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Vitality Elixirs

Protein Shakes 45

Make Me Slim Strawberry, Baby Spinach, Water, Chia Seeds, Vanilla Protein

Energy Forest Banana, Spinach, Matcha Powder, Almond Milk,Vanilla Protein

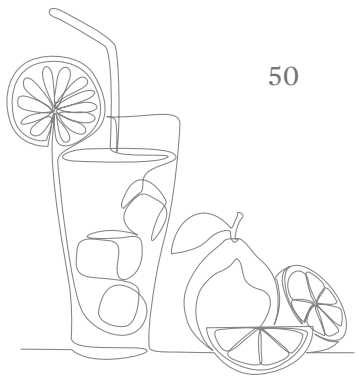
Pina Cooler Pineapple, Coconut Milk, Chia Seeds,Vanilla Protein

Chocolate Peanut Butter Banana, Cocoa Powder, Almond Milk, Chocolate Protein

Straw Blond Mixed Dark Berries, Banana, Almond Milk,Vanilla Protein

Mochalicious Homemade Peanut Butter, Espresso, Coconut Milk, Chocolate Protein

Hand Crafted Juices 50



Green Detox Cucumber, Kale, Green Apple, Lemon, Celery

Elixir Vitae Coconut Juice, Watermelon, Pineapple, Lemon, Honey

Enzyme Cooler Pineapple, Lemon, Ginger, Mint

Tropical Guilt Mango, Passion Fruit, Orange, Lemon, Turmeric

Royal Berry Raspberry, Strawberry, Banana, Ginger

Nourish All Day

From 7:00 to 16:00

Balanced, nutrient-rich dishes designed to energise you from sunrise to sunset

Mixed Berries Yoghurt Bowl (V, GF) 55
Greek Yoghurt, Lavender Infused, Local Ajman Honey

Açaí Bowl (VG, N) 60
Homemade Granola, Strawberry, Cacao Nibs, Dried Raspberry, Banana

Almond Protein Crêpe (E, V) 65
Protein Flour, Egg Whites, Almond Milk, Banana, Berries, Chocolate Sauce

Buckwheat Waffle (V) 70
Smoked Salmon, Cottage Cheese, Rokka, Organic Hatta Honey, Poached Eggs

Eggless Omelette (E, N, VG, LS) 65
Chickpea Flour Omelette, Mushroom, Kale, Sprout, Locally Sourced Tomatoes, Cashew Sauce, Avocado Dip

Avocado on Sourdough Toast (N, V, LS) 60
Avocado, Cottage Cheese, Pecan, Locally Sourced Tomatoes

Add Poached Eggs 15

Smoked Salmon Benedict (SF, E) 75
Free Range Poached Eggs, Tarragon Hollandaise, Baby Spinach, Lemon Oil

Chicken & Avocado Wrap 90
Honey-Lime Chicken, Persian Feta, Avocado, Baby Spinach, Red Onion

Paleo Roasted Chicken Salad (GF, N) 95
Honey-Lemon Chicken, Avocado, Sunflower Seeds, French Beans, Sage

Grilled Prawn Salad (SF, N) 105
Baby Gem, Pomelo, Green Apple, Pecan, Apple Cider Vinaigrette

Green Bowl (N, S, VG) 75
Kale Leaves, Baby Spinach, Avocado, Edamame, Broccolini, Pickled Red Onion, Pumpkin Seeds

Tuna Salad (SF, N, E) 80
Black Wild Rice, Tuna "Calippo", Pumpkin Hummus, Sunflower Seed, Boiled Eggs, Kale, Tomato, Broad Beans, Salad

Organic Spinach Salad (SE) 80
Grilled Chicken Strips, Sweet Potato, Spinach, Quinoa, Yuzu Dressing, Black Sesame, Cucumber, Labneh

Antipasti

Available from 12:00

Panzanella (SF) 95
Tuscan Tomato Salad, Sicilian Red Prawns, Croutons, Stracciatella Cheese, Basil, Amalfi Lemon

Insalata di Polpo (SF, GF) 90
Octopus Salad, Boiled Potatoes, Taggiasca Olives, Cherry Tomatoes, Basil

Burrata e Pomodori (V, LS) 105
Locally Sourced Burrata Cheese, Heirloom Tomatoes, Basil

