

# Menù di Stagione

Experience a specially curated seasonal menu by Executive Chef Alessandro Salvatico, showcasing a refined selection inspired by the finest ingredients of the season.



## STARTERS

### Insalata di puntarelle

(F, D, N, M, SO2) 120

Chicory sprout salad, pine seeds, smoked sardines

2023 Kaltern Pinot Grigio,  
Trentino-Alto Adige, Italia 98

### Lingua rosolata & gamberi

rossi di Mazara (C, D, M, CEL, F) ♦ 190

Seared beef tongue, red Mazara prawns, wild "mugnoli", red chilli

2023 Tenute Lunelli Pietragrande Chardonnay,  
Trentino-Alto Adige, Italia 65

### Carabiniere carpaccio (C, F, M) ♦ 300

King carabiniere carpaccio, lemon dressing

2022 Gaja Rossj-Bass Langhe,  
Piemonte, Italia 350

### Radicchio di Treviso al

cartoccio (N, SO2) ♣ 80

Oven baked Trevisan radish, pine nuts, golden raisins

2022 Rapaura Springs Pinot Noir,  
Marlborough, New Zealand 78

## MAINS

### Risotto al radicchio di Treviso (D, N, CEL) 120

Acquerello rice, Trevisan radish, hazelnuts  
2017 Joseph Faiveley Volnay 1er Cru Santenots,  
Burgundy, France 390

### Linguine agli scampi

(G, C, F, D, CEL, SO2) 270

Linguine Mancini, langoustine, datterino tomatoes, fresh chilli

2022 La Chablisienne Chablis La Pierrelée,  
Burgundy, France 118

### Filetto di branzino al tartufo nero (F, D, CEL) 295

Sea bass fillet, topinambur puree, Brussels sprouts, black truffle

2021 Querciabella Batar Bianco,  
Toscana, Italia 390

### Guancia di manzo, sedano rapa, tartufo nero (G, SOY, D, CEL) 250

Braised beef cheek, celeriac puree, black truffle jus

2015, Don Melchor  
Chile, Maipo Valley 320

(♣) Vegetarian (♦) Contains raw fish or meat

(G) Gluten (C) Crustaceans (E) Eggs (F) Fish (SOY) Soybeans

(D) Dairy (N) Nuts (CEL) Celery (M) Mustard (SES) Sesame seeds

(SO2) Sulphur dioxide / Sulphites (LUP) Lupin (MOL) Molluscs

ALL PRICES ARE INDICATED IN AED & ARE INCLUSIVE OF 7% MUNICIPALITY FEE & 10% SERVICE CHARGE & 5% VALUE-ADDED TAX