

Festive Menu

ANTIPASTI

Insalata di carciofi (V, N, D) 100
Artichoke salad, rocket, parmesan, walnuts

**Carpaccio di manzo
& tartufo bianco** (D, G) 360
Beef carpaccio, white truffle

Scampo reale (S) 210
Seared king langoustine, wild mugnoli,
black eye beans, lemon oil

**Tartare di manzo
& parmigiano** (D) 130
Angus beef tartare, black truffle,
24 month parmesan fondue

PASTA

Calamarata astice (G, D, S) MP
Calamarata pasta, blue lobster, fresh tomato

Plin al tartufo (G, D) 120
Homemade ravioli, parmesan broth,
black truffle

Risotto al radicchio (D, N) 120
Risotto winter radicchio, toasted hazelnut

Tagliolino al tartufo bianco (G, D) 380
L'Amo tagliolino, white truffle, parmesan fondue

SECONDI

Guancia di manzo (D, G) 175
Braised beef cheek, mash potato, crispy leeks

Granchio reale (S, D) 450
Charcoal grilled king crab, lemon oil, chilli



DESSERT

Panettone (D, N, G) 75
Panettone slice, mascapone cream

Monte bianco (D, N, G) 75
Chestnut, almond, milk chocolate,
berries compote

WINES

2022 **Gaja** Rossj-Bass Langhe 350

2022 **Gaja** Gaia & Rey Langhe Chardonnay 1300

2019 **Gaja** Barbaresco 880

2020 **Gaja** Barolo Dagromis 390

2018 **Gaja** Pieve Santa Restituta 340
Brunello di Montalcino

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

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