



SHARING MENU AED225 PER PERSON

EDAMAME

GRILLED SOY BEANS | KOSHER SALT

CEVICHE

DORADA CŌCŌ (SE)

MEDITERRANEAN SEA BREAM | COCONUT
TIGER MILK | CHULPE | SHALLOTS | MANGO |
PASSION FRUIT | SWEET POTATO

CŌNŌ DE TACŌS

SAKI (E)(G)(SE)

SALMON | AVOCADO | FURIKAKE
WASABI | PONZU TRUFFLE

SALAD

AGETA (E)(SE)

SHIITAKE | MIZUNA | GREEN APPLE | BABY
ASPARAGUS | TOGARASHI | GOMA DRESSING

LA FIRMA DE AMELIA

RŌLLO DE PŌLLO (D)(E)(G)

CHICKEN | AGED PARMESAN |
SUN-DRIED TOMATO | BABY ROCCA |
CREAM CHEESE | FRESH TRUFFLE

BACALAO NERŌ (E)(G)

BLACK COD TEMPURA | SHALLOTS |
SPRING ONION | TOGARASHI

WAGYU EMPANADAS (E)(G)(SP)

GYOZA DOUGH | WAGYU BEEF | CAPSICUMS |
SHIITAKE | SOY HONDASHI SAUCE

FLAMMKUCHEN A LA TRUFA (D)(E)(G)

FLAMMKUCHEN DOUGH | FONTINA | MOZZARELLA |
EMMENTAL | PARMESAN | BUTTON MUSHROOMS |
BABY ROCCA | TRUFFLE CREAM

PLATŌ PRINCIPAL

(CHOICE OF ONE FOR 2 GUESTS)

MACHU PICCHU (D)(G)

220GR. GRAIN-FED AUSTRALIAN WAGYU |
MB5 TENDERLOIN

PŌLLO ASADŌ

CORN FED BABY CHICKEN | KARASHI | AJI LIMO

PŌSTRES

(CHOICE OF ONE FOR 2 GUESTS)

PELŌTA DE CHŌCŌLAT (D)(E)(G)

VANILLA ICE CREAM

MISŌ BANANA CAKE (D)(G)

DATES | HAZELNUT | CARAMEL SAUCE | VANILLA ICE CREAM

**FIRST FLIGHT WITH WINE PAIRING
AED425 PER PERSON**

WINE

**LA SCOLCA 'IL VALENTINØ' GAVI,
PIEDMONT ITALY 2024**

**TRENEL, POUILLY-FUISSE,
BURGUNDY FRANCE 2022**

• OR •

**GRAND VILLAGE BY
CHATEAU LAFLEUR
BORDEAUX FRANCE 2019**

**DONNAFUGATA KABIR, MOSCATO DI PATELLERIA,
SICILY ITALY 2024**

