

The background is an abstract composition of layered, textured paper in various shades of teal and blue. The layers are torn and uneven, creating a sense of depth and organic movement. The colors range from a pale, almost white teal at the top to a deep, dark blue at the bottom.

DECK TOO

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. Z. 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

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.

A	ALCOHOL	D	DAIRY	E	EGG	G	GLUTEN	GF	GLUTEN FREE	LO	LOCAL	M	MUSTARD	N	NUTS
R	RAW	S	SEAFOOD	SB	SOYABEANS	SS	SESAME SEED		SUSTAINABILITY	V	VEGETARIAN	VE	VEGAN	Z	SIGNATURE

Prices are inclusive of 7% municipality fee, 10% service charge and 5% VAT

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, Caramelize 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**

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.

A ALCOHOL	D DAIRY	E EGG	G GLUTEN	GF GLUTEN FREE	LO LOCAL	M MUSTARD	N NUTS
R RAW	S SEAFOOD	SB SOYABEANS	SS SESAME SEED	 SUSTAINABILITY	V VEGETARIAN	VE VEGAN	Z SIGNATURE

Prices are inclusive of 7% municipality fee, 10% service charge and 5% VAT

FISH / MEAT / GRILL

BEEF TENDERLOIN ^{D, G} 195

Beef Tenderloin, Black Pepper Sauce, Mashed Potatoes

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

WAGYU BEEF

Westholme, Queensland, Australia

• TENDERLOIN – 200G ^D 255

• RIB EYE – 300G ^D 265

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 20

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 ^{D, G, E, N} 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

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.

A ALCOHOL	D DAIRY	E EGG	G GLUTEN	GF GLUTEN FREE	LO LOCAL	M MUSTARD	N NUTS
R RAW	S SEAFOOD	SB SOYABEANS	SS SESAME SEED	 SUSTAINABILITY	V VEGETARIAN	VE VEGAN	Z SIGNATURE

Prices are inclusive of 7% municipality fee, 10% service charge and 5% VAT

