

Festive Menu

ANTIPASTI • TO START

BURRATA CON CAPONATA DI
VERDURE E PESTO DI POMODORI SECCHI
(M)(Vg) | SAR 115

Burrata with vegetable caponata and sun-dried tomato pesto

PIATTI MEDI • MIDDLE COURSE

RISOTTO AI FRUTTI DI MARE (M)(C)(Mo) | SAR 180
Selection of seafood risotto

PIATTI PRINCIPALI • MAIN COURSE

CERNIA IN GUAZZETTO CON POMODORINI E OLIVE (F) | SAR 230
Grouper fillet in light tomato sauce with cherry tomato and olives, served with mashed potatoes

DOLCI • DESSERTS

MILLEFOGLIE ALLE FRAGOLE (G)(E)(M)(N) | SAR 55
Layers of puff pastry with strawberries, custard cream and whipped cream

