

AL DHIYAF A

GRAND KITCHEN

STARTERS AND SALADS

MIXED GREEN SALAD (V)	55
Assorted leaves with cucumber, tomato, bell peppers, sherry vinaigrette	
FRESH MOZZARELLA SALAD	70
Tomato and fresh mozzarella with arugula, basil pesto, balsamic reduction	
EXOTIC SHRIMP (N)	80
Shrimp with mango and papaya salad, snow peas, served with honey mustard dressing, topped with roasted pine seeds	
CLASSIC CAESAR SALAD (V)	70
Caesar salad with garlic croutons and your choice of grilled chicken or jumbo prawns	
SMOKED SALMON PLATTER	80
Smoked salmon with steamed asparagus, capers, onion rings, brown toast and horseradish cream	

SANDWICH AND BURGER

All served with your choice of french fries or side salad

STEAK SANDWICH	85
Tender beef sirloin marinated in fine herbs, sautéed with onions and served in a crusty roll with bell peppers and mushrooms	
GRAND CLUB SANDWICH	80
Toasted pain de Mie with grilled chicken, turkey bacon, fried egg, cheese, tomato, lettuce and mayonnaise	
CHICKEN BURGER	80
Grilled chicken burger with tartar sauce and mesclun salad	
ANGUS FLAME BEEF BURGER	85
Homemade Angus beef patty in a bun with caramelized onion, mozzarella cheese, lettuce and tomato	
LAMB KOFTA SANDWICH	80
Grilled lamb kofta with hummus, lettuce, tomato and served with an oriental salad	

PASTA

SPAGHETTI BOLOGNESE	75
Beef mince and tomato sauce served with spaghetti and parmesan cheese	
PENNE ALLA CARBONARA	80
Penne in a creamy sauce with turkey bacon and eggs topped with parmesan cheese	
PIZZA OF THE DAY FRESH FROM THE OVEN	80

MAIN COURSE

FLAME GRILLED BEEF (A)	175
Flame grilled beef medallion, served with potato gratin, sautéed green beans and a black pepper sauce	
THAI LAMB (N)	165
Thai marinated lamb tenderloin with braised sweet potato, glazed shallots and jus.	
GRILLED CHICKEN	145
Marinated grilled chicken breast with fresh herbs. Served with buttered mashed potato, vegetables and wild mushroom sauce	
SEA BASS	145
Grilled sea bass fillet, served with steamed vegetables, parsley rice and lemon butter sauce	
JUMBO PRAWN	150
Grilled jumbo prawns with roasted vegetables and french fries	
TRADITIONAL BIRYANI	150
Vegetarian rice biryani, cooked to perfection, served with Raita and mango pickle. Or add your choice of chicken or fish	

SOUP

ROASTED PLUM TOMATO SOUP	55
CHICKEN BROTH WITH SHITAKE MUSHROOM	55
SOUP OF THE DAY	55

SIDES

FRENCH FRIES	35
POTATO WEDGES	35
MUSHROOM RICE	35
STEAMED VEGETABLES	35

DESSERTS

CHEESECAKE	55
New York cheesecake with fresh strawberry and red berry coulis	
CHOCOLATE CAKE (N)	55
Double chocolate cake with strawberry sauce and vanilla ice cream	
FRUITS SALAD	55
Fresh fruits served with exotic fruit juice	
ICE CREAM	55
Vanilla, Strawberry or Chocolate	

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Habtoor Grand Resort, Autograph Collection
Al Falea Street, Jumeirah Beach | Dubai, United Arab Emirates
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SOUP

Lentil Soup	50
Cooked lentil served with toasted Arabic bread	
Chicken Broth (Chicken Soup)	50
Chicken cooked with carrot, potato cubes, vermicelli, coriander	
Seafood Soup	60
Rich tomato and seafood stock, cooked with saffron, calamari, prawns, hammour fillet	

