



OUR MENU

A contemporary Mediterranean dining experience inspired by the sun-drenched shores of Italy and Spain. Our menu celebrates exceptional ingredients, time-honoured culinary traditions and refined modern techniques, bringing together vibrant flavours, fresh produce and elegant presentation.

Bread & Olives

BREAD & BUTTER (D, G)	45
Warm artisan bread served with cultured butter, offering a simple yet elegant beginning to your dining experience.	
CERIGNOLA MARINATED OLIVES	45
Italian Cerignola olives delicately marinated with aromatic herbs and extra virgin olive oil.	

Appetizers

DUCK CONFIT CROQUETTE , 3 PIECES (G, D, M, E)	100
Confit duck croquettes with Parmesan foam, béchamel, duck jus and a touch of fragrant orange marmalade.	
CELERIAC & GRUYÈRE CROQUETTE , 3 PIECES (V, G, D, C, E)	70
Celeriac and Gruyère croquettes served with Gruyère foam and aromatic truffle mayonnaise.	
GAMBAS AL AJILLO (SF)	120
Pink prawns sautéed with garlic, red chilli, fresh parsley and extra virgin olive oil.	
PROVOLONE CHEESE (V, D)	80
Baked provolone cheese with tomatoes, oregano and extra virgin olive oil.	
SEARED FOIE GRAS (G)	120
Seared foie gras served on toasted brioche with fig compote, star anise and fresh seasonal figs.	
FRIED CALAMARI (G, E, MO)	120
Crispy calamari served with lemon aioli and fresh chives.	

CONSUMPTION OF RAW OR UNDERCOOKED ANIMAL, SEAFOOD OR POULTRY PRODUCTS INCLUDING EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. ADDITIONALLY, IF YOU HAVE ANY KNOWN FOOD ALLERGIES OR INTOLERANCES, PLEASE NOTIFY OUR SERVICE COLLEAGUES SINCE OUR FOOD IS PREPARED IN A COMMON AREA WHERE ALLERGENS ARE HANDLED. THE HOTEL WILL TAKE MAXIMUM PRECAUTIONS BUT DOES NOT ASSUME LIABILITY OF THE SAME.

CELERY (C) | DAIRY (D) | EGGS (E) | FISH (F) | GLUTEN (G) | LUPINE (L) | MOLLUSCS (MO) | MUSTARD (M) | PEANUTS (P) | RAW (R) | SEAFOOD (SF) | SESAME (SE) | SOYBEANS (S) | SULPHUR DIOXIDE/SULPHITES (SD) | TREE NUTS (TN) | VEGETARIAN (V) | VEGAN (VG)

LOCALLY SOURCED | SUSTAINABLE

ALL PRICES ARE IN UAE DIRHAMS AND INCLUSIVE OF 5% VAT, 10% SERVICE CHARGE AND 7% MUNICIPALITY FEES.

Salads

ROCKET SALAD (V, D) Rocket leaves, 24-month aged Parmesan, Taggiasca olives, semi-dried tomatoes and Amalfi lemon vinaigrette.	90
LOCAL BURRATA SALAD (V, D) Creamy local burrata paired with sweet and sour candy cherry tomatoes, micro herb salad and basil oil.	120
WAGYU BEEF CARPACCIO (R, F) Australian Wagyu beef, confit tomatoes, 24-month aged Parmesan, Harry’s Bar dressing, Amalfi lemon zest and extra virgin olive oil.	150
YELLOWFIN TUNA TARTARE (R, F, D, E) Yellowfin tuna topped with Osetra caviar, shallots, gherkins, capers and fresh chives, finished with an orange dressing.	150

Soup

MINISTRONE SOUP (G, D) Traditional Italian vegetable soup with potato, celery, carrot, zucchini, broccoli, tomato, cannellini beans and pesto.	70
SEAFOOD SOUP (SF, MO, F, G, E) Provençal-style seafood broth with scallops, prawns, mussels and sea bream.	150

