



# 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 ◆ ◆ ◆

**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

◆ ◆ ◆ 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



## 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.

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

## ◆ ◆ ◆ ENTRÉES ◆ ◆ ◆

### **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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## DESSERTS



### **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

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