Fritto Misto (SF) 105
Baby Calamari, Red Mullet, Prawns, Baby Shrimps, Fried Vegetables, Amalfi Lemon Mayonnaise

Zucchine alla Parmigiana (E, V) 85
Baked Zucchini, Tomato Sauce, Mozzarella, Parmigiano, Basil

Carpaccio di Manzo (R) 95
Beef Carpaccio, Parmesan Cream, Rocket Pesto

Salmone Scozzese ai Frutti Rossi (D, SF, R) 105
Scottish Balik Salmon Tartare, Greek Yoghurt, Cucumber, Fresh Berry, Dill Olive Oil

Tartare di Tonno (SE, SF, R) 105
Bluefin Tuna Tartare, Tomato Dressing, Fennel, Lemon Jelly, Sesame Seeds, Avocado

Vitello Tonnato (E, N) 100
Slow Cooked Veal Carpaccio, Tuna Mayo, Capers, Croutons

Pizza Romana Style

Crisp, rustic, and lovingly crafted in honour of the timeless Roman pizza tradition

L'Originale Margherita Romana (V) 95
Fior Di Latte, Tomato Sauce, Pecorino, Basil

Bresaola 95
Fior Di Latte, Beef Bresaola, Rocket Leaves, Parmigiano

Romana (SF) 90
Fior Di Latte, Tomato Sauce, Anchovies Cantabrico, Pecorino, Red Onion, Capers, Gaeta Olives

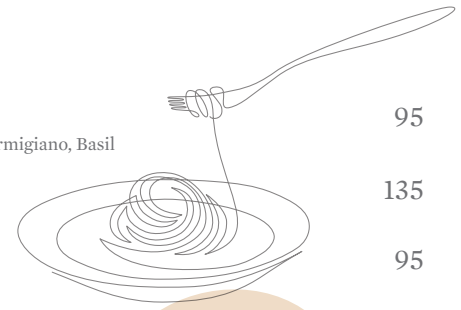
Capricciosa 90
Fior Di Latte, Tomato Sauce, Mushrooms, Artichoke, Goose Prosciutto, Black Olives, Basil

Diavola 110
Spianata Spicy Salami, Fior Di Latte, Tomato Sauce, Calabrian Oregano, Chilli, Basil

Boscaiola 135
Ricotta Truffle Cream, Champignon e Porcini Mushroom, Veal Italian Sausages, Pecorino

Contadina 90
Caramelised Onion, Fior Di Latte, Provola Cheese, Potato, Olives, Italian Sausages, Peppers

Pasta



Paccheri al Pomodoro (V) 95
Paccheri Pasta, Chef's Signature Tomato Sauce, 24- Month Aged Parmigiano, Basil

Tagliatelle al Ragu di Manzo (E) 135
Homemade Spinach Tagliatelle, Wagyu Beef Ragu

Fusilloni al Pesto Genovese (N) 95
Fusilloni, Basil Pesto, Potato, Green Beans, Pine Seeds

Pappardelle all'Anatra (E) 140
Homemade Pappardelle, Pulled Duck Ragu

Plin di Faraona (E) 130
Homemade Ravioli, Chicken, Parmigiano Fondue, Jus, Black Truffle

Risotto ai Funghi di Bosco (N, GF, V) 125
Sautéed Porcini, Wild Mushrooms, Fresh Parsley

Linguine al Gambero Rosso (SF, N) *** 130
Red Prawn Linguine, Bisque, Datterino Tomatoes, Burrata, Pistachio

Gnocchi all'Astice (E, SF) 135
Handmade Gnocchi, Lobster Meat, Lobster Bisque, Fresh Herbs

Secondi

Tagliata di Manzo Wagyu (GF) *** 205
Wagyu Striploin, Rocket Salad, 24-Month Aged Parmigiano

Pollo Organico Marinato agli Agrumi (LS, GF) 130
Locally Sourced Grilled Chicken, Roasted Garlic, Sautéed Broccolini, Spicy Sauce

Agnello alla Scottadito (GF) 190
Chargrilled Lamb, Sautéed Spinach, Cherry Tomato Confit, Herbs

