

## TUTTO PASSA

### Easter Brunch

AED 150 kids buffet | AED 325 soft beverage package  
AED 450 house beverage package | AED 620 champagne package

#### ANTIPASTI

OYSTERS <sup>F,SH</sup>  
selection of oysters

BEEF TARTARE /  
BATTUTA DI MANZO <sup>D,F</sup>  
australian beef angus tartare,  
capers, onion, modena balsamic

ARTICHOKES ROMANA /  
CARCIOFI ALLA ROMANA <sup>D,G,V</sup>  
slow-cooked artichokes, garlic,  
mint, parmesan cream

CATALAN-STYLE LOBSTER /  
ASTICE ALLA CATALANA <sup>F,SH</sup>  
lobster, cherry tomatoes,  
red onion, taggiasca olives,  
potatoes, basil, citrus dressing

CAKE PASQUALINA /  
TORTA PASQUALINA <sup>D,G,V</sup>  
golden puff pastry, sheep  
ricotta, fresh spinach, eggs,  
24-month aged parmigiano  
reggiano

OCTOPUS SALAD <sup>F</sup>  
cherry tomatoes, pitted  
taggiasche olives, capers,  
lemon, celery

#### PASTA & RISOTTO

PACCHERI MIX SEAFOOD /  
PACCHERI ALLO SCOGLIO <sup>F,G,S,SH</sup>  
paccheri pasta, mixed seafood,  
tomato sauce

LEMON RICE / AMALFI RISOTTO <sup>D,G,V</sup>  
acquerello rice, parmesan,  
amalfi lemon

#### MAINS

BEEF CHEEKS /  
GUANCIA DI MANZO <sup>D,G</sup>  
slow-cooked tender beef cheeks,  
mashed potatoes

FRIED SEAFOOD /  
FRITTURA MISTA <sup>D,G,F,S,SH</sup>  
assorted fried seafood, lemon  
tartare sauce

#### DOLCI

PASTIERA NAPOLETANA <sup>D,G,N</sup>  
fiordilatte gelato, vanilla  
shortcrust

COLOMBA <sup>D,G,N</sup>  
vanilla chantilly cream

TIRAMISU <sup>D,G,V</sup>  
mascarpone cream, cocoa,  
lady fingers, espresso shot

D - Dairy; F - Fish; G - Gluten; N - Nuts; R - Raw; S - Seafood;  
SH - Shellfish; V - Vegetarian; VG - Vegan

Please inform your server for any other allergens or dietary restriction