



THE BIG ITALIAN BRUNCH

PANE E OLIO

Pagnotta rustica served with extra virgin olive oil (G)

HAMACHI MARINATO

Hamachi, citrus agave dressing, spring onion (S)

VITELLO TONNATO

Sliced veal, tuna caper sauce, veal jus (D) (E)

INSALATA DI FINOCCHI

Kale with fennel, raisins, orange and agave dressing (V) (Vg)

FRITTO MISTO

Deep-fried mix of seafood, cod, red mullet, squid, prawns, gianchetti, zucchini (G) (S)

CRISPYBOMBETTA

Cryspizza dough with bresola, scamorza and rocket (D) (E) (G)

RISOTTO

RISOTTO AI FRUTTI DI MARE

Risotto with mixed seafood, prawns, calamari, scallop, parsley and garlic (D) (S) (A)

SECONDI

SALMONE

Grilled salmon with green beans, celeriac puree and quinoa salad

OR

FILETTO ALLA GRIGLIA

Josper charcoal grilled Angus striploin with onion puree and roasted baby potato

(Vegetarian Option Available)

DOLCE

CHEF'S SPECIALS

AED 495 PER PERSON | Standard 3-Hour Beverage Package

AED 595 PER PERSON | Premium 3-Hour Beverage Package with Sparkling

Available every Saturday from 1:00 PM until 4:00 PM

Quoted rate inclusive of 5% VAT and 7% Municipality fee.

A Alcohol | D Dairy | E Egg | H Homemade Pasta | N Nuts | S Shellfish | V Vegetarian | Vg Vegan | G Gluten



BEVERAGE MENU

COCKTAIL

Aperol Spritz

Aperol, Prosecco, Soda

Garibaldi

Bitter Campari, Fresh Orange Juice

John Collins

Tanqueray Gin, Sugar Syrup, Fresh Lime Juice, Soda

Passion Martini

Stolichnaya Vodka, Passion Fruit Purée, Passion Fruit Syrup, Fresh Lemon Juice

MOCKTAIL

MIRACLE GARDEN

Raspberry Purée, Watermelon Juice, Citrus, Ginger Ale

PASSION DELIGHT

Passion Fruit, Coconut Syrup, Pineapple Juice, Citrus

BEER

HEINEKEN by bottle

SPIRITS

VODKA Stolichnaya

GIN Tanqueray

RUM Bacardi Superior

WHISKEY Wild Turkey 101 bourbon

WINE & ROSÉ

WHITE Chardonnay, 'Ventiterre', Zonin, Italy

RED Nero D'Avola Ca di Ponti, Sicily, Italy

ROSÉ Château Minuty, 'M' Rosé de Minuty, Provence, France

SPARKLING

PROSECCO 'Jeio' Bisol, Valdobbiadene DOCG, Italy