SALAD

Moutable	40
Hearty dip of roasted eggplant with tahina sauce, lemon juice Served with olive oil	
Tabouleh	40
Chopped parsley, mint with tomatoes, burghul, wheat, olive oil, onions, lemon juice	
Halloumi Salad	40
Freshly cut cubs halloumi, cucumber, tomato, olives, zaatar leaves, rocket leaves Served with lemon juice, olive oil	
Rocket & Zaatar	40
Aromatic herbs salad with tomato, onion, olive oil, lemon juice, sumq powder	
Oriental Salad	40
Aromatic herbs, tomatoes, Lebanese cucumbers, capsicum, radish, romaine lettuce Served with lemon juice, olive oil	
Shanklish	40
Traditional Lebanese cheese served with fine tomato, parsley, onion, capsicum, olive oil	

Al Basha Salad	40
Minced cucumber, tomatoes, lettuce, green chili, mint, parsley, lemon, garlic, olive oil	
Seafood Salad	55
Shrimps, octopus, squid, mussels, fresh parsley, lemon juice, tomato, onion, olive oil	

APPETIZER

Hommous	40
Velvety puree of freshly boiled chickpeas with tahina sauce, lemon juice Served with olive oil	
Fattoush	40
Toasted Arabic bread salad with cucumber, lettuce, tomatoes, fresh herbs, olive oil, vinegar and sumaq powder	
Warak Enab Bil Zait	40
Vine leaf parcels stuffed with seasoned rice, tomatoes, mint, parsley	
Hommous Beiruti	40
Velvety puree of freshly boiled chickpeas with tahina sauce, lemon juice, tomato,, parsley	
Mouhamra	45
Toasted bread with walnuts mixed in tomato sauce	
Baba Ganoush	45
Dip of roast eggplants with onions, tomatoes, parsley, capsicum, lemon juice, olive oil, pomegranate molasses	
Halloumi Cheese and Zaatar with Olives	40

RAW MEAT DISHES

Kebbeh Nayeh	50
Raw minced lamb with burghul, wheat, olive oil, onion, mint leaves	

HOT STARTERS

Foul Medamas	40
Slow cooked brown beans flavored with garlic lemon juice, olive oil	
Lamb Sambousek	45
Sambousek dough stuffed with minced meat	
Fried Halloumi	65
Our secret recipe halloumi , wrapped with vermicelli, fried until golden brown	
Lamb Soujouk	45
Fried spicy sausages pan-fried with lemon, pepper, tomato, garlic, onion	
Lamb Mkanek	45
Fried lamb sausages cooked with lemon juice, pomegranate molasses, pine seed	
Chicken Liver	45
Sautéed Chicken liver, With lemon juice, chopped fresh garlic, pomegranate molasses	
Chicken Wings Provencal	45
Grilled chicken wings, with butter, garlic, coriander, lemon juice	
Falafel Platter	50
A mixture of chickpeas, beans deep fried served with sliced tomato, chopped Romaine lettuce, cucumber pickles, tahini sauce	
Fried Lamb Kebbeh	45
A paste consisting of meat, bulghur, wheat, stuffed with minced meat, pine seeds	
Potato Harra	45
Fried potato mixed with chopped coriander, garlic	
Cheese Rolls	45
Fried rolls stuffed with akawi cheese	
Hommous with meat	50
Chickpeas crunched with tahini and lemon juice served with fried lamb cubes on the top and pine seed	

