

THE EXECUTIVE TASTING

— A Five-Course, Chef-Led Culinary Journey —

The Desert Burrata

Hand-crafted mozzarella filled with Italian mascarpone, delicately infused with Australian truffle honey.

Served with Sicilian caponata, grated tomato emulsion, fresh basil, and rustic bread lightly dusted with Dubai red desert



Agnello

Tender, hand-trimmed lamb cutlets paired with a delicate lamb and wild mushroom duxelles, silky pumpkin purée, and finished with a glossy mint jus.



Ragù Emirati

Slow-braised beef and camel shoulder in a rich tomato ragù, served over house-made pesto pappardelle with gorgonzola béchamel and aged Parmigiano Reggiano.



Emozione di Terra

Aged Australian beef tenderloin with parsnip purée, spinach and ricotta ravioli, and aged Parmigiano Reggiano. finished with a deep 48-hour beef jus.



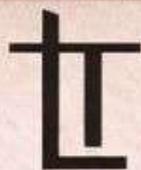
Tentazione

A guilty pleasure at the table — the theatrical finale as Chef Caleb crafts a dessert masterpiece before your very eyes.



AED 299 per person

* Minimum of two guests



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THE PESCATARIAN

A Five-Course, Chef-Led Culinary Journey

A Taste of the Ocean

Premium scallops paired with aged caviar, silky pumpkin purée, and delicate basil emulsions.



Gamberoni

Grilled jumbo prawns, lightly spiced and finished with lemon butter sauce, caper salsa, and fresh herbs.



Salmon Royale au Caviar

Pan-seared salmon fillet set on a smooth parsnip purée, finished with a delicate caviar-infused Mornay sauce, fresh herbs, and a hint of citrus zest.



Aragosta

Butter-poached lobster, oven-finished with house mozzarella, served atop fresh spaghetti in a fragrant saffron sauce.



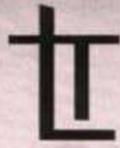
Amore Senza Fine

Melt-in your mouth chocolate sponge layered with our signature spiced chocolate sauce, topped with vanilla gelato and finished with mint coulis.



AED 495 per person

Minimum of two guests



THE PESCATARIAN

A Four-Course, Chef-Led Culinary Journey

A Taste of the Ocean

Premium scallops paired with aged caviar, silky pumpkin purée, and delicate basil emulsions.



Gamberoni

Grilled jumbo prawns, lightly spiced and finished with lemon butter sauce, caper salsa, and fresh herbs.



Salmon Royale au Caviar

Pan-seared salmon fillet set on a smooth parsnip purée, finished with a delicate caviar-infused Mornay sauce, fresh herbs, and a hint of citrus zest.



Amore Senza Fine

Melt-in-your-mouth chocolate sponge layered with our signature spiced chocolate sauce, topped with vanilla gelato and finished with mint coulis.



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Minimum of two guests