



RHEA

AED 850 Per Guest

S T A R T E R S

Usuzukuri In Soy, Yuzu Sauce, Chili Mayo (D)(F)(G)

Tomato Salad With Stracciatella, Pine Nuts, Basil And Fresh Figs (D)(N)(V)

Wagyu Beef Tartare, Smoked Egg Yolk, Black Truffle
With Toasted Sourdough Bread (D)(G)

Fried Calamari With Lemon Mayonnaise (D)(G)(S)

Burnt Eggplant, Soy Miso Glaze, Feta Mousse, Confit Tomato (D)(G)(N)(V)

M A I N S

Casarecce With Brittany Blue Lobster (C)(G)

Wild Seasonal Mushrooms Risotto With Shaved Black Truffle (D)(V)

250 Days Grain Feed Angus Tenderloin Australia 200g

Fresh Catch Of The Day Grilled Fish Fillet (D)(F)

D E S S E R T

Tiramisu, Coffee Syrup, Mascarpone Cream, Savoiardi (D)(G)

Profiterole, Vanilla Ice Cream With Hot Chocolate Sauce (D)(G)

Fruit Platter

B E V E R A G E S

Water | Coffee | Tea

(C) Crustaceans (D) Dairy (F) Fish (G) Gluten (M) Molluscs (N) Nuts (S) Soya (P) Peanuts (V) Vegetarian