MAIN COURSE

Lamb Cutlets	95
Grilled lamb cutlets marinated with Arabic spices served with French fries	
Grilled Seafood Platter (for 2 Persons)	310
Omani Lobster, hammour fillet, shrimps, calamari, marinated with herbs, olive oil, arabic spices, served with tahini sauce, cocktail sauce	
Grilled Hammour	115
Hammour fillet marinated with herbs, olive oil, Arabic spices Served with tahini sauce, grilled vegetables	
Kebab Halabi	90
Grilled minced lamb with garlic, hot chili paste served with crispy bread and vegetable on the top	
Grilled Baby Chicken	95
Chicken whole marinated with lemon juice garlic tomato paste served with Potato Wedges	
Grilled Shrimps	140
Shrimps marinated with garlic, lemon juice served with grilled potato, cocktail sauce	
Arayes	75
Minced lamb with onions, tomatoes, pine seed, and mint in grilled Arabic bread	
Mixed Grill Al Basha (for 2 Persons)	245
Skewers of lamb, chicken, fish and seafood	
Mixed Grill	95
Lamb kebab, lamb kofta kebab, lamb cutlets, shish taouk	
Shish Taouk	90
Chicken cubes grilled on charcoal with mushroom, capsicum marinated in garlic and lemon juice served garlic paste	
Lahem Mashwi	90
Grilled lamb cubes, marinated with Arabic spices Served with crispy bread and vegetable on the top	
Lamb Kofta	90
Grilled minced lamb with parsley, onions, Arabic spices Served with crispy bread and vegetable on the top	

DESSERT

Konafa	55
Roast semolina stuffed with white cheese served with syrup	
Fresh Fruit Platter	70
Oum Ali	50
Bread cooked with milk, nuts and sugar syrup	
Mixed Arabic Sweet	55
Assorted thin buttered pastry filled with nuts and topped with syrup	
Halawet El Jibn	50
Sheets of cheese stuffed with fresh cream, topped with crushed pistachio Served with sugar syrup	

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FOOD MENU

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SOUP

-   **Tom Yam Goong** 65
Hot and sour soup, shrimp, lemon grass, Thai chili paste, mushroom, lime juice
-   **Tom Kha Kai Ma Praw On** 50
Chicken coconut soup, young coconut, mushroom, galangal soup
- Kouy Teaw Ped** 60
Braised duck noodle soup, egg noodles, bok choy, beans sprout, Thai celery

SALAD

-   **Som Tam Thai** 45
Papaya salad, carrot, garlic, chili, lime dressing, peanuts
-  **Som Tam Pu Nim** 80
Papaya salad, batter soft shell crab, carrot , garlic, chili, lime dressing
-   **Yam Ma Muang** 45
Green mango salad, honey, lime dressing
-  **Pla Goong** 70
Shrimp salad, lemon grass, Thai chili paste, onion, mint leaves
-  **Yam Nue Yang** 55
Grilled sirloin beef salad, tomato, onion, cucumber, chili, lime dressing
-   **Laab Gai** 50
Minced chicken salad, onion, chili, roasted rice
- Som Tam Pla Muek**  70
Bangkok street style BBQ squid on skewer, Thai spicy dip, papaya salad

 Signature Dish  Half-board Guest

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 = Beginner  = Intermediate  = Expert  = You have become Thai!

STARTER

	Starter Platter	90
	Satay Kai, Chor Muang Kai, Tod Mun Pla, Goong Ma Praw Dill, Poh Pia Pak	
	Satay Nue	65
	Marinated beef satay, peanut sauce, homemade arjad sauce	
	Satay Kai	45
	Marinated chicken satay, peanut sauce, homemade arjad sauce	
	Chor Muang Kai	50
	Steamed minced chicken dumpling, fried garlic	
	Tod Mun Pla	55
	Fish cake, kaffir lime leaves, egg, homemade sweet chili sauce	
	Goong Ma Praw Dill	70
	Deep fried bread crumbs coated prawns, coconut, dill, plum sauce	
	Poh Pia Pak	65
	Vegetable spring rolls, sweet chili sauce	

NOODLES

	Pad Thai Goong Sod Hor Khai	80
	Stir fried rice noodles, shrimps, vegetables, tofu, peanut tamarind sauce, eggs	
	Pad Se - ew Nue	60
	Stir fried flat noodles, beef, kale, carrot, egg, dark soya sauce	
	Pad Khi Mao Kai	60
	Stir fried rice noodles, chicken, garlic, chili, hot basil leaves	
	Bami Haeng Ped	80
	Egg noodles, slices of braised duck, dark soya sauce	
	Khao Soi Kai	55
	Deep fried egg noodles, boiled egg noodles, pickled mustard greens, shallots, lime, fried ground chili, chicken curry	

