THE EXCLUSIVE JOURNEY TASTING MENU

VEAL FASSONA IGP (M, C)

12 hours Slow cook veal tongue, local red capsicum, wild rocket salad

Lingua cotta 12 ore, peperone rosso, rucola selvatica

HOME MADE RAVIOLI (G, D, C, S, R)

Langoustine ravioli, Romanesco cabbage, parmigiano fondue

Ravioli ripieni di scampo, cavolo Romanesco, fonduta al parmigiano Reggiano

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GREEN RISOTTO SIGNATURE DISH) (D, S, R)

Quality San Massimo, green chlorophyll, marinated Sicilian red prawn

Risotto alla clorofilla di Erbe, gambero rosso marinato, Fiori

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WILD SEABASS (D, C, S)

Line caught seared on the skin, Sardinian artichoke, Iranian saffron sauce

Branzino cotto sulla pelle, carciofo Sardo, salsa zafferano Iraniano

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LAMB CHOP (D, C)

Suckling lamb chop, yellow green zucchini flower, juniper jus

Costoletta di Agnello da latte, zucchini verdi, gialle, salsa alle spugnole

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ULTIMATE CHOCOLATE TART (G, D, E)

70% Guanaja chocolate, seasonal cherry, tarragon

Tartelletta al cioccolato, ciliegie, dragoncello

700 AED PP

Dish contains Alcohol (ALCOHOL) Dairy Products (D) Nuts (N) Pork (Pork) Seafood (S) Vegetarian (V) Gluten (G) Egg Products (E)

Celery Products (C) Mustard Products (M) Sulphur Dioxide and Sulphite (SP) Soybeans Products (SB) Sesame Seeds Products (SS)

All prices are in AED (inclusive of 7% municipality fee, 5% VAT)

ANTIPASTI/STARTERS

TOMATOES CELEBRATION (D) (V) ♻ — 150
Locally source heirloom tomato salad, DOP burrata gold, basil Insalata di Pomodoro locale, burrata IGP gold, Basilico

WILD SMOKED SALMON (S) (SP) — 170
(signature dish)
Fresh cucumber gazpacho, asparagus, avocado, caper leaf Salmone affumicato, gazpacho di cetriolo, asparago viola, cappero

VEAL FASSONA IGP (M, C) — 185
12 hours Slow cook veal tongue, local red capsicum, wild rocket salad Lingua di vitello cotta 12 ore, peperone rosso, rucola selvatica

EGG CAPPUCCINO (E) (S) (D) (G) — 195
Farm poached egg, baeri caviar, wild salmon roe, croutons bread, smoked potato foam Uovo biologico a bassa temperatura, caviale, uova di salmone, patata affumicata

WAGYU BEEF TARTARE (M) (SB) (S) (R) — 240
Tenderloin stockyard tartare, royal caviar, fresh fig, rice chips Battuto di Manzo wagyu, caviale, fichi, cialda di riso

PASTA/RISOTTO

SPAGHETTI (monograno felicetti) (D) (G) — 160
Spaghetti signature tomato sauce, basil essence Spaghetti monograno alla salsa di pomodoro del Piennolo

PASTA FRESCA (E) (G) (D) — 195
Homemade wagyu tortelli pasta, cherry broth tarragon Pasta fresca ripieni di wagyu, brood di ciliegie, dragoncello

RAVIOLI (D) (G) (S) (E) — 210
Homemade langoustine ravioli, Romanesco cabbage, parmesan fondue, Ravioli agli scampi, cavolo Romanesco, fonduta al parmigiano Reggiano

FUSILLI (D) (G) — 250
Smoked butter fusilli pasta, wild salmon row, imperial caviar, nasturtium flowers, Mantecati al burro affumicato, caviale, uova di salmone, nasturzio

RISOTTO BIANCO (D)(C) (V) (SP) — 180
Quality San Massimo risotto, aged parmigiano Reggiano cheese, caper from Pantelleria, Amalfi lemon Riserva San Massimo al parmigiano Reggiano 36 mesi, capperi di Pantelleri, agrumi

