

TUTTO PASSA

Easter Brunch

AED 375 soft beverage package | AED 495 house beverage package | AED 695 champagne package
AED 100 kids package | Complimentary dining for children below 6 years old

BREAD SELECTION

SELECTION OF FRESHLY
BAKED BREADS ^G

STARTERS IN ICE

OSETRA CAVIAR ^{F,R,S}
sour cream & blinis

OYSTER ^{R,S,SH}
amalfi lemon & shallot vinaigrette

SEAFOOD SALAD ^{F,S,SH}
octopus, prawns, calamari,
potatoes, cherry tomatoes

BEEF TARTARE ^{D,F,R}
capers, onion, modena balsamic

TUNA TARTARE ^{F,S,SH}
citrus dressing, avocado, chives

STARTERS

VITELLO TONNATO ^{D,F}
slow-cooked veal, traditional
tuna sauce, capers, lemon

ANTIPASTI ALL'ITALIANA ^{D,G}
selection of italian cured halal
meat, pickled and marinated
vegetables

BEEETROOT SALAD ^{D,N}
red beetroot, smoked beetroot,
pine nuts, goat cheese,
citrus dressing

PIZZA

PIZZA BUFFALO ^{D,G,V}
tomato, buffalo mozzarella,
cherry tomato, basil

CALABRESE ^{D,G}
tomato sauce, mozzarella,
salami, oregano

PIZZA PANCHETTA ^{D,G,V}
beef panchetta, rocket,
cherry tomato, basil

PASTA

BEEF LASAGNA ^{D,G}
traditional beef ragu,
parmesan, mozzarella

RAVIOLI FUNGHI &
TRUFFLE ^{D,G,V}
butter sage, cheese fondue,
mushroom

PACCHERI SEAFOOD ^{D,G,V}
prawns, clams, calamari,
mussels, tomato sauce

MAIN COURSES FROM THE GRILL

SEA BASS ^{F,S,SH}
mediterranean sauce, roasted vegetables,
olive oil, herbs

LAMB CHOP ^{D,G}
gremolata

ANGUS TOMAHAWK STEAK ^G
roasted rosemary potatoes, beef jus

DESSERTS

TIRAMISU ^{D,G}
mascarpone cream, cocoa,
lady fingers, espresso shot

LEMON SORBET
AMALFI COAST ^D

CHOCOLATE EASTER EGGS ^{D,N}

COLOMBA ^{D,G,N}

SELECTION OF
FRESH CUT FRUITS ^{VG}

D – Dairy; F – Fish; G – Gluten; N – Nuts; R – Raw; S – Seafood;
SH – Shellfish; V – Vegetarian; VG – Vegan

Please inform your server for any other allergens or dietary restriction