



ARROGANTE.

Sapori Del Ramadan

Menù L'Estor

Zuppa

Zuppa Di Minestrone (D,g)

Classic minestrone with Asiago cheese, focaccia, dates

Antipasti

Francini Di Wagyu (D,s,g)

Roasted Wagyu beef with glazed risotto and Pomodoro

Insalata Tzatziki Italiana (D,g)

Italian-style Tzatziki salad with mint and
Parmesan foam dressing

Secondo

Cannelloni Di Agnello (D,g,s)

Filling with lamb shank, cheese, and roasted leek,
served with celery root béchamel

Risotto Cavolfiore e Branzino (D,s)

Cauliflower risotto with roasted branzino,
creamy lemon sauce

Dolce

Pudding Di Datteri (n,d,g)

Light, warm pudding with caramelized pecans, toffee sauce

250

PRICE IN AED, INCLUSIVE OF 5% VAT, SUBJECT TO 7% MUNICIPALITY FEE AND 10% SERVICE CHARGE.

(D) DAIRY - (G) GLUTEN - (N) NUTS - (S) SEAFOOD - (SE) SESAME - (SH) SHELLFISH - (V) VEGETARIAN - (VG) VEGAN

Menù Suhoor

Antipasti

Crema Di Porri Arrostiti (c,d,s)

Roasted leek cream, sweet spicy cherry tomato and ricotta cheese

Carpaccio Di Pesce Al Limone (s)

Fresh lemon fish with sweet and sour cucumber dressing and olive oil

Insalata Mediterranea (v,n,e)

Lettuce mix with roasted tomato, mozzarella, pecan nuts, homemade focaccia bread with tapenade and honey mustard dressing

Secondo

Linguine Al Filetto Di Manzo (d)

Roasted ribeye angus with cherry tomato, house-made pomodoro and basil

Risotto Di Zucca (d)

Roasted pumpkin risotto with its flowers and ricotta cheese

Salmon Al Finocchio Arrosto (d,s)

Pan-seared salmon, fennel and shallots butter sauce with sweet mashed potato

Dolce

Amor Oscuro Frutta Mista (d,g,e)

Our famous chocolate and vanilla mousse, passion fruit and mango gelée with exotic and seasonal fresh fruits

300

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