

BUSINESS LUNCH

Thursday, October 8th, 2026

Two-Course AED 175 / Three-Course AED 195 "Excluding Beverages"

STARTER

ZUPPA DEL GIORNO
Chef's daily soup

INSALATA DI AGURIA, CREMA DI CAPRINO, CETRIOLI MARINATI,
MENTA, DRESSING AL LIMONE, SEMI DI SESAMO
Watermelon salad, goat cheese cream, pickled cucumber, lemon dressing, sesame seeds

TARTARE DI SALMONE MARINATO, MOUSSE DI AVOCADO, MELA VERDE, SEDANO, CROSTINI, MANDORLE
Cured salmon tartare, avocado mousse, green apples, celery, croutons, almond

MAIN COURSE

TAGLIATELLE AL RAGU MISTO DI PESCE
House-made tagliatelle pasta, mixed fish ragout

CONTROFILETTO ALLA GRIGLIA, FAGGIOLINI E CAVOLFIORE SALTATI,
CREMA DI PEPERONE ARROSTO
Grilled beef striploin, green beans and sauteed cauliflower, bell pepper cream

DENTICE ARROSTO, CREMA DI ZUCCHINE, PATATE ARROSTO, SALMORIGLIO
Pan-roasted red snapper, green zucchini cream, roasted potato, salmoriglio

Milano Burger

Wagyu beef, plum tomato, arugula,
provolone cheese, Milano dressing

DESSERT

MOUSSE AL MANGO, GRANOLA, SORBETTO ALLO YOGURT
Mango mousse, granola crumble, yoghurt sorbet

SELEZIONE DI GELATI FATTI IN CASA, LINGUE DI GATTO
Selection of home-made gelato, lingue di gatto biscuits

Abu Dhabi

Washington, D.C.

All prices are in UAE Dirhams and are inclusive of applicable service charges and taxes