

Lobby Lounge Menu

All prices are in AED and inclusive of 7 % Municipality Fees, 10% Service Charge and 5% VAT

Tutti i prezzi sono in AED e includono il 10% di Servizio, 7 % di Tasse Municipali e 5% IVA

AFTERNOON TEA - NIKO ROMITO

per person 300

Served from 3pm until 6pm

SALATO

Bruschetta

Toasted crunchy bread, soaked with tomato water, marinated Datterino tomatoes, basil and olive oil (G)

Bomba con vitello tonnato

Bomba topped with tuna sauce, sliced veal and tomato powder (D)(G)

Pane tostato, panna acida e salmone

Toasted bread, topped with a homemade sour cream and salmon (D)(G)

DOLCI

Crostata di frutta fresca

Crunchy vanilla shortcrust, finished with some pastry cream and fresh fruits (N)(D)(G)

La Caprese

Traditional Neapolitan baked cake made with chocolate, hazelnut and almond (N)(D)(G)

Il Cannolo Siciliano

Tube-shaped shell of fried pastry dough, filled with creamy ricotta mousse and crushed pistachios (N)(D)(G)

La Mimosa

Three layers of sponge, soaked in a spiced and citrusy syrup and light diplomatic cream, covered with sponge crumble (N)(D)(G)

Crostata alla marmellata

Traditional cake made with shortcrust and jam baked in the oven (N)(D)(G)

BEVANDE

Te, caffè, succhi di frutta fresca, acqua

Tea or coffee, fresh juices, water

SCONES

Selezione di scones con uvetta passa, panna, crema al limone e marmellata

Selection of plain and raisin scones with clotted cream, lemon curd and homemade jam (V)(D)(G)

40

The menu of La Pasticceria Niko Romito includes a selection of 11 mono-portion pastries, each one inspired by an Italian region's traditional recipe, yet lightened in their preparation by reducing animal fats and added sugars. Great attention has been dedicated to the aesthetics of each item hence creating a collection that enhances taste and beauty in each and every detail.

Niko Romito

Il menu de La Pasticceria - Niko Romito include una selezione di 11 dolci mono-porzione, ciascuno ispirato ad una ricetta tradizionale di una regione italiana. Nella versione ideata dallo Chef i dolci sono alleggeriti grazie alla riduzione di grassi animali e zuccheri aggiunti; molta attenzione è stata dedicata all'estetica di ogni creazione, così da realizzare una collezione che esalta il gusto e la bellezza in ogni dettaglio.

Niko Romito

The finest premium ingredients are directly sourced from Italy. Thus, some items may be subject to availability.

LA PASTICCERIA –NIKO ROMITO

90

Il Cannoncino alla crema

Caramelized puff pastry, filled with vanilla pastry cream (D)(G)

Il Cannolo Siciliano

Tube-shaped shell of fried pastry dough, filled with creamy ricotta mousse and crushed pistachios (N)(D)(G)

Il Profiteroles

Traditional dessert, filled with a light vanilla cream and glazed with shiny chocolate sauce, almond and a chocolate palette (N)(D)(G)

La Mimosa

This dessert is made with three layers of sponge, soaked in a spiced and citrusy syrup (cinnamon, star anise, saffron, cloves and black pepper) and a light diplomatic cream (N)(D)(G)

La Cassata Siciliana

Cake made with ricotta cheese mousse, sponge cake, candied fruit, chocolate chips and pistachio marzipan (N)(D)(G)

La Crostata di frutta fresca

Vanilla shortcrust, almond and hazelnut frangipane, a light diplomatic cream and fresh raspberries (N)(D)(G)

Il Montebianco

Sponge cake soaked in a water and sugar syrup, a crunchy meringue, filled with a vanilla Chantilly and a chestnut cream on top (N)(D)(G)

Il Baba

Baba soaked in a spiced and citrusy syrup, pastry cream on the top, strawberries and lemon zest (D)(G)

La Caprese

Chocolate and almond, combined in a soft baked cake, Chantilly quenelle on top (N)(D)(G)

La Frolla lamponi e nocciole

Vanilla shortcrust, hazelnut frangipane and a raspberry compote (N)(D)(G)

