WINTER Menu

SOUP

Creamy Truffle & Mushroom Velouté
A silky blend of mushrooms, finished with Parmesan cream and truffle oil.
480 LE / $10.50

APPETIZER

Burrata with Roasted Grapes
Fresh burrata with roasted grapes, balsamic reduction and pistachio dukkah.
650 LE / $14.00

PASTA

Chestnut Burrata Cappelletti
Fresh cappelletti filled with chestnut purée, burrata and basil, served with a creamy artichoke and sun-dried tomato sauce.
675 LE / $14.50

MAIN COURSE

Slow-Cooked Lamb Shank
Slow-braised lamb shank served with mashed potatoes and red wine reduction.
1950 LE / $41.50

ALL PRICES ARE SUBJECT TO A 12% SERVICE CHARGE & 14% VAT

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WINTER *Drinks*

MULLED WINE

Mulled wine
400LE / $8.50

HOT CHOCOLATE

Creamy hot chocolate
250LE / $5.30

Add an extra shot of bailey's
695LE / $14.70

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