



BRUNCH BEVERAGE PACKAGES

◆ PREMIUM PACKAGE ◆

699 aed

◆ SIGNATURE COCKTAILS ◆

SPICY SIENA

1800 blanco tequila, lime, fresno agave, cointreau
shaken and served down on the rocks with a tajin rim

THE JOJO

grey goose vodka, strawberry, st germain, lemon
served up and kissed with prosecco

HANDSOME JOHNNY

haku vodka, cold brew, ristretto, vanilla
shaken and served up

TNG SPRITZ

hendricks gin, peach syrup, chardonnay white wine
stretched out with soda water

◆ CLASSIC COCKTAILS ◆

BRAMBLE

tanqueray gin, lemon juice, simple syrup, crème de mure

MOSCOW MULE

titos vodka, lime, bitters, ginger beer

NEGRONI

tanqueray gin, campari, sweet vermouth

◆ MOCKTAILS ◆

DUSK 'TILL DAWN

passion fruit, lychee, citrus, grenadine
shaken and stretched out with ginger beer

PINA COLADA

pineapple juice, coconut
shaken and served in highball

◆ PREMIUM PACKAGE ◆

CONTINUED

699 aed

◆ ◆ ◆ ◆ ◆
◆ ◆ ◆ ◆ ◆
◆ ◆ ◆ ◆ ◆
WINES
◆ ◆ ◆ ◆ ◆

Bubbles

FRERE JEAN BRUT
DA LUCA BRUT
SCAVI & RAY ROSÉ

Rosé & White

ROSÉ M DE MINUTY
SAUVIGNON BLANC, WHITER HILLS
CORTESE DI GAVI, 'ILCALENTINO', LA SCOLCA

Red

PINOT NOIR, MATUA
CHIANTI BARONE, RICASOLI

◆ ◆ ◆ ◆ ◆
◆ ◆ ◆ ◆ ◆
◆ ◆ ◆ ◆ ◆
BEER
◆ ◆ ◆ ◆ ◆

CORONA
PERONI
ASAHI

◆ ◆ ◆ ◆ ◆
◆ ◆ ◆ ◆ ◆
◆ ◆ ◆ ◆ ◆
SPIRITS
◆ ◆ ◆ ◆ ◆

VODKA: GREY GOOSE
TEQUILA: DON JULIO BLANC
RUM: CAPTAIN SPICED, BACARDI
GIN: HENDRICKS
SCOTCH: JOHNNIE WALKER DOUBLE BLACK
SINGLE MALT WHISKEY: GLENFIDDICH 12

◆ HOUSE PACKAGE ◆

499 aed

◆ ◆ ◆ SIGNATURE COCKTAILS ◆ ◆ ◆

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THE JOJO

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served up and kissed with prosecco

HANDSOME JOHNNY

haku vodka, cold brew, ristretto, vanilla
shaken and served up

TNG SPRITZ

hendricks gin, peach syrup, chardonnay white wine
stretched out with soda water

◆ ◆ ◆ MOCKTAILS ◆ ◆ ◆

DUSK 'TILL DAWN

passion fruit, lychee, citrus, grenadine
shaken and stretched out with ginger beer

PINA COLADA

pineapple juice, coconut
shaken and served in highball

◆ ◆ ◆ WINES ◆ ◆ ◆

Bubbles

DA LUCA

SCAVI & RAY ROSÉ

Rosé & White

SEA CHANGE, ROSÉ

RIFF PINOT GRIGIO DELLE VENEZIE

CHARDONNAY, FALSE BAY

Red

SANTA JULIA, MALBEC

CARNIVOR, CABERNET SAUVIGNON

◆ ◆ ◆ BEER ◆ ◆ ◆

BEER

CORONA

PERONI

◆ ◆ ◆ SPIRITS ◆ ◆ ◆

VODKA: KETEL ONE, TITO'S

TEQUILA: 1800 SILVER

RUM: BACARDI WHITE, CAPTAIN MORGAN

GIN: TANQUERAY, BOMBAY SAPPHIRE

SCOTCH: JOHNNIE WALKER BLACK LABEL

◆ **NON-ALCOHOLIC PACKAGE** ◆

399 aed



MOCKTAILS



DUSK 'TILL DAWN

passion fruit, lychee, citrus, grenadine
shaken and stretched out with ginger beer

