SUNDAY *Brunch*
FOOD MENU

STARTERS (SHARING STYLE)

Oyster No 4 (SH)
Gillardeau oysters served with lemon wedge and mignonette

Salmon Tacos (G)
Cured salmon with avocado, herbs and salmon roe

Sea Bass Ceviche
With tiger's milk, crispy corn and fresh herbs

Endive Salad (D) (N) (V)
Honey mustard dressing, gorgonzola cheese, candied walnut and red apple

Garlic Chili Prawn (D) (SH)
Charcoal grilled prawn with garlic butter, chives and toasted bread

SECOND COURSE (SHARING STYLE)

Burrata & Pomodori (G) (D) (V)
Buffalo mozzarella, semi dried tomatoes and fresh basil

MAIN COURSES (CHOICE OF ONE)

Veal Milanese (G) (D)
With arugula cheery salad with onion and parmesan, lemon wedge

Or

Salmon Papillote (D)
Foil wrapped salmon fillet with tomatoes, lemon and onion

Or

Roasted Chicken (G) (D)
Corn fed baby chicken with toasted bread and chicken jus and fresh truffle

Or

Wild Mushroom Risotto (D) (V)
Carnaroli rice with sauteed wild mushrooms, parmesan cheese and fresh truffle shaves

DESSERTS (SHARING STYLE)

Lemon Sorbet (D) (V)
Homemade lemon sorbet with wild berries

Tiramisu (G) (D) (V)
Home-made old school Tiramisu

Fruit Platter (V)
Sliced fresh fruits and wild berries

(G) Gluten, (D) Dairy, (N) Nuts, (SH) Shellfish, (V) Vegetarian
For those with special dietary requirements or allergies who may wish to know about the food ingredients used, please ask the manager.
All prices are in AED and inclusive of %10 SC, %7 mun. Fee, %5 VAT