

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 SKY VIEW

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, Mozzarella, Seasonal Mushroom, Black Truffle

SOUP

Mushrooms Soup [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

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, Flaxseed, Pumpkin Seeds

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

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

COMFORT BOWLS

Healthy Falafel Bowl [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] [V] [SS] 80
Wrapped in Saj Bread, Tomato, Pickle, Tahina Sauce

Chef Signature Beef Burger [D] [G] [SP] [E] 105
Homemade Soft Potato Bun, Comte Cheese,
Caramelise Onion, Truffle Mayo

Vegan Burger [G] [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] [E] 90
Wrapped in Saj Bread, Tomato, Pickle, Garlic Sauce,
Arabic Pickles

PASTA & RISOTTO

Rigatoni Pomodoro [D] [G] [V] 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

Mushroom Risotto [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

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

We reduce food waste through advanced AI portioning, collaborate with local food donation charities, source fresh ingredients from local farmers, and select seafood responsibly. Every dish reflects our commitment to culinary innovation and a more sustainable future.

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

Corn Fed Chicken [D] [G] 135
Pan-Seared Chicken Breast, Spinach Puree,
Sauté Mushrooms, Roasted Thyme Jus

Mediterranean Sea Bass, Provençal Style [D] [S] 175
Mediterranean Seabass, Braised Artichokes,
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

SIDE DISHES 40

- Parmesan & Truffle Fries [D] [G] [V]
- Steamed Seasonal Vegetables [VE]
- Spicy Broccolini with Garlic & Chili [D] [VE]
- Mashed Potatoes [V] [D]

DESSERT

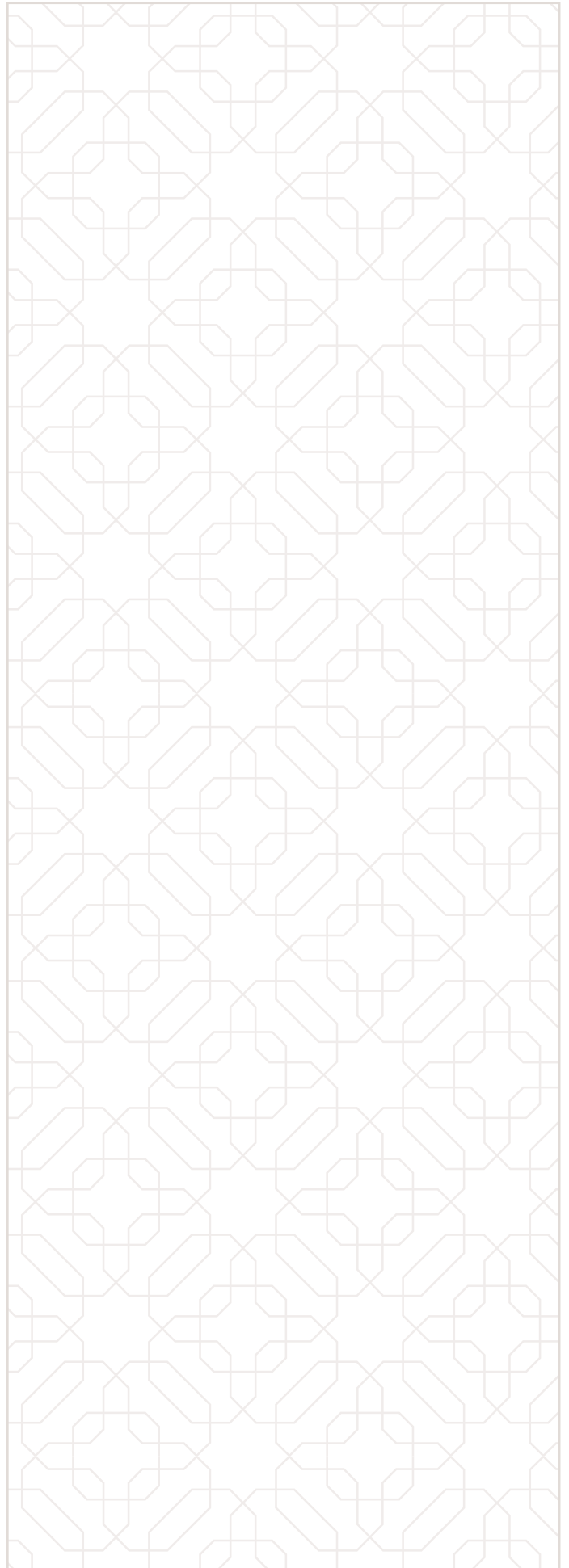
Ice Cream or Sorbet Scoop [D] 40
Vanilla, Chocolate, Strawberry, Raspberry, Mango, Passion Fruit

Mille-Feuille Vanilla Caramel [D] [G] [E] [N] 55
Puff Pastry Caramelised, 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 and Sliced Berries



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