

On The Table

BURRATA (D, GF, V)

Burrata cheese, tomato

INSALATA DI MARE (SF, GF, LF)

Seafood salad, red prawns, squid, cuttlefish, clams, jardiniere

Live Stations On The Pier

Beatrice Segoni

Head Chef, Pierchic, Jumeirah Al Qasr

CARPACCIO DI POLPO (GF, SF)

Octopus carpaccio, tomato confit, olive tapenade

GNOCCHI RIPIENI AL POMODORO

MANTECATO (E, D)

Traditional meat-filled gnocchi, creamy tomato sauce

Luca Crostelli

Head Chef, Cala Vista, Jumeirah Mina Al Salam

VITELLO TONNATO (LF, E, E)

Roasted veal tenderloin, tuna and anchovy sauce, capers

RICOTTA E SPINACI (D, V, E)

Ricotta and spinach gnocchi, tomato sauce, parmigiano reggiano

Devid Di Benimeo

Executive Chef, Jumeirah Beach Hotel

SALMONE SCOZZESE AL FRUTTI ROSSI (D, SF)

Scottish balik salmon, greek yoghurt, cucumber,
Fresh berries, dill olive oil

STROZZAPRETI AL PAPERINO CON FONDUTA DI PECORINO TOSCANO (G, D)

Strozzapreti pasta, pulled duck ragout, pecorino cheese sauce

Should you have any allergies, please inform your waiter.

(V) VEGETARIAN (SF) SHELLFISH (N) NUTS (D) DAIRY (GF) GLUTEN FREE (S) SOY
(R) RAW (E) EGG (VG) VEGAN (LF) LACTOSE FREE (LS) LOCALLY SOURCED
(CS) CERTIFIED SUSTAINABLE

All prices are in UAE Dirhams, inclusive of 10% service charge and 5% VAT,
and subject to 7% municipality tax.