La Millefoglie alla crema (N)(D)(G)

Puff pastry, filled with a light diplomatic cream and some pistachio

CLASSICI PER TUTTO IL GIORNO

MEZZEH FREDDE – COLD

120

(served with Arabic bread)

Tabbouleh | prezzemolo, bulgur e pomodorino
parsley, bulgur and tomato (V)(G)

Hummus bil tahina | purè di ceci con pasta di semi di sesamo
chickpeas purée with sesame seed paste (V)

Mutabal | Purè di melanzane grigliate con pasta di semi di sesamo e yoghurt
Grilled mashed eggplant with sesame seed paste and yoghurt (V)(D)

Muhammara | pangrattato speziato, peperoni rossi, noci e succo di limone
spiced bread crumbs, red bell peppers, walnuts and lemon juice (V)(N)(G)

APPETIZER

Bruschetta al pomodoro

100

Multigrain toasted bread with a fresh tomato, garlic, basil (V)

Vitello tonnato

165

Veal loin with traditional tuna sauce (F)

SALADS

Burrata di bufala, pomodoro pachino e olive taggiasche

120

Buffalo burrata, cherry tomato and taggiasca olives (V)(N)(D)

Insalata di granchio reale, avocado, pomodoro, olive taggiasche e limone

260

King crab salad, avocado, tomato, taggiasca olives and lemon (S)

Caesar salad | Pollo o gamberi, parmigiano, crostini e salsa Caesar con acciughe

110

*Chicken or shrimps, Parmesan shaving, croutons
and Caesar dressing with anchovies (D)(G)(S)*

PANINI – SANDWICHES

Tonno Tonno, pomodori, lattuga e maionese <i>Tuna, tomatoes, lettuce, mayonnaise sauce (S)(G)</i>	130
Caprese Mozzarella di bufala, pomodori e basilico <i>Buffalo mozzarella, tomatoes and basil leaves (V)(D)(G)</i>	100
Valtelliana Bresaola, rucola, Parmigiano Reggiano e mozzarella di bufala <i>Bresaola, rocket leaves, parmesan cheese, buffalo mozzarella (D)(G)</i>	120
Club Sandwich	
Pollo arrosto, uovo bollito, lattuga, pomodoro e bacon di vitello <i>Roasted chicken, boiled eggs, tomatoes and veal bacon (D)(G)</i>	135
Salmone affumicato, lattuga, guacamole, pomodoro e uovo bollito <i>Smoked Salmon, lettuce, guacamole, tomatoes and boiled eggs (S)(G)</i>	135
Toast prosciutto cotto e formaggio <i>Turkey ham and cheese sandwich (D)(G)</i>	110
Hamburger con formaggio Provolone <i>Wagyu beef burger, multigrain bread, veal bacon, Provolone cheese and tartar sauce (D)(G)</i>	185
Shawarma di pollo, pane saj, salsa tahina e salsa all'aglio <i>Chicken shawarma, saj bread, tahina sauce and garlic dip (D)(G)</i>	110



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LE PIZZE

Margherita DOP 135

Tomato sauce, mozzarella, Parmesan and basil (G)(V)

Diavola 160

*Tomato sauce, fior di latte, salami, peperoncino,
olive powder and espellette (D)(G)*

Seuwarma 175

*Marinated chicken, fior di latte, lettuce mix, pickles, tomato slices
garlic sauce, lime zest (D)(G)*

CAVIALE - CAVIAR 30gm / 50gm

Volzhenka Russian Oscietra 800 | 1160

Volzhenka Beluga 1250 | 2000

Condimenti: albume d'uovo, tuorlo d'uovo, capperi,
erba cipollina, cipolla bianca, cetriolini e blinis
*Condiments: egg white, egg yolk, capers, chives,
white onion, gherkins and blinis (D)(G)*

TE D'AUTORE | SIGNATURE TEA

*A refined experience with high quality loose leave tea from
JING'S COLLECTION will awaken your senses*

75

Silver Needle, White Tea, China
*Naturally dried process brings out fresh spring
flowers, melon, cucumber and honey flavors.*

Japanese Sencha, Green Tea, Japan
*Made from new leaves, proposing an aromatic,
elegant and concentrated flavor.*

90

Ali Shan, Oolong Tea, Taiwan
*Grown at 2600m in Taiwan's most treasured
national park. Fantastically fresh and light
with spring flowers, mango and apricot
complexities.*

Cooked Puerh, Dark Tea, China
*Vintage tea with unique flavors. Our mini
cake provides a rich yet subtle and smooth
texture with woody, earthy characters and a
deep dark color.*

Tè Nero | Black Tea

Assam Breakfast, *India*
Malty breakfast tea perfect with or without milk.

