



M•EATING ITALY

FINE DINING & FOOD EXPERIENCE

DEGUSTATION MENU 7 courses

Bresaola e Grana Padano DOP

Cured beef Bresaola “Rigamonti”, Cherry tomato, Rocket salad and Grana Padano DOP

Capesante e fichi

Pan roasted scallops with cauliflower cream, pumping brunnoises, peanuts and figs jam

Risotto gamberi e pistacchio

Rice Vialone nano “Margherita”, “Sardinia Saffron”, prawns and “Bronte pistachio”

Pacchero Ragu e Ricotta

Paccheri filled with napolitana beef ragout, topped with ricotta cheese cream

Branzino e Sedano rapa

Pan roasted, Sea Bass, on Celery cream, spinach and truffle balsamic dress

Straccetti e cipolla caramellata

Pan roasted beef strips, caramelized onion, on capsicum mayonnaise

Ricotta e Pere

Steamed pear, and ricotta cheese mousse with chocolate

Water, and two glasses of wine included

Per head 299 AED

7% Municipality fees – 10% Service charge will add on final bill

THANKS TO OUR PARTNERS



TECHNICAL PARTNERS



5% VAT will apply on bill
10% service charge will apply on the bill