GREEN RISOTTO GIOVANNI PAPI (D) (S) (R) (SIGNATURE DISH) — 215
Quality San Massimo, green chlorophyll, Sicilian red prawn Risotto alla clorofilla di erbe, Gambero rosso marinato

MEAT/FISH

LAMB CHOP (D) (C) — 310
Sucking lamb chop slowly cooked, green, yellow zucchini, morel jus Costoletta d'agnello marinata al mirto, zucchine, salsa alle spugnole

WAGYU STOCKYARD (D) (C) — 610
Stockyard crusted Sichuan pepper, white sturgeon caviar, shallot, arabica sauce Manzo in crosta di pepe del Sichuan, caviale Italiano, scalogno, salsa al caffe

MERLUZZO (D)(S) — 270
Kindly poached in EVO oil, garden vegetables, lemon butter sauce In oliocottura aromatica, verdurine, salsa elixir di mare

BRANZINO (signature dish) (S) (D) ♻ — 370
Line caught seabass, Sardinian artichoke, Iranian saffron sauce Scottato sulla pelle, Carciofo Sardo, salsa zafferano Iraniano

DESSERT

TORTA MARIANNA (G) (E) (D) — 70
Traditional EVO pan di Spagna sponge, peaches, citrus Chantilly Pan di Spagna all 'olio extra vergine, pesche al Timo, panna agli agrumi

ULTIMATE CHOCOLATE TARTE (G) (E) (D) — 75
Guanaja 70% chocolate tarte, fresh cherry fruit, tarragon Tartelleta al cioccolato 70% Guanaja, ciliegie, dragoncello

GENTLEMENT CHEESCAKE (G) (D) (S) — 90
Royal baeri caviar, caramelized pear, vanilla Cheesecake Cheesecake alla vaniglia, caviale, pera caramellata

SELEZIONE DI FORMAGGI ITALIANI (D) — 110
Italian cheese selection

PIZZA FROM THE COPPER OVEN

QUEEN MARGHERITA (D) (G) (SP) — 80
DOP San Marzano tomato sauce, mozzarella for di latte, local basil, EVO oil

5 CHEESE (D) (G) — 130
Buffalo mozzarella, scamorza, sweet gorgonzola, ricotta, parmigiano Reggiano

MAMMA GIOVANNA (D) (G) (S) — 150
DOP San Marzano tomato sauce, confit datterino tomato, taggiasca olives, capers from Pantelleria, Cantabrian anchovies

SUMMER AND THE SEA (D) (G) (S) — 200
Mozzarella for di latte, Sicilian Red prawn, green zucchini cream, zucchini flowers, lemon zest, EVO oil

KISS FROM BELUGA (D) (R) (S) (G) — 1500
Mozzarella for di latte, wagyu beef tartare, Beluga caviar, sea urchin, 24 karat gold, EVO oil

CAVIAR SELECTION

Powered by Gourmet House	50g	125g	200g
WHITE STURGEON	540	1050	1650
ROYAL BAERII	630	1270	2200
PERSICUS CAVIAR	650	1500	2400
RUSSIAN OSCIETRA	700	1370	2750
OSCIETRA ROYAL	760	1570	3080
IMPERIAL CAVIAR	730	1540	3300
IMPERIAL GOLD CAVIAR	740	1850	3500
BELUGA CAVIAR	940	2050	3740
BELUGA XX CAVIAR	1260	2880	4950
HUSO ALMAS PERSIAN	O/R	O/R	O/R
KING OF KINGS (ALMAS)	11230	27445	44000
WILD SALMON CAVIAR		200	

LA PEARL EDITION

Serving Size 25g

ROYAL BAERII CAVIAR	330
OSCIETRA CAVIAR	370
BELUGA CAVIAR	530

(Served with classic styl, Garnish: Blinis, sour cream, & chives)

OYSTER SELECTION

TARBOURIECH PINK OYSTER (6 pcs)	360
FROM ITALY TO KASPIAN SEA	110

Tarbouriech Pink Oyster, Sicilian red prawn, caviar (1pcs)