



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) — 140

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) — 100

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, 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) — 90

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) — 90


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

TOTANI ALLA PUTTANESCA (F)(G)(N) — 110

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

(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.



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)— 245

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.

GRIGLIATA DI MARE (F)— 290
Wilde Sea bass Fillet, Babys quid, Octopus Tentacle, Prawns.

GAMBERONI (S)— 180
King grilled Tiger Prawn, baby gem, ponzu sauce.

COSTINE DI AGNELLO ALLA BRACE(G)— 180
Australian Lamb Chops, artichoke salad, mint green sauce.

POLLETTO ALLA GRIGLIA (G)— 160
Free Range Baby chicken, Peruvian style, (ginger, soy sauce, lemongrass marinated)

WAGYU STRIPLON 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.

VERDURE ALLA GRIGLIA (V)— 35
Mix grilled vegetables

MASH POTATO (V)— 35
Creamy Mashed Potato, Parmesan Cheese, Olive Oil.

INSALATA MEDITERRANEA (G)— 35
Organic beef tomato, trope onion, basil, vinegar dressing croutons

PATATE ARROSTO(D)— 35
Roasted potatoes & rosemary butter
Broccoletti

TRUFFLE FRENCH FRIES(D)— 60
French Fries, Parmesan Cheese, Truffle Sauce

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