

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

Mushroom Soup [G] [V] [D] [LO]	60
Seasonal Mushrooms, Cheese, Chervil, Sourdough Croutons	
Lentil Soup [G] [V] [D] [LO] [A]	60
Red and Yellow Lentil, Baby Spinach, Lemon, Cumin, Arabic Bread Croutons	

APPETISER

Caesar Salad [G] [M] [D] [S] [SD] [E] [A]	65
Baby Gem Lettuce, Shaved Parmesan, Veal Bacon Anchovy Dressing, Diamond Croutons	
• Caesar Salad with Grilled Chicken [L]	75
• Caesar Salad with Grilled Prawns [S]	90
Burrata [G] [V] [D] [N] [LO]	85
Burrata Cheese, Marinated Candy Tomatoes, Basil Pesto and Extra Virgin Olive Oil	
Lentil Salad [D] [V] [M] [N] [LO]	70
Brown Lentil Salad, Seasonal Roasted Vegetables, White Balsamic Vinaigrette, Feta Cheese, Toasted Almond	
Quinoa Salad [V] [M] [N]	75
Quinoa, Chickpeas Mash, Avocado, Toasted Walnut, Pepper Drop, Mixed Green, Flaxseed, Pumpkin Seeds	
Beef Carpaccio [D] [E] [M] [G] [R]	85
Sliced Angus Beef, Black Mustard Mayo, Micro Green, Crostini	
Fried Crispy Calamari [D] [SS] [S] [G] [M] [LO]	80
Crispy Calamari, with Spicy Mayonnaise	

COMFORT BOWLS

Healthy Falafel Bowl [G] [SP] [VE] [SS] [V] [LO]	80
Falafel, Smashed Avocado, Kale Chips, Barley, Roasted Beetroot, Pomegranate	
Lebanese Shish Tawook Bowl [D] [SS] [LO] [A]	85
Avocado Hummus, Mesculan Salad, Grilled Chicken Kebab	
Grilled Salmon Avocado Bowl [G] [SP] [S] [SS] [G] [A]	85
Grilled Norwegian Salmon, Smashed Avocado, Kale Chips, Barley, Roasted Beetroot, Pomegranate	

BURGERS & WRAPS

Falafel Wrap [D] [G] [SP] [V] [SS] [LO]	80
Wrapped in Saj Bread, Tomato, Pickle, Tahina Sauce	
Chef Signature Beef Burger [D] [G] [SP] [E] [M] [A]	105
Homemade Soft Potato Bun, Comté Cheese, Caramelise Onion, Truffle Mayo	
Vegan Burger [G] [VE]	80
Pea Protein Soya Patty, Baby Gem, Sweet Potato Fries	
Club Sandwich [D] [G] [E] [A]	85
Chicken Breast, Turkey Bacon, Iceberg Lettuce, Tomato, Fried Egg	
Chicken Shawarma [D] [G] [E]	90
Wrapped in Saj Bread, Tomato, 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] [A]	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 / C Celery / LO Local / M Mustard / R Raw
SP Sulphur Dioxide & Sulphites / SB Soybeans / SS Sesame Seed / V Vegetarian / VE Vegan
Sustainable / [A] Signature Dish

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

Angus Beef Tenderloin [D] [G] 195
Beef Tenderloin, Black Pepper Sauce,
Mashed Potatoes

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

Mediterranean Sea Bass, Provençal Style [D] [S] [G] [A] 175
Mediterranean Seabass, Braised Artichokes,
Lemon and Butter Emulsion

Seared Norway Salmon [S] [G] 160
Green Asparagus, Candy Tomatoes, Olives,
Verjuice Sauce

Arabic Mixed Grill Platter [D] [G] [A] 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] [SB] [G] [N] [E] 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 [E] [G] [D] [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] [LO] 50
Seasonal Sliced Fruit and Sliced Berries



