

مرحباً بكم في ذي رستورانت، حيث تجارب الطعام عالية الجودة والفاخرة تتوج بالاستدامة. نحن ملتزمون بإحداث تأثير إيجابي على بيئتنا من خلال تقليل هدر الطعام باستخدام تكنولوجيا الذكاء الاصطناعي المتقدمة، ونتعاون مع جمعيات تبرع الطعام المحلية لتوزيع الطعام الزائد على المحتاجين. تُحضّر أطباقنا من مكونات محلية تضمن الطعم الطازج والاستدامة، وتُختار المأكولات البحرية وفقاً لمعايير صارمة لتعزيز ممارسات الصيد المسؤولة.

انضموا إلينا ونحن نسعى للابتكار في فن الطهي وتحقيق مستقبل مستدام، حيث كل طبق يقربنا نحو هذا الهدف الرائع.

Welcome to **The Restaurant**, where we focus on both excellent cuisine and sustainability. We are dedicated to creating a positive impact on our environment by reducing food waste with the help of advanced AI technology and we work with local food donation charities to distribute excess food to those in need. Our ingredients are sourced from local farmers to ensure freshness and sustainability and our seafood is selected according to strict sourcing standards to promote responsible fishing practices.

Join us as we strive for culinary innovation and a sustainable future, with every dish moving us closer to this goal.

THE RESTAURANT

AT ADDRESS DOWNTOWN

PIZZA

Margherita [G] [V] [D] 70
San Marzano Tomato, Fior Di Latte, Fresh Basil,
Extra Virgin Olive Oil

Funghi & Tartufo [G] [V] [D] 105
Fior Di Latte Dop, Seasonal Mushroom, Black Truffle

Pizza Dolci (Nutella) [G] [N] [D] 60
Plain Base with Nutella, Icing Sugar and Toasted Hazelnut

SOUP

Mushrooms Veloute [G] [V] [D] 60
Seasonal Mushrooms, Cheese, Chervil, Sourdough Croutons,

Lentil Soup [G] [V] [D] 60
Red and Yellow Lentil, Baby Spinach, Lemon, Cumin,
Arabic Bread Croutons

STARTERS / COLD APPETIZER

Caesar Salad [G] [M] [D] [S] [SD] [E] 65
Romaine Lettuce, Shaved Parmesan, Veal Bacon, Anchovy
Dressing, Diamond Croutons

- Caesar Salad with Grilled Chicken 75
- Caesar Salad with Grilled Prawns 90

Burrata [G] [V] [D] [N] 85
Burrata Cheese, Marinated Candy Tomatoes,
Basil Pesto and Extra Virgin Olive Oil

Lentil Salad [D] [V] [M] [N] 70
Brown Lentil Salad, Seasonal Roasted Vegetables,
White Balsamic Vinaigrette, Feta Cheese, Toasted Almond

Quinoa Salad [VE] [M] [N] 75
Quinoa, Chickpeas Mash, Avocado, Toasted Walnut,
Mixed Green, Flax, Pumpkin Seeds

Beef Carpaccio [D] [E] [M] [G] 85
Sliced Angus Beef, Black Truffle Majo and Micro Green,
Crostini

Fried Crispy Calamari [D] [SS] [S] [G] 80
Crispy Calamari, with Spicy Mayonnaise

COMFORT BOWLS

Healthy Falafel Bowl [D] [G] [SP] [VE] [SS] 80
Falafel, Smashed Avocado, Kale Chips, Barley,
Roasted beetroot, Pomegranate

Lebanese Shish Tawook Bowl [D] [G] [SS] 85
Avocado Hummus, Mesculan Salad, Grilled Chicken Kebab

Grilled Salmon Avocado Bowl [D] [G] [SP] [S] [SS] 85
Grilled Norwegian Salmon, Smashed Avocado, Kale Chips,
Barley, Roasted Beetroot, Pomegranate

BURGERS & WRAPS

Falafel Shawarma [D] [G] [SP] [VE] [SS] 80
Wrapped in Saj Bread, Tomato, Pickle, Garlic Sauce,
Falafel, Avocado

