



EXPLORE LUXURY WITH OUR ITALIAN CAVIAR

BLACK ADAMAS: Elegant & Versatile | 30gr - 420 AQUA

ADAMAS: Delicate & nutty | 50gr - 640

CRUDO

Raw

CARPACCIO DI GAMBERI ROSSI (S)(F)(N)(R) — 160

Red Prawns Mazara, red onions, coriander, golden caviar, burrata
Cream.

TARTARE DI SALMONE (F)(D)(R) — 110

36h Marinated Salmon tartar, spring onion, sour yogurt cream,
orange dressing.

CARPACCIO DI BRANZINO (F)(N)(R)— 110

Sliced thinly wild Seabass, peanuts, lemon dressing & purple
shiso.

TACOS CEVICHE (G)(F)(R) ----- 110

Chopped wild Seabass, red onions, coriander, coconut
milk, green oil.

CARPACCIO DI MANZO(D)(R) — 110

Beef Tenderloin Carpaccio, rocket Salad, parmesan
cheese and vinegar dressing

PLATEAU REALE (F)(S)(R)— 1200

Hadid caviar Balance Age-Old Tradition with
Cutting- Edge Technology To Create The Most
Delicate Of Delicacies, red prawns, Japanese
Oyster

ANTIPASTI

Starter

BRUSCHETTA NOVANTA(V)(G)(D) — 80

Italian handmade bread topped with tomato confit, stracciatella
cheese, Vinegar glass, olive oil.

BURRATA DI ANDRIA (V)(D) — 90

Italian Burrata cheese, cherry tomato, basil olive oil.

LOBSTER SALAD CATALANA(S)(F) — 280

Canadian Lobster, fresh Tomato, Celery, Tropea onion, Baby gem,
basil-mustard dressing.

INSALATA MEDITERRANEA(D)(N)(G)— 80

Organic beef tomato selection, Tropea onion, basil,
shrimp, ricotta cheese, vinegar dressing, garlic croutons.

POLPO ALLA GRIGLIA (G)(D)(N)— 110

Grill Octopus Tentacle, Hummus, Baby Spinach

POLPETTE DEL SALENTO (D)(G)— 80

Meatballs with tomato sauce, 24-month-old parmesan
cheese, basil.

ARANCINO AL TARTUFO (V)(D)(G)— 80

Rice balls filled with Mozzarella cheese, truffle,
mushroom, parmesan cheese, parsley.

FRITTURA DI CALAMARI(F)(G)(N) — 110

Deep fried calamari, fresh lemon zest &
tabasco mayo.

PARMIGIANA(G)(D)(N) — 80

Homemade slice fried eggplants, mozzarella cheese,
tomato sauce, parmesan cheese gratinated & basil.

CALAMAR O ALLA PUTTANESCA (F)(G) (N)— 110

Grill smoked calamaro, potato, taggiasca olive,
capper, tomato sauce, basil olive oil.





PIZZE GOURMET

Pizza

MARGHERITA REALE (D)(G)— 130

Rocket Salad, Beef sliced Tomato, Basil pesto, Burrata,
Green oil, Black olive powder.

CAVIALE NOVANTA (D)(G) — 180

Mozzarella , Rocket salad
,Bresaola, Truffle Stracciatella,
Caviar, Edible Gold Leaves.

TARTUFO E PORCINI (D)(G)— 160

Mozzarella, Truffle Cream, Mix Wild Mushrooms, Shaved

Black Truffle.

ADD TRUFFLE 90 AED

PASTA & RISOTTI

SPAGHETTI VONGOLE, BOTTARGA & LIMONE (G)(S)(A) — 120

Spaghetti, Clams, Bottarga, Lemon zest ,Bottarga.

LINGUINE ALLO SCOGLIO (S)(F)(G) — 140

Linguini Pasta, Clams, Red Prawns, Mussels, lobster
Bisque.

PACCHERI CON ARAGOSTA (S)(F)(G)— 320

Paccheri pasta with Canadian Lobster & lobster bisque

RISOTTO ZAFFERANO E CAVIALE (V)(D)(R) — 140

Risotto Carnaroli, Saffron , Caviar , langustine tartare, lemon zest

TAGLIATELLE AL RAGU(G)(D)— 95

Handmade tagliatelle Pasta, Bolognese Ragù Sauce, 24-month-old parmesan
cheese.

RIGATONI CACIO E PEPE (G)(D)— 95

Rigatoni pasta, 12-month pecorino cheese, parmesan
cheese, Sichuan pepper.

RIGATONI ALLA CARBONARA(G)(D)(M) — 95

Rigatoni pasta, creamy egg yolk pecorino cheese,
black pepper & smoked veal ham.

RAVIOLO DI RICOTTA DI BUFALA (G)(D)— 120

Handmade Buffalo ricotta raviolo, French buttercream emulsion, Black Truffle.

SECONDI

Main Course

USD PRIME RIB- EYE (D)— 265

280g Prime Rib-Eye beef grilled with rosemary roasted potatoes.

TAGLIATA RUCOLA & GRANA (D)— 245

280 g Angus Beef Striploin, rocket salad, 24-month-old
shave parmesan cheese.

COSTINE DI AGNELLO ALLA BRACE(G) — 180

Australian Lamb Chops, artichoke salad, mint green sauce.

GRIGLIATA DI MARE (F) — 320

Wilde Sea bass Fillet, Babys quid, Octopus Tentacle, Prawns.

POLLETTO ALLA GRIGLIA (G) — 160

Free Range Baby chicken, Peruvian style, (ginger, soy sauce,
lemongrass marinated).

GAMBERONI (S) — 180

King grilled Tiger Prawn, baby gem, ponzu sauce.

WAGYU STRIPLOIN TAJIMA 9+(D) — 450

280 g Wagyu Beef Striploin, rocket salad, blood orange, ponzu sauce.

BRANZINO DI LEUCA (F) — 180

Seabass, cherry tomato, Tropea onion, roasted potato, chilly parsley, capers & black olive

CONTORNI

Side Dishes

INSALATA RUCOLA E PARMIGIANO (V)(D) — 35

Rocket salad, 24-Month-old Parmesan cheese.

INSALATA MEDITERRANEA (G) — 35

Organic beef tomato, trope onion, basil, vinegar dressing croutons

VERDURE ALLA GRIGLIA (V) — 35

Mix grilled vegetables

Mush potato

PATATE ARROSTO(D) — 35

Roasted potatoes & rosemary butter

Broccoletti

MUSH POTATO (V) — 35

Creamy Mashed Potato, Parmesan Cheese,
Olive Oil.

TRUFFLE FRENCH FRIES(D) — 35

French Fries, Parmesan Cheese, Truffle
Sauce

(V) Vegetarian. (G) Gluten. (D) Dairy. (N) Nuts. (A) Alcohol. (S) Shellfish. (F) Fish

For any food allergies and intolerances, please speak to a member of our team before placing your order. Food may contain shellfish, peanuts, soybeans, sesame, fish, eggs, celery, mustard, milk, gluten and sulfites.