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MAIN COURSE

Chicken

	Kaeng Kiew Wan Gai Green chicken breast curry, baby eggplant, sweet basil, chili	75
	Gai Pad Med Ma Muang Deep fried chicken breast, capsicum, onion, chili, cashew nut, soya sauce, oyster sauce	70
	Gai Pad Gra Prow Stir fried chicken breast, basil leaves, long beans, chili, garlic, soya sauce, oyster sauce	75
	Gai Tod Pad Khing Deep fried chicken breast, ginger, onion, capsicum, chili, soya sauce, oyster sauce	70

Beef

	Massaman Nue Beef striploin cooked in massaman curry, potato, onion, coconut milk, tamarind, cashew nuts	115
	Nue Prik Thai Dam Stir fried beef striploin, fresh peppercorn, spring onion, capsicum, garlic, black pepper sauce, soya sauce, oyster sauce	80
	Kaeng Ped Nue Beef sirloin red curry, bamboo shoots, baby eggplant, sweet basil, gra chai	80
	Nue Yang Jim Jaew Grilled beef rib-eye, onion, tamarind, chili powder, fish sauce, roasted rice, Thai parsley	100
	Panaeng Nue Beef cooked in panaeng curry, kaffir lime, chili, fish sauce, coconut milk	90

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Duck

-  **Kaeng Ped Yang** 80
Roasted duck in red curry, baby eggplant, cherry tomato, grapes, lychee, pineapple, sweet basil, fish sauce, coconut milk
-  **Poh Pia Ped** 80
Shredded duck crêpes, leeks, cucumber, homemade hoisin sauce
- Ped Yang** 80
Roasted duck, bok choy, pickled ginger, oyster sauce, soy sauce, honey

Seafood

-  **Goong Mong Korn Pad Pong Kari** 275
Lobster in yellow curry, capsicum, onion, Thai celery, fish sauce, cream
-  **Pla Samlee Daddiew** 170
Deep fried Halwayo fish, green mango salad, onion, tomato, chili, honey, cashew nut
-  **Poo Nim Pad Prik Thai Dam** 100
Deep fried soft shell crab, black and green peppercorn, onion, capsicum, soya sauce, oyster sauce
-   **Kiew Wan Pla** 80
Red snapper green curry, baby eggplant, sweet basil, fish sauce, coconut milk
-  **Goong Sam Rod** 100
Fried prawns, Thai chili sauce
- Goong Ob Wun Sen** 90
Baked prawns, glass noodles, ginger, garlic, oyster sauce, soya sauce, whole black pepper
-  **Khang Hoy**  85
Mussels in red curry sauce, pineapple sauce, sweet basil, lemon grass, fish sauce
- Goong Phow** 100
Grilled tiger prawns, served with Thai herb sauce and seafood sauce

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Vegetables

- | | | |
|---|---|----|
|   | Pad Pak Bung Fai Daeng
Stir fried morning glory, chili, garlic, soya bean sauce, oyster sauce | 50 |
|  | Pad Pak Choi
Stir fried bok choy, mushroom, chili, shiitake mushroom, garlic | 40 |

RICE

- | | | |
|---|---|----|
| | Khao Pad Sapparot
Shrimps, squid, fried rice, pineapple, spring onion, raisin, cashew nut, curry powder, soya sauce | 50 |
| | Khao Pad Talay
Shrimps, squid, fried rice, spring onion, egg, tomato, soya sauce | 45 |
|  | Khao Pad Khai
Eggs, fried rice, spring onion, soya sauce | 40 |
| | Khao Pad Gratiem
Garlic, fried rice, spring onion, soya sauce | 40 |
|  | Khao Souy
Steamed jasmine rice | 20 |
| | Khao Neaw
Steamed sticky rice | 20 |

