

The
WHITE
TRUFFLE
SEASON

4-COURSE AED599

ANTIPASTI

Fassona ^{(D)(S)(N)}

Piedmont fassona beef tartare, violet artichokes,
Tropea pickled onion, cured egg yolk, white truffle

{ Add white truffle - 1gr AED100 }

PASTA

Risotto ^{(V)(D)(N)}

“Acquerello” risotto, veal ragu, Piedmont hazelnut
cream, white truffle

{ Add white truffle - 1gr AED100 }

SECONDI

Filetto Di Manzo ^{(G)(D)(A)}

Australian wagyu A5 tenderloin, chanterelle
mushrooms, mashed potato, onion and marsala jus,
white truffle

{ Add white truffle - 1gr AED100 }

DESSERTS

Mousse Gianduja e Tartufo ^{(D)(G)}

Gianduja mousse, white truffle

(A) Alcohol, (D) Dairy, (G) Gluten, (N) Nuts, (S) Shellfish, (V) Vegetarian

All prices are in UAE Dirhams inclusive of 5% VAT, 7% municipality fee and 10% service charge

All dishes are prepared in strict compliance with Halal requirements

The
WHITE
TRUFFLE
SEASON

FULL-EXPERIENCE AED899

ANTIPASTI

Capesante ^{(D)(S)(N)}

Hokkaido scallops, porcini mushrooms,
friarelli, pumpkin hazelnut purée,
white truffle consommé

{ Add white truffle - 1gr AED100 }

Fassona ^{(D)(S)(N)}

Piedmont Fassona beef tartare, violet
artichokes, Tropea pickled onion, cured egg
yolk, white truffle

{ Add white truffle - 1gr AED100 }

PASTA

Risotto ^{(V)(D)(N)}

“Acquerello” risotto, veal ragu, Piedmont
hazelnut cream, white truffle

{ Add white truffle - 1gr AED100 }

SECONDI

Filetto Di Manzo ^{(G)(D)(A)}

Australian wagyu A5 tenderloin, chanterelle
mushrooms, mashed potato, onion and marsala
jus, white truffle

{ Add white truffle - 1gr AED100 }

Triglie e Calamari ^(S)

Wild rocks red mullet, spillo calamari, potato
foam, Treviso radicchio, white truffle
(Add white truffle - 1gr AED100)

DESSERTS

Mousse Gianduja e Tartufo ^{(D)(G)}

Gianduja mousse, white truffle

(A) Alcohol, (D) Dairy, (G) Gluten, (N) Nuts, (S) Shellfish, (V) Vegetarian

All prices are in UAE Dirhams inclusive of 5% VAT, 7% municipality fee and 10% service charge

All dishes are prepared in strict compliance with Halal requirements