Lombatina alla Milanese 180
Breaded Fried Veal Chop, Organic Heirloom Tomato Salad

Branzino in Crosta di Patate (SF) 190
Sea Bass Fillet, Potato Crust, Sautéed Forest Mushroom & Kale, Cannellini Bean Purée

Salmone Scozzese (SF, DF) 190
Scottish Salmon Fillet, Grilled Seasonal Vegetables, Salmoriglio Sauce

Zuppa di Pesce (SF) 190
Chef's Selection of the Day Seafood and Shellfish Soup, Crostini Bread, Herbs

Contorni 45

Side dishes



Broccolini Saltati (V, GF, DF)
Sautéed Broccoli

Roasted Agria Potatoes (V)
Oven-Basked Agria Roasted Potatoes, Herbs

Insalata della Casa (V, GF)
Baby Gems, Rocket Salad, Cherry Tomatoes, Red Endives, Aged Cheese, Raspberry, Lemon Dressing

Pûre di Patate (V)
Creamy Mashed Potato

Patate Fritte (VG)
French Fries

*** AED 75 Supplement Charges For HB | Signature Dish | (GF) Gluten Free (DF) Dairy Free (A) Contains Alcohol (P) Contains Pork (E) Contains Egg (MU) Contains Mustard (N) Nuts (SE) Sesame (SF) Seafood (S) Soy (R) Raw (LS) Locally Sourced (CS) Certified Sustainable (V) Vegetarian (VG) Vegan

The allergen information on the menu is a guide only. If you have any allergies or special dietary needs, please inform our team before ordering. We are happy to help you choose suitable items or prepare a dish to meet your needs. Be advised that food prepared here may contain or may have come into contact with allergens. All prices are in UAE Dirhams and inclusive of 10% Service Charge, 5% VAT and subject to 7% Municipality Tax.

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Champagne & Sparkling

	Glass	Bottle
Jeio Brut Prosecco D.O.C., *Italy*	75	340
Veuve Clicquot Yellow Label Brut, *France*	125	620
Veuve Clicquot Rosé, *France*		715
Taittinger Brut Reserve, *France*		965
Laurent-Perrier Brut, *France*		865

Rosé Wine

Pinot Grigio, *Provincia Di Pavia, Italy*	70	300
Domaines Fabre, Villa Garrel Rosé, *France*	80	385
M de Minuty, Château Minuty, *Côtes de Provence, France*	90	435
Whispering Angel, Château D'Esclans, *Côtes de Provence, France*	125	595
Ultimate Provence, Provence, *Côtes de Provence, France*		455
Château Miraval, *Côtes de Provence, France*		620

White Wine

Pinot Grigio, Ancora, *Italy*	65	315
Sauvignon Blanc, Matua Valley, *Marlborough, New Zealand*	75	365
Villa Antinori Bianco, *Tuscany, Italy*	85	395
Gavi di Gavi, Batasiolo, *Piedmont, Italy*	95	475
Chardonnay, Domain de La Baume, *France*		315
Pecorino, Umani Ronchi, *Abruzzo, Italy*		365
Les Ursulines, Boisset, *Bourgogne, France*		610
Chardonnay, Château Ste. Michelle, *USA*		565
Donnafugata Anthilia, *Sicily, Italy*		595
Chablis, Laroche, *France*		595
Etna Bianco, Tenuta delle Terre Nere, *Sicily, Italy*		715
Chardonnay, Catena Alta, *Mendoza, Argentina*		720
Pouilly-Fuisse, Louis Jadot, *Bourgogne, France*		835
Sauvignon Blanc, Cloudy Bay, *New Zealand*		850
Chardonnay, Planeta, *Sicily, Italy*		880
Pinot Grigio, Jermann, *Friuli, Italy*		905
Quarz, Terlan, *Trentino Alto Adige, Italy*		1185
Vistamare, Gaja, *Tuscany, Italy*		1625
Rossj Bass, Gaja, *Piedmont, Italy*		1940

