

Valentine's Menu

Breads

Sourdough, grissini & focaccia

Served with pesto, tomato confit & truffle cream cheese

(D, G, SU)

AMUSE BOUCHE

Crostata con Gamberi Rossi e Stracciatella

Red shrimp, stracciatella cheese, cranberry gel, bisque foam & caviar

(D, G, F, CR, R)

STARTERS – SHARING

Tartare di Wagyu

Wagyu beef tartare, smoked mayonnaise, taleggio cream, hazelnut praline, cured egg yolk, rocket leaves & black truffle

(E, D, N, G, SU, R)

Pappa al Pomodoro con Burrata (V)

Creamy burrata, slow-baked tomatoes, fried leeks & crunchy bread

(D, G, SU)

RISOTTO

Risotto alla Barbabietola con Capesante

San Massimo rice, beetroot purée, asparagus, cheese fondue, seared scallops & walnut crumble

(D, G, N, F, SU)

MAIN COURSE (Any One)

Spigola

Pan-seared seabass, fregola pesto, Romanesco, lemon & saffron cream sauce, finished with caviar

(D, G, N, F, SU)

OR

Filetto di Manzo

Wagyu beef tenderloin, creamy polenta, king oyster mushrooms, Brussels sprouts & veal jus

(D, G, N, SU)

DESSERT

Scarlet Lychee Symphony

Served with petit fours

(D, G, E, N)

Vegetarian Option Available

AED 699 per couple

Including sparkling wine

D – Dairy G – Gluten, E – Egg, N – Nuts, F – Fish, CR – Crustaceans
SU – Sulphites, R – Raw Ingredients