Earl Grey, *Sri Lanka*
Ceylon tea scented with bergamot.

Darjeeling 2nd Flush, *India*
Fragrant and comforting.

Tè Verde | Green Tea

Jasmine Pearls, *China*
Hand rolled and scented with fresh jasmine flowers.

Flowering Osmanthus, *China*
With lilly and osmanthus blossoms.

Dragonwell, *China*
Grassy fresh and sweet.

Infusi d'Erbe | Herbal Infusions

Whole Chamomile Flowers
Simply soothing and cleansing infusion.

Rooibos
Notes of Seville orange with soft hints of vanilla.

Whole Rose Buds
Carefully dried to preserve natural flavor and scent.

Peppermint
Striking peppermint tea with a fresh minty flavor.

Blackcurrant & Hibiscus
Whole blackcurrants, summer berries and hibiscus shells offers a vivid and lively infusion.

CAFFÉ D'AUTORE | 90
SIGNATURE COFFEE

Single origin coffee blends from ROASTING HOUSE, brewed with a specific technique

Ethiopia Yirgacheffe, *Ethiopia Kochere*
One of the most fruit-forward coffees thanks to its natural processing. Presents hints of strawberry and a sweet nippy acidity, marked by pleasant floral notes.

Costa Rica Familia Monge, *Costa Rica*
Sun-dried on raised beds inside solar protective rooms. This process imparts a light cherry flavor in the coffee, including a lemony twist and a balanced sweetness.

Uganda Kapkwai, *East Africa*
The coffee has superior fruity flavors, particularly of red grapes, cherries.

Colombia Shakira, *South America*
Rich flavor similar to cherry cordial, sweet and tart acidity, with a round body and smooth aftertaste.

CAFFÉ

Espresso | Doppio Espresso **50 | 60**

Caffè Americano **60**

Macchiato | Doppio macchiato **50 | 60**

Piccolo | Cortado **60 | 65**

Cappuccino | Caffè Latte **60**

Caffè Spanish Latte **70**

Caffè V60 **90**

Caffè French press **90**

CAFFÉ SPECIALE

Ciocolata Calda **50**
Hot chocolate

Matcha Latte **70**

TE E CAFFÉ MEDITERRANEA

Arabic Coffee **90**

Turkish Coffee **80**

Moroccan Tea **70**

**SIGNATURE
DRINKS**

AL CAFFÉ | COFFEE BASED

Signature Shekerato

Coffee with vanilla or caramel syrup

Cold Brew Orange Tonic

Coffee, orange syrup with tonic water.

**GLI ANALCOLICI |
MOCKTAILS**

Our signature non-alcoholic selection aims to replicate beautiful cocktail ideas without the spirits component. A tribute to the local traditions of this country, ideal for any special occasions or simply if you are fancying something more than a usual soft drink

Lavanda

Lavender, lemon, blue butterfly tea infusion, Perrier water

Pompelmo

Grapefruit, Summac, Perrier water

Amaretto

Lyre's Amaretti, apricot, lemon, egg white

Belli-no

Peach puree, virgin sparkling wine

BIBITE | SOFT DRINKS

Coca Cola **35**

Sprite

Fanta

Selezione Fever Tree

Redbull **40**

Redbull Sugar Free

NON – ALCOHOLIC SPARKLING

Glass | Bottle

Pearl Sparkling **80 | 390**

ACQUA | WATER

Aqua Panna | San Pellegrino 25cl **25**

Aqua Panna | San Pellegrino 75cl **35**

Al Ain Local 75 cl **27**

SUCCHI DI FRUTTA | FRESH JUICES

40

Orange, Apple, Carrot, Mango,
Pineapple, Watermelon

