Olives, Confit Cherry Tomatoes	55
<b>Arancini (D, G, V)</b> Butternut Squash, Scamorza, Spicy Pomodoro	60
<b>Beetroot Carpaccio (D, V, N)</b> Wild Arugula, Goat Cheese Crumble, Citrus Candied Walnuts	50
<b>Roasted Tomato Soup (D, G, V)</b> Heirloom Tomatoes, Saffron Aioli, Croutons, Chives Oil	45
<b>Fritto Misto (S, G, D)</b> Prawns, Calamari, Baby Octopus, Sage, Aioli	60

## STARTERS

<b>Kale and Quinoa Salad (VG)</b> Cherry Tomatoes, Cucumber, Avocado, Mango, Strawberries, Sunflower Seeds, Orange Dressing	50
--	----

### CHEF'S EXCLUSIVES

<b>Burratina Di Buffalo (D, N, V)</b> Heirloom Tomatoes, Strawberries, Crispy Parmesan, Pistachio, Basil Pesto	85
<b>Beef Tartare (D, G, S)</b> Wagyu Tenderloin, Capers, Worcestershire Sauce, Shallots, Mustard, Tabasco, Cured Egg Yolk, Toasted Bread	100

<b>Linguine (G, S, A)</b> Prawns, Zucchini	60
<b>Mushroom Risotto (V, D)</b> Carnaroli Rice, Wild Mushrooms, Truffle	90
<b>Tagliatelle Bolognese (D, G)</b> Slow-Cooked Beef Ragù, Grana Padano	95
<b>Rigatoni Carbonara (D, G)</b> Crispy Beef Bacon, Egg Yolk, Pecorino, Freshly Crushed Pepper	95

## PASTA & RISOTTO

### CHEF'S EXCLUSIVES

<b>Short Ribs Ravioli (D, G)</b> Handmade Ravioli, Mushroom Truffle Sauce, Grana Padano	85
<b>Seafood Fregola (G, S, A)</b> Clams, Mussels, Calamari, Tomatoes, Parsley, Lemon Zest	95

<b>The Renowned Margherita (G, D, V)</b> Tomatoes, Mozzarella, Basil, Oregano	65
<b>The Capricciosa (G, D)</b> Turkey Ham, Egg, Artichoke, Olives, Mushroom, Tomatoes, Mozzarella, Basil, Oregano	75
<b>Bresaola &amp; Arugula (G, D)</b> Beef Bresaola, Wild Rocca, Parmesan Flakes, Tomatoes, Mozzarella, Basil, Oregano	95

## PIZZAS

### CHEF'S EXCLUSIVE

<b>La Burrata (G, D, V)</b> Cow Burrata, Wild Rocca, Tomatoes, Mozzarella, Basil, Oregano	95
--	----

<b>Chicken Milanese (G)</b> Wild Arugula, Roasted Potatoes, Lemon	90
<b>Grilled Corn-Fed Chicken Breast (D)</b> Mushroom Duxelles, Grilled Broccolini, Mashed Potatoes, Creamy Chicken Jus	100
<b>Grilled Seabass (S)</b> Sautéed Spinach, Sun-Dried Tomatoes, Crushed Potatoes, Lemon Olive Oil	95
<b>Vegan Steak (VG)</b> Sautéed Spinach, Mixed Mushrooms, Bulgogi Sauce	95
<b>NoHo Smashed Wagyu Burger (D, G)</b> Double Decker Beef Patty, Cheddar, Truffle Parmesan Aioli, Gherkins, Crispy Onion, Potato Bun, Fries	95

## MAIN COURSES

### CHEF'S EXCLUSIVES

<b>Beef Tagliata (200g Flank) (D, G)</b> Gnocchi Alla Romano, Wild Rocca, Baby Carrots, Cocoa Jus	110
<b>Seared Lamb Chops (200g)</b> Truffle Mashed Potatoes, Caponata, Mint Jus	140
<b>Grilled Prawns (S, D)</b> Roasted Vegetables, Chilli Garlic Lemon Dressing	140
<b>Australian Black Angus Beef Tenderloin Jack's Creek 220g (D)</b> Served with Choice of One Side and One Sauce	275
<b>Australian Black Angus Rib Eye Jack's Creek 300g (D)</b> Served with Choice of One Side and One Sauce	295
<b>Australian Black Angus Chateaubriand Jack's Creek 500-550g (D)</b> Served with Choice of Two Sides and One Sauce	520

## SIDE DISHES

<b>Herb Roasted Potatoes (D)</b>	30
<b>Grilled Mixed Vegetables (VG)</b>	30
<b>Mixed Leaf Salad (VG)</b>	30
<b>Mashed Potatoes (D, V)</b>	30
<b>Sautéed Spinach (D)(V)</b>	30
<b>Charred Broccolini (V)</b>	35
<b>Truffle Fries (D)</b>	35

## SAUCES

<b>Peppercorn Sauce (D)</b>	25
<b>Mushroom Sauce (D)</b>	25
<b>Béarnaise Sauce (D)</b>	25

(V) Vegetarian | (VG) Vegan | (G) Gluten | (D) Dairy | (N) Nuts | (A) Alcohol | (S) Seafood

Chef's Exclusives are not part of the All-Inclusive Package.

Please let us know of any allergies or special dietary requirements that we should be aware of to prepare your food accordingly.

All prices are in AED and are inclusive of 10% service charge, 7% destination fee, and 5% VAT.