Red Wine

Da Luca Nero d'Avola, *Italy*	65	315
Merlot, Casa Lapostolle, D'Alamel, *Chile*	65	315
Pinot Noir, Matua Valley, *Marlborough, New Zealand*	85	395
Chianti, Castiglioni, Frescobaldi, *Italy*	85	410
Papa Figos, Casa Ferreirinha, Douro, *Portugal*		345
Tempranillo, Altos Ibericos, *Rioja, Spain*		360
Sangiovese, Morellino Di Scansano, *Italy*		385
Apalta, Lapostolle, *Chile*		475
Valpolicella Ripasso, Luigi Righetti, *Italy*		490
Pinot Noir, Louis Latour, *Bourgogne, France*		580
Pinot Noir, Red Angel, *Friuli, Italy*		580
Barbera D'Alba, Ruvei, Marchesi di Barolo, *Italy*		595
Syrah, Boom Boom! Charles Smith, *Columbia Valley, USA*		715
Amarone della Valpollicella, Luigi Righetti, *Veneto, Italy*		675
Merlot, Sito Dell'Ulmo, Planeta, *Sicily, Italy*		905
Malbec, Catena Alta, *Mendoza, Argentina*		945
Barolo, Beni di Batasiolo, *Piedmont, Italy*		1185
Etna Rosso, Gaja Idda, *Sicily, Italy*		1215
Château Sociando-Mallet, Haut-Medoc, *Bordeaux, France*		1270
Pommard, Nicolas Rossignol, *Burgundy, France*		1660

SIGNATURE
Cocktails

Barrel Aged Smoked Negroni 85
Gin, Campari, Mancino Vermouth, Jack Daniel Woodchips

Aviary 80
Cocchi Americano, Italicus, Maraschino Liqueur, Homemade Mandarin Soda

The Golden Limoncello 85
Limoncello, Prosecco, Homemade Gold Limoncello Syrup, Soda

Amore Mio 80
Grey Goose Strawberry, Watermelon, Mint Syrup, Pink Peppercorn

CLASSIC
Cocktails

Aperol Spritz 80
Aperol, Prosecco, Soda Water

Negroni 75
Gin, Red Vermouth, Campari

Americano 75
Red Vermouth, Campari, Soda Water

Bellini 75
Prosecco, Peach Purée

Whiskey

Johnnie Walker Red Label	55
Jameson	65
Jack Daniel's	75

Gin

Tanqueray	55
Hendrick's	70
Bulldog	65

Rum

Bacardi Superior	55
Captain Morgan Spiced	60

Tequila

Jose Cuervo Gold	50
Patrón Silver	75
Patrón Reposado	85

Vodka

Tito's	55
Russian Standard Platinum	60
Grey Goose	85
Belvedere	85

Beers

Heineken	55
Corona	55
Peroni	55
Birra Moretti Draught	60

NON-ACLOHOLIC
Cocktails 60

Amaretti Sour
Lyre's Amaretti, Fresh Lemon, Aromatic Bitters

Basil Smash
Lyre's Dry London Spirit, Elderflower Cordial, Fresh Basil Leaves, Lyre's Classico

Amalfi Spritz
Lyre's Italian Spritz, Passion Fruit Purée, Lyre's Classico

Fika Bloody Mary
Lyre's American Malt, Tomato Juice, Tabasco, Fresh Lemon, Worcestershire Sauce

Non-Alcoholic

	Glass	Bottle
Heineken 0%		40
Lyre's Classico	70	280
Wild Idol Sparkling Rosé	90	425

Water

	Small	Large
Nordaq Still (CS)	15	25
Nordaq Sparkling (CS)	15	25
Evian Still	35	45
Evian Sparkling	35	45

Juices

Orange	45
Watermelon	45
Green Apple	45
Pineapple	45

Cold Drinks

Soft Drinks	38
Red Bull	50
Iced Tea	50
Iced Coffee	50
Frappé	50

Coffee (CS)

Espresso	45
Double Espresso	45
Espresso Macchiato	45
Cappuccino	50
Latte	50
Flat White	50
Americano	45
Cortado	45
Iced Turmeric Latte	55
Iced Matcha Latte	55
Spanish Latte	55
Extra Coffee Shot	5

Tea (CS)

English Breakfast	40
Earl Grey	40
Peppermint	40
Hunan Green	40
Chamomile	40
Ginger & Lemon	40
Jasmine Pearl	40
Rooibos Orange	40

Filtered Water | (CS) Certified Sustainable
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