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DESSERT

	Crape Khao Neaw Mamuang	40
	Crêpes, sticky rice, mango, coconut cream	
	Water Chestnut	40
	Tender coconut, taro, jackfruit, coconut milk	
	Phol La Mai Ruam	50
	Assorted seasonal fruit platter	
	Taco Sago Pluek	40
	Taro and sago, coconut cream	
	Chocolate Brownie	40
	Avocado coconut ice cream, mango coulis	
	Pineapple Tart	40
	With lemongrass ice cream	
	Homemade Ice cream	25
	Coconut, avocado, banana, chocolate, jack fruit, lemon grass, mango, salted caramel, lime sorbet	
	Bua loy Ma Praow On 	40
	Taro glutinous rice ball, coconut milk	

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ANTIPASTI

Insalata Mista (V) 	55
Mixed green leaves cherry tomato cucumber balsamic dressing	
Insalata Caprese 	70
Buffalo mozzarella sliced tomato fresh basil olive oil	
Burrata	90
Burrata cheese mixed tomatoes black olive powder micro herbs olive oil balsamico pearls black sesame garlic bread	
Tagliere di affettati misti e formaggi (P) 	115
Italian pork cold cuts Italian cheese pickles	
Tartare di Tonno	75
Tuna fillet chopped shallot capers fresh tomato seaweed caviar lemon juice avocado olive oil toasted brioche	
Calamari Fritti 	70
Deep fried golden calamari ring tartare sauce	
Polpo alla Griglia 	130
Grilled Mediterranean octopus panzanella salad salsa verde	
Fegato Grasso	115
Seared foie gras toasted brioche bread pumpkin cream figs compote	
Carpaccio di Manzo 	85
Sliced raw beef tenderloin traditional mustard dressing rocket leaves Parmesan shavings sun dried tomato mushroom	

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(P) Prosciutto di Parma	80
Parma ham melon fresh basil leaves pickled onion	
Insalata di Cesare 	65
Traditional Caesar salad with Romaine lettuce Caesar dressing	
With grilled chicken	75
With grilled shrimps	85
Parmigiana di Melanzane	70
Baked eggplant mozzarella pecorino parmesan tomato sauce basil infusion olive oil	
Cozze al Vapore (A)	100
Mussels steamed in white wine and garlic fresh chilli onion tomato parsley	

ZUPPE

Minestrone (V) 	55
Milanese style soup vegetables rice	
Vellutina di Pollo e Funghi	60
Velouté style soup mushroom chicken	
Bisque di Aragosta	70
Lobster bisque broccoli prawn garlic bread croutons	

RISOTTO

Risotto ai Frutti di Mare	100
Arborio rice mixed seafood classic Italian tomato sauce	
Risotto ai Funghi 	100
Arborio rice mushroom parmesan fondue black truffle	
Risotto con Vino Rosso e Capocollo 36 ore (A)	100
Arborio rice red wine 36 hours short rib cooked sous vide	

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PASTA

Spaghetti Portofino 	115
Spaghetti seafood bisque stock lobster tail prawn garlic onion creamy parmesan sauce	
Pacheri alla Carbonara (P)	95
Pacheri pasta pork bacon pecorino cheese egg yolk onion light creamy sauce green peas	
Linguine ai Frutti di Mare	100
Linguine pasta mixed seafood cherry tomato	
Penne Ragu' di Pollo e Funghi 	80
Penne chicken mushroom ragout	
Papardelle al Sugo di Anitra (A)	80
Papardelle pasta duck ragout pecorino cheese	
Gnocchi al Pesto Genovese 	80
Gnocchi basil pesto spring vegetables ricotta cheese cherry tomato	
Spaghettoni aglio e olio con scampi	100
Prawns garlic parsley chilli flakes olive oil	
Ravioli di Ricotta e Spinaci 	90
Ravioli stuffed with fresh spinach and ricotta cheese tomato and cream sauce	
Lasagna Tradizionale	85
Layers of pasta ragout of minced meat béchame saucel grated Parmesan tomato sauce	
Tortelloni di Pate' di Pollo	75
Tortelli pasta stuffed with chicken liver pate sage butter sauce	

