



# RESTAURANT WEEK 2026

\$65 / PER PERSON

*excluding operational  
charge, taxes, and gratuity*

## *Amuse Bouche*

### CHEF'S DAILY SELECTION

## FIRST COURSE

*select one (1)*

#### SMASHED

##### CUCUMBER ■

eggplant tahina, zaatar,  
lemon vinaigrette,  
pomegranate molasses,  
herbs

#### BRANZINO

##### CRUDO ■

harra sauce, fresh  
chilis, lemon,  
sesame

#### WAGYU BEEF

##### CARPACCIO +

artichoke aioli, truffle  
vinaigrette, cherry  
tomatoes, basil,  
parmegiano reggiano

## SECOND COURSE

*select one (1)*

#### PASTA LIMONE +≈■▼

sorrento lemon crema,  
shallots, 18-month old  
parmigiano reggiano

#### PAN-SEARED

##### BRANZINO +■

salsa verde, fennel salad,  
lemon balm, basil aioli

#### LAMB CHOP

##### MILANESE +■

sorrento lemon crema,  
shallots, 18-month old  
parmigiano reggiano

## DESSERT COURSE

*select one (1)*

#### WATERMELON

##### ASHTA SORBET

lime, mint, arak

#### NAMOURA

##### CAKE ≈+

coconut semolina cake,  
orange blossom,  
vanilla gelato

#### TIRAMISU ≈

lady fingers, licor 43,  
espresso, galliano ristretto,  
whipped miso marscapone,  
coco

GLUTEN (≈) ALLIUM (■) DAIRY (+) NUTS (●) SHELLFISH (▼)