Sky View Wagyu Beef Burger [D] [G] [SP] [E] 105
Homemade Soft Potato Bun, Comte Cheese,
Caramelize Onion, Truffle Mayo

Vegan Burger [D] [VE] 80
Pea Protein Soya Patty, Baby Gem, Sweet Potato Fries

Club Sandwich [D] [G] [E] 85
Chicken Breast, Turkey Bacon, Iceberg Lettuce,
Tomato, Fried Egg

Chicken Shawarma [D] [G] 90
Wrapped in Saj Bread, Tomato, Pickle, Garlic Sauce,
Arabic Pickles

PASTA

Risotto Mushrooms [D] [V] 95
Special Riserva Acquerello Rice, Seasonal Mushrooms,
Crunchy Parmesan Tuile

Burrata Risotto [D] [V] 115
Creamy Burrata Risotto, Roasted Eggplant, Tomatoes,
Taggiasca Olives

Rigatoni Pomodoro [D] [G] [SP] [VE] 95
Heirloom Tomato, Garlic, Extra Virgin Olive Oil,
Aged Parmesan Cheese

Mancini Spaghetti Bolognese [D] [G] 125
Mancini Spaghetti Pasta with Wagyu Beef Bolognese,
Heirloom Tomatoes, Aged Parmesan

Gluten Free Pasta Available on Request,
Please Ask Your Order-Taker for the Options

N Nuts / S Seafood / E Egg / D Dairy / G Gluten / SS Sesame Seed / VE Vegan /
GF Gluten Free / LO Local / SD Signature Dish / C Celery / M Mustard / L Lupine /
R Raw / ML Mollusks / SP Sulphur Dioxide / SB Soybeans /
V Vegetarian / ♻️ Sustainable

All Prices are Inclusive of 10% Service Charge, 7% Municipality Fee and 5% VAT.
Consumption of raw or undercooked meat, seafood or poultry products such as
eggs may increase your risk of food-borne illness. We strongly advise that pregnant
women, infants, children under the age of 15 and individuals with specific health
conditions avoid eating raw or undercooked animal products.

FISH/MEAT / GRILL

Filet de Bœuf, Sauce au Poivre [D] [G] [M]	195
Australian Tenderloin, Black Pepper Sauce, Mashed Potatoes	
Corn Fed Chicken [D] [G]	135
Pan-Seared Chicken Breast, Spinach Puree, Sauté Mushrooms, Roasting Thyme Jus	
Mediterranean Sea Bass, Provençal Style [D] [S]	175
Mediterranean Seabass, Braised Artichokes and Lemon and Butter Emulsion	
Seared Norway Salmon [S]	160
Green Asparagus, Candy Tomatoes, Olives, Verjuice Sauce	
Arabic Mixed Grill Platter [D] [G]	165
Lamb Kofta, Shish Tawook Lamb Kebab, Lamb Chop, Arabic Salad	
Wagyu Beef, Grade 4-5	
Westholme, Queensland, Australia	
• Tenderloin – 200g [D]	255
• Rib Eye – 300g [D]	265
ACCOMPAGNEMENTS	40
• Parmesan & Truffle Fries [D] [G] [V]	
• Steamed Seasonal Vegetables [VE]	
• Spicy Broccolini with Garlic & Chili [D] [VE]	
• Mashed Potatoes [V] [D]	

DESSERT

Ice Cream or Sorbet Scoop [D]	40
Vanilla, Chocolate, Strawberry, Raspberry, Mango Passion Fruit	
Mille-Feuille Vanilla Caramel [D] [G] [E] [N]	55
Puff Pastry Caramelized, Vanilla Cream and Soft Caramel	
Chocolate Mousse	55
Baked Chocolate Mousse, Chocolate Crunchy, Sea Salt	
Paris-Brest [D] [G] [E] [N]	55
Choux Pastry, Hazelnut Cream and Praline	
Sliced Exotic Fruit [VE]	50
Seasonal Sliced Fruit, Berry	

