

BUSINESS LUNCH

Tuesday, October 20th, 2026

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

STARTER

ZUPPA DEL GIORNO
Chef's daily soup

RAPE ROSSE MARINATE, RICOTTA DI MANDORLE, LIMONE CANDITO, NOCCIOLE, OLIVE TAGGIASCHE
Marinated beetroot, almond ricotta, candied lemon, hazelnuts, taggiasche olives

GAMBERI E VEGETALI MISTI IN TEMPURA, MAIONESE AL LIMONE
Mixed vegetables and shrimp in tempura, lemon mayonnaise

MAIN COURSE

FUSILLI ALI SPINACI, SALSA DI DATTERINO GIALLO, FRUTTI DI MARE
House-made fusilli pasta, sea food, yellow cherry tomato sauce

FILETTO DI ORATA, INSALATA DI QUINOA E VERDURE MISTE, SALSA AL LIMONE
Pan roasted sea bream, mixed salad, carrot and ginger cream

PETTO DI POLLO FRITTO, PATATE ARROSTO
Chicken Milanese Parmigiana style, roasted tomato

Milano Burger

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

DESSERT

CHEESECAKE COTTA ALLA VANIGLIA, YOGURT, MORE
Baked vanilla cheesecake, yogurt sauce, blackberry

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