JASMINE

jasmine, mint, cucumber, citrus
shaken and topped with soda water

PINA COLADA

pineapple juice, coconut
shaken and served in highball

CHOICE OF

FRESH JUICE & SOFT DRINKS

BRUNCH MENU

◆ —◆ STARTERS —◆

BREAKFAST BRUSCHETTA (D / G)

Forrest Mushroom, Porcini Cream, Smoked Scarmoza, Garlic Chips

EGGS YOUR WAY (G)

Bacon, Mushrooms, Toast

AVOCADO TOAST (G)

Smashed Avocado, Sourdough Bread, Poached Eggs, Veal Bacon

SCRAMBLED EGGS TOAST (D / G)

Scrambled Eggs, Sourdough, Parmesan, Chervil

KALE SALAD (D)

Pomegranate, Parmesan, Pepitas, Lemon Vinaigrette

LONI'S CHOPPED SALAD (D)

Beef Salami, Provolone, Pepperoncino, Red Grape Vinaigrette

GRILLED CORN SALAD (N / D)

Baby Gem, Parmesan, Hazelnut, Rocket, Parmesan,
Lemon Vinaigrette

OYSTERS ROCKEFELLER (G / D / S)

Baked Oysters, Spinach, Bacon, Creamy Hollandaise Sauce

RAW OYSTERS (R / S)

Calabrian Chili Vinaigrette

HAMACHI CRUDO* (R)

Fresno Chili, Lime Vinaigrette, Citrus, Grilled Haricot Vert

BEEF CARPACCIO (R / D)

Thinly Sliced Raw Beef, Arugula, Parmesan Cheese, Truffle Paste

RICOTTA PANCAKES (G / D)

Orange Custard, Honeycomb

Our chef will do their best to accommodate your dietary requirements, please inform your waiter.

All prices in AED and prices are inclusive of applicable Taxes and Service Charge.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

D - Contains Dairy / **G** - Contains Gluten / **N** - Nuts / **S** - Shellfish / **V** - Vegetarian

◆ ◆ ◆ PIZZA & PASTA ◆ ◆ ◆

BEEF SALCICCIA PIZZA (D, G)

Basil Pesto, Eggplant, Fior Di latte, Sundried Tomatoes, Manchego

WHITE PIZZA (G / D)

Potato, Leeks, Sunny Egg, Black Truffles, Veal Pancetta

BBQ IMPOSSIBLE MEATBALL PIZZA (V / VG)

Vegan Parmesan & Mozzarella, Meatballs, Homemade BBQ Sauce

MARGHERITA (G / D)

Mozzarella, Basil, Olive Oil

LASAGNA (G / D)

Layered Pasta with Meat Sauce, Béchamel, Mozzarella Cheese

GNOCCHI A LA SORRENTINA (G / D / E)

Tomato, Fior Di Latte, Basil

RIGATONI BOLOGNESE (G / D)

Beef, Veal, Chicken, Parmesan

◆ ◆ ◆ LARGE ◆ ◆ ◆

GRILLED CORNFED CHICKEN (D)

Confit Potatoes, Shallot Jus, Chives

SEA BASS (G / D / N)

Lentils, Broccolini, Marcona Almonds, Saffron Sauce

SLOW COOKED BEEF SHORT RIB

Sunchokes, Charred Broccolini, Apple Jus

BUTTERNUT SQUASH RISOTTO (D)

Sage, Pine Seeds, Parmesan

ROASTED SALMON (G / D)

Panzanella Salad, Romesco, Croutons, Cherry Tomato, Basil

RIBEYE

Charred Scallions, Salsa Verde

EGGPLANT PARM (G / D)

Marinara, Mozzarella

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