

SIGNATURE COCKTAILS

Our cocktail captures Nordic inspiration with crisp, herbal, and earthy notes, reflecting the purity and elegance in a minimalist yet refined style

LUSH AND ROSE 70

raspberry & rosemary / prosecco

FLOR DE VIE 70

apple vodka / blossom cordial / prosecco

EDEN 70

squash fruit & botanical spirit / pineapple / apricot / lemon

ZEPHIR 70

ginger whisky / blackberry & thyme / lemon

FLORONI 80

lemon balm gin / elderflower & bergamot / bianco vermouth

VELVET NIGHTSHADE 80

gin / coffee & chocolate vermouth / Campari

VIBRATO 70

capers & grapefruit bitter / grapefruit soda / prosecco

SCARLET 80

rush hour berry tequila / lemon / grapefruit soda

OLIVES TALES 70

jasmine blossom gin / olive & honey / lemon



Our menu is a tasty mix of modern European flavors, made with care and a focus on what makes each dish special. We have amazing dishes that can surprise any foodie. With fresh ingredients and a creative twist, each plate is like a little masterpiece, showcasing the variety and richness of European cuisine.

**if you have any food allergies, please let us know*

All prices are in UAE Dirham and inclusive of 7% Municipality Fee, 7% Service Charge and exclusive of 5% VAT.

WATER & SOFT

25

Acqua Panna 750ML

San Pellegrino 750ML

Coca cola

Sprite

Tonic Water

Soda Water

Ginger Beer

Grapefruit Soda

JUICES

25

Orange

Pineapple

Apple

Cranberry

Tomato

**if you have any food allergies, please let us know*

All prices are in UAE Dirham and inclusive of 7% Municipality Fee, 7% Service Charge and exclusive of 5% VAT.

MOCKTAILS

45

SASSY BUSINESS

orange juice / pineapple juice / apple juice / basil

SCARLET 2.0

hibiscus / grapefruit juice / agave / grapefruit soda

WHITE FLAMINGO

orange / lemon / sparkling ginger

TEA

25

English Breakfast

Chamomile

Green Tea

Jasmine Tea

Earl Grey

Hibiscus & Blackcurrant

COFFEE

Espresso 25

Cappuccino 33

Macchiato 28

Latte 33

Americano 25

STARTERS

STOUT BREAD WITH HONEY BUTTER 25

ROAST BEEF WITH CHEF'S SPECIAL SAUCE 95

CHICKEN LIVER PATÉ WITH BRIOCHE 85

BROCCOLINI WITH SMOKED CHEESE MOUSSE 65

BEEF TARTARE WITH SMOKED EGG YOLK 95

SALMON TARTARE WITH BLOOD ORANGE DRESSING 75

HOKKAIDO SCALLOP WITH GREEN VERBENA SAUCE 85

SALADS

GREEN SALAD 65

LANGOUSTINE SALAD 75

NOT JUST A SALAD 65

MAIN

CABBAGE STEAK 90
pepe verde sauce / pecorino espuma

CASARECCE PASTA 135
king crab/bisque sauce/parmesan espuma

TAGLIATELLE PASTA 90
truffle / beurre blanc

RAVIOLI WITH DUCK CONFIT 95
parmesan espuma / chicken jus sauce

MUSHROOM RISOTTO 95
porcini mushrooms / black truffle / black chanterelles

HOKKAIDO SCALLOP 105
cauliflower / truffle

LAMB 240
eggplant / uzbek tomatoes

STRIPLOIN STEAK 250
mashed potatoes / wine sauce

FILET MIGNON STEAK 240
onion sauce / celery puree

DESSERTS

BERRY BEETROOT 55
yogurt mousse / raspberry / coconut

CHOCOLATE TART 65
almond / mango / chocolate

COFFEE CHEESECAKE 65
brownie / sunflower halva / vanilla

SIPS TO SWEETEN THE END

SAN EMILIO
PEDRO XIMÉNEZ SOLERA RESERVA 65
Spain / jerez / pedro ximenez

KRACHER CUVÉE BEERENAUSSLESE 75
Austria / burgenland / welschriesling, chardonnay

TAYLOR'S
10-YEAR-OLD TAWNY 85
Portugal / douro / tinta barocca