

VANITAS

Easter Dinner Menu

AED 350 per person

Amuse Bouche

E' Festa! (V)(D)

Fried Kataifi dough nest | Poached quail egg | Bernese sauce | Black truffle | White asparagus cappuccino

Sharing Starters

Torta Pasqualina (V)(D)

Puff pastry | Ricotta | Spinach | Organic eggs

Capesante, Passion Fruit e Misticanza di Fiori e Agrumi (GF)(D)

Hokkaido scallops carpaccio | Topinambur cream | Passion and rosemary sorbet |
Baby leaves and Edible flowers salad | Citrus segments

Fritturina di Paranza

Fried small fish | Shrimps | Baby squid | Crispy vegetables

Middle Course

Fave, Menta e Pecorino (GF)(D)(V)

Fava beans | Mint risotto | Pecorino foam

Main Course

Agnello in Crosta di Erbe (D)

Lamb loin in potato and herbs crust | Peas and mint puree | Heirloom vegetables | Lamb jus

or

Il Rombo, Calamaretti e Vongole

Seared turbot fillet and jus | Baby squid | Clams | Wild mustard leaves

or

Lasagna Zucchine, Asparagi e Gorgonzola (V)(D)

Zucchini and zucchini flower lasagna | Mix asparagus | Saffron béchamel | Gorgonzola cheese

Dessert

Spiced Mango Eggs, Ivory Chocolate (D)

Chocolate Soil | Yoghurt Sponge | Vanilla Lime Marshmallow

(V) Vegetarian | (A) Alcohol | (N) Contains Nuts | (D) Contains Dairy | (GF) Gluten-free
If you have any concerns regarding food allergies, please alert your server prior to ordering.