Pizza

CALABRESE PIZZA (G, D) Homemade pizza dough topped with mozzarella, Spianata salami, tomato sauce and fresh oregano.	120
MARGHERITA PIZZA (G, D) Homemade pizza dough with classic tomato sauce, mozzarella, fresh basil and Parmesan.	90
BURRATA PIZZA (G, D) Homemade pizza dough topped with burrata, Datterino cherry tomatoes and zucchini, finished with Parmesan cream and fresh basil.	130
ADD BLACK TRUFFLE	55

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Pasta & Risotto

PENNE POMODORO MANCINI PASTIFICIO (V, G, D) Penne pasta with homemade tomato sauce, sweet Datterino tomatoes, fresh basil and extra virgin olive oil.	100
TAGLIATELLE ALLA BOLOGNESE (G, D, C) Fresh tagliatelle served with traditional Bolognese ragù, beef jus, tomato sauce, 24-month aged Parmesan and fresh basil.	130
RICOTTA RAVIOLI (G, D, E) Handmade spinach and ricotta ravioli served with Pecorino fondue and basil oil.	130
WILD MUSHROOM RISOTTO (V, D) Acquerello rice with porcini cream, wild mushrooms, black truffle, chives and 24-month aged Parmesan.	130
CALDERETA SEAFOOD RICE (D, MO, C) Pink prawns, mussels, calamari and Spanish sea bass prepared to capture the rich flavours of the Mediterranean.	190

Main Courses

SPANISH SEA BASS (F) Served with tomato salsa, caper berries, apple vinegar and parsley oil.	190
AUSTRALIAN LAMB RACK (D, C) Served with sweet piquillo peppers, fennel salad and rosemary lamb jus.	240
MB4 AUSTRALIAN BLACK ANGUS RIBEYE (D, C) Served with king oyster mushrooms, confit garlic and peppercorn sauce.	360
WAGYU BEEF BURGER (G, D, E) Wagyu beef patty, brioche bun, cheddar cheese, lettuce, tomato, caramelised onion and house sauce.	130
CHICKEN MILANESE (G, D, E) Breaded chicken breast with 24-month aged Parmesan, Datterino tomatoes, rocket and fresh Amalfi lemon.	160
EGGPLANT PARMIGIANA (V, G, D) Layers of eggplant, tomato sauce, mozzarella, 24-month aged Parmesan, fresh basil and extra virgin olive oil.	110

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Gluten-Free Selection

AUSTRALIAN LAMB RACK (GF, D, SF) Calamari, shrimp, fresh mozzarella and aged Parmesan.	130
MB4 AUSTRALIAN BLACK ANGUS RIBEYE (GF, D) Fresh black truffle, tartufo cream, rocket and aged Parmesan.	150
MB4 AUSTRALIAN BLACK ANGUS RIBEYE (GF, M, D, SE) Gluten-free bun, mayonnaise, pickles and cheddar cheese.	120

Sides

HERITAGE CARROTS (V) Baby heritage carrots with gremolata and extra virgin olive oil.	75
PADRÓN PEPPERS (V, D) Padrón peppers, feta cheese and Maldon sea salt.	55
POTATO PURÉE (V, D) Classic potato purée.	55
GRILLED ASPARAGUS (D) Grilled asparagus with Amalfi lemon zest and extra virgin olive oil.	65
TRUFFLE PARMESAN FRIES (V, D) French fries with black truffle and freshly grated 24-month aged Parmesan.	65

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Desserts

TIRAMISU (G, D, E, N) Classic Italian dessert with mascarpone, espresso-soaked ladyfingers and cocoa.	75
RED BERRIES PAVLOVA (D, E, N) French meringue filled with vanilla cream and red berries, served with raspberry sauce.	75
CHOCOLATE PROFITEROLE (G, D, E, N) Chocolate choux pastry filled with vanilla ice cream, hazelnut praline and chocolate sauce.	75

Ice Cream

CHOCOLATE ICE CREAM (D, N)	60
PISTACHIO ICE CREAM (D, N)	60
VANILLA ICE CREAM (D, N)	60

Sorbets

STRAWBERRY SORBET	60
LEMON SORBET	60
RASPBERRY SORBET	60

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