



Pierchic

FESTIVE

Long Dinner

Thursday, 19th December 2024

CAPPON MAGRO (SF, D)

Seafood salad & vegetables

TORTELLINI IN BRODO DI CAPPONE (D, E, G)

Tortellini, beef, cappone broth

GNUDI DI RICOTTA CON TARTUFO BIANCO (D)

Gnudi, ricotta cheese, white truffle

FILETTO DI MANZO & PUNTARELLE

Beef tenderloin, chicory salad

MONTE BIANCO & MERINGUE (D, E)

Mont blanc, chestnut, whipped cream

Wines

ZENATO SOAVE CLASSICO COLOMBARA

COSSETTI BARBERA D'ASTI LA VIGNA VECCHIA

Should you have any allergies, please inform your waiter.

V Vegetarian Dish | **N** Contains Nuts | **GF** Gluten Free Dish | **SE** Contain Sesame
SF Contain Shellfish | **D** Contain Dairy | **E** Contain Egg | **S** Contain Soy | **VG** Vegan
R Raw Food/Crude | **LF** Lactose Free | **LS** Locally Sourced



A FESTIVE EVENING

On The Pier

Beneath a canopy of sparkling festive lights, with the tranquil Arabian Gulf as your backdrop, this evening celebrates the enchantment of the holiday season. As the air carries whispers of the sea and the warmth of togetherness fills the pier, let the spirit of the season envelop you.

Guided by Chef Beatrice Segoni's mastery, tonight's menu tells a story of Italian heritage reimagined with festive flair. Each dish, from its carefully chosen ingredients to its elegant presentation, reflects the joy and generosity that define this time of year.

Allow yourself to be immersed in the harmony of flavours, the charm of this iconic setting, and the wonder of a festive journey like no other. Tonight is not just a meal—it's a celebration of shared moments, cherished traditions, and culinary artistry.

Beatrice Segoni

JUMEIRAH

AL QASR