

BRUNCH BEVERAGE PACKAGES

PREMIUM PACKAGE * 699 aed



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



BRAMBLE

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

MOSCOW MULE

titos vodka, lime, bitters, ginger beer

NEGRONI

tanqueray gin, campari, sweet vermouth



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

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

MOCKTAILS

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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

-XXX-4

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

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 and



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

◆── BREAKFAST · ──

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

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



SALADS



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

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.



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



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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TIRAMISU (G / D) Mascarpone, Coffee, Sponge Cake, Cocoa

BOMBOLONE (G / D / N)

Doughnuts filled with Pistachio Cream and Nutella Cream

WARM CHOCOLATE CHIP COOKIES (G / D)

Served with Cold Milk

SORBET TRIO

Seasonal Selection