

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 350

Served from 3pm until 6pm

SALATO

Tramezzino con pomodoro, mozzarella e basilico

Sandwich with baked tomato, mozzarella and fresh basil (D)(G)

Bomba con vitello e salsa tonnata

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

Cornetto con salmone affumicato, limone, misticanza e pinoli

Croissant with smoked salmon, frisée salad, lemon and pine nuts (N)(G)(F)(SC)

Crostatina con crema al Parmigiano Reggiano e tartufo nero

Filo pastry tart with parmesan mousse and black truffle (D)(G)

Panino con prosciutto di manzo, mozzarella e basilico

Bun with beef prosciutto, mozzarella and basil (D)(G)

DOLCI

Crostatina con frutta fresca

Crunchy vanilla shortcrust with vanilla custard and fresh fruit (N)(D)(G)

Caprese al cioccolato

Dark chocolate and almond cake with whipped cream (N)(D)(G)

Il Cannolo siciliano

Tube-shaped shell of fried pastry dough with creamy ricotta mousse,

Crushed pistachios (N)(D)(G)

Maritozzo con panna montata

Small soft bun with vanilla Chantilly cream (D)(G)

Babà agli agrumi con crema

Small babà soaked into a spiced syrup, vanilla pastry cream and fresh fruit (D)(G)

BEVANDE

Tè o 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 (D)(G)(V)

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)

(N) Nuts (D) Dairy (G) Gluten

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 short crust, 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

Puff pastry, filled with a light diplomatic cream and some pistachio (N)(D)(G)

CLASSICI PER TUTTO IL GIORNO

MEZZEH FREDDE – COLD (served with Arabic bread)

120

Tabbouleh | prezzemolo, bulgur e pomodorino
Parsley, bulgur and tomato (VG)(G)

Hummus bil tahina | purè di ceci con pasta di semi di sesamo
Chickpeas purée with sesame seed paste (VG)(G)

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

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

APPETIZER

Bruschetta al pomodoro 100
Multigrain toasted bread with a fresh tomato, garlic, basil (VG)(G)

Vitello tonnato 165
Veal loin with traditional sustainable tuna sauce (F)

SALADS

Burrata di bufala, pomodoro pachino e olive taggiasche 120
Buffalo burrata, cherry tomato and taggiasca olives (V)(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)(SC)

PANINI – SANDWICHES

Tonno Tonno, pomodori, lattuga e maionese <i>Tuna, tomatoes, lettuce, mayonnaise sauce (F)(G)</i>	130
Caprese Mozzarella di bufala, pomodori e basilico <i>Buffalo mozzarella, tomatos 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)(SC)</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)(LS)</i>	110



Best Pizza in Dubai 2021 by 50 Top Pizza Prosecco DOC Awards

LE PIZZE

Margherita DOP **135**

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

Diavola **160**

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

Seuwarma **175**

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

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)*

(V) Vegetarian (VG) Vegan (A) Alcohol (S) Shellfish (N) Nuts (D) Dairy (G) Gluten (F) Fish (SC)
Sustainably (LS) Locally Sourced

TE D'AUTORE | SIGNATURE TEA

JING'S COLLECTION

Responsibly sourced and carbon neutral certified. A one-of-a-kind experience of organic loose leave tea to awaken your sense

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

Exclusively selected single origin coffee blend, brewed with a specific technique

Ethiopia, Guji, Oromia
One of the most fruit-forward coffees thanks to its natural processing. Presents hints of plum, grenadine, candied orange and caramel, bright acidity and medium bodied

TE E CAFFÉ MEDITERRANEA

Arabic Coffee	90
Turkish Coffee	80
Moroccan Tea	70

CAFFÉ

Vergano Caffee – sustainably produced and ISO certified

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

Cioccolata Calda <i>Hot chocolate</i>	50
Matcha Latte	70

**SIGNATURE
DRINKS**

AL CAFFÉ | COFFEE BASED

Signature Shekerato
Coffee with vanilla or caramel syrup

**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 **40**

Sprite

Fanta

Selezione Fever Tree **35**

Redbull **45**

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 **40**

Al Ain Local 75 cl (LS) **30**

SUCCHI DI FRUTTA | FRESH JUICES

40

Orange, Apple, Carrot, Mango,
Pineapple, Watermelon

(LS) Locally Sourced