Please ask for the traditional famous pasta dishes

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PIZZA

Pizza Margherita 	70
Tomato sauce basil leaves mozzarella	
Pizza ai Frutti di Mare	95
Tomato sauce shrimps mussels fish squid mushroom oregano onion green chili mozzarella	
Pizza Diavola 	85
Tomato sauce spicy beef salami bell peppers mozzarella	
Pizza Mama Regina's (P)	85
Tomato sauce pork ham pineapple oregano mozzarella	
Pizza Siciliana (P) 	80
Tomato sauce pork ham mushroom black olives eggplant garlic oregano mozzarella	
Pizza Parma (P)	90
Tomato sauce Parma ham Parmesan shavings rocket leaves mozzarella	
Pizza Vegetariana (V) 	80
Tomato sauce onion mushroom eggplant bell peppers black olives artichoke Mozzarella	
Pizza Quattro Stagioni	85
Tomato sauce roasted breast of chicken mushroom artichoke bell peppers oregano mozzarella	
Pizza Buffalina 	90
Tomato sauce buffalo mozzarella fresh tomato basil leaves	
Pizza con Pollo Alfredo	90
White creamy sauce sliced mushroom sliced chicken basil leaves mozzarella	
Pizza Tonno e Cipolle	80
Tomato sauce tuna caper marinated onion mozzarella	
Pizza Quattro Formaggi	85
Mozzarella Parmesan Gorgonzola Taleggio <i>(This pizza is served without tomato sauce)</i>	

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Pizza Tartuffo	100
Tomato sauce asparagus black truffle parmesan fondue mozzarella egg	
(P) Pizza Luciano's 	90
Tomato sauce spec gorgonzola cheese marinated onion fresh sage mozzarella	

FISH

Filletto di Cernia	130
Oven baked hammour fillet sautéed spinach celeriac cream lemon caper sauce	
Fileto di Salmone (N)	155
Grilled salmon fillet lamb lettuce cherry tomato pine nuts	
Aragosta alla Griglia	310
Grilled Canadian lobster steamed vegetable baby potato lemon butter sauce	
Branzino alla Griglia  	170
Grilled sea bass fillet red quinoa beetroot green beans ricotta cheese salad	
Gamberoni alla Griglia	170
Grilled marinated scampi shrimps light orange sauce potato green bean salad	

CARNI

Filetto di Manzo alla Griglia	170
Grilled beef tenderloin pumpkin purée roasted asparagus green and pink pepper sauce	
Galletto Marinato alla Griglia	145
Grilled marinated baby chicken vegetable ratatouille thyme sauce	
Costoletta di Vitello Milanese	185
Breaded veal escalope French fries	
Carrè di Agnello	140
Roasted lamb rack cannellini casserole mashed potato glazed baby carrot lamb jus	
Capocollo di Manzo Cotto 36 ore 	140
Short rib cooked 36 hours sous vide creamy potato purée broccolini	

DESSERT

Tiramisu (A) 🍴	50
Flavoured lady fingers biscuit mascarpone cream espresso amaretto cocoa	
Crema Bruciata (A) 🍴	45
Amaretto crème brûlée crispy caramel	
Crostata al Cioccolato	45
Chocolate and passion fruit ganache tart caramel toasted meringue	
Crumble di Mele con Gelato	45
Apple crumble vanilla ice cream caramel sauce	
Panacotta ai Frutti di Bosco 🍴	50
Panacotta with mixed berries	
Coppa Gelato al caramello salato 🍴	45
Salted caramel ice cream peanuts popcorn cream chocolate sauce	
Coppa 3 Gusti di Gelato 🍴	45
Select 3 scoops of your favorite ice cream flavor Vanilla chocolate strawberry lemon sorbet salty caramel pistachio	

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