

SNACKS

Bread & Butter ^(D,G) Chicken Skin, Parmesan, Truffle	50
Cured Beef Cannoli ^(N,G) (two pieces) Beef Tartare, Smoked Emulsion, Roasted Hazelnut	100 extra piece 50
Pumpkin Tart ^(N,GF,VG) (two pieces) Nose To Tail Pumpkin	60 extra piece 30

TERRA STARTERS

Bone Marrow Croquette ^(D,G) Cured Beef, Smoked Mayo, Orange	100
Wagyu Ribeye Carpaccio ^(D,G,N) Truffle Aioli, Shaved Parmigiano, Pickled Onion	160

GARDEN STARTERS

Panzanella Salad ^(G,N) Panzanella Dressing, Pine nuts, Basil	110
Burrata ^(D,G,N) Truffle Honey, Grilled Heritage Carrots, Pumpkin, Figs, Romesco, Sourdough Crisps	150
Grilled Lettuce Salad ^(D,GF) Baby Gem, Parmesan, Crispy Shallots, Truffle Honey Dressing	130

MARE STARTERS

Garlic Chili Prawn ^(D,G,S) Beef Jus, Lemon, Mash Potato, Prawn Cracker	190
Tuna Crudo ^(D,G,N) Parmigiano Flat Bread, Mozzarella, Pesto, Truffle	190
Red Prawn Tartare ^(S,G) Oscietra Caviar, Citrus Dressing, Crispy Prawn Shell, Crouton	250
Grilled Seabass ^(D,GF) Baby Potato, Broccoli, Jerusalem Artichoke, Kale, Beurre Rouge	290

NOSE TO TAIL

MAIN

Braised Oyster Blade ^(D,GF) 190

Glazed Pearl Onion, Baby Carrot, Artichoke Chip

Short Rib Wellington ^(D,G) (to share) "Table Side" 340

Roasted Vegetables, Smoked Mash Potato, Jus

SPECIALS

MAIN

Risotto Al Tartufo Bianco D'Alba ^(D,GF) 620

Porcini Mushroom, Aged Parmesan, Brown Butter, Fresh White Truffle From Alba

Canneroni & Caviar ^(D,G) 480

Black Pepper, Butter, Dill Cream, 30grs Caviar Oscietra

Caviar Beluga ^(D,G) 1300

Confit Potato, Creme Fraiche, Blinis

Caviar Oscietra 50grs ^(D,G) 800

Confit Potato, Creme Fraiche, Blinis

GRILL

Tenderloin ^{200gr (GF)} 320
Australian Black Angus Long Fed Fillet Steak

Ribeye ^{450gr (GF)} 580
Australian Wagyu Rib Eye Steak

Bistecca Alla Fiorentina ^(GF) 110
Australian Black Angus Long Fed T-Bone Steak
Served With Chunky Chips, Grilled Vegetables
And Chimichurri Sauce

Tomahawk ^(GF) 140
Australian Wagyu Double Rib Eye On the Bone
Served With Chunky Chips, Grilled Vegetables
And Chimichurri Sauce

Japanese Wagyu Cuts From Saroma "Hokkaido Prefecture"

Tenderloin ^{150gr (GF)} 580
Japanese Wagyu A5 Fillet Steak

Striploin ^{200gr (GF)} 680
Japanese Wagyu A5 Sirloin Steak

SIDES

Whipped Smoked Potato ^(D,GF)	50
Truffle & Parmesan Chips ^(D)	60
Grilled Asparagus ^(VG,GF)	50
Grilled Vegetables ^(VG,GF)	60

SAUCE

Mushroom Sauce ^(D,GF)	25
Pepper Corn Sauce ^(D,GF)	25
Beef Fat Béarnaise ^(D,GF)	25
Chimichurri ^(VG,GF)	25

ADD ON

Fresh White Truffle From Italy Tuber Magnatum Pico	35 per 1gr
Fresh Black Truffle Tuber Uncinatum	10 per 1gr

DESSERTS

Red Berries Crostata ^(D,G,N) 85
Sable, Almond Cream, Vanilla Ice Cream

Charcoal ^(D,G) 85
Orange Confit, Lemon Curd, Vanilla Mousse

Pan Dulcis ^(G,D,N) 85
Italian French Toast, Caramel, Citronella, Mint, Hazelnut Ice Cream

Cheese Board ^(G,D,N) 210
Selection of Artisan Cheeses, Sourdough Bread

Selection Of Gelato & Sorbet ^(G,D,N) 85

LASCIATE OGNI SPERANZA O VOI CHE ENTRATE: SIETE NELLE MANI DI'MACELLAIO

[VG] Vegan [V] Vegetarian [N] Nuts [GF] Gluten Free [G] Gluten [A] Alcohol [D] Dairy Please highlight any specific food allergies or intolerances to our colleagues before ordering. All prices are in UAE Dirham and are inclusive of 7% Municipality fees, 10% Service Charge and 5% VAT.