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
Served from 3pm until 6pm

per person 350

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)*
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 monoporzione, 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 PASTICERIA –NIKO ROMITO

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 FREDDÉ – COLD
(served with Arabic bread)

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

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

SALADS

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

Insalata di granchio reale, avocado, pomodoro, olive taggiasche e limone
King crab salad, avocado, tomato, taggiasca olives and lemon (S)

Caesar salad | Pollo o gamberi, parmigiano, crostini e salsa Caesar con acciughe
Chicken or shrimps, Parmesan shaving, croutons and Caesar dressing with anchovies (D)(G)(S)(SC)
PANINI – SANDWICHES

Tonno | Tonno, pomodori, lattuga e maionese
Tuna, tomatoes, lettuce, mayonnaise sauce (F)(G) 130

Caprese | Mozzarella di bufala, pomodori e basilico
Buffalo mozzarella, tomatoes and basil leaves (V)(D)(G) 100

Valtelliana | Bresaola, rucola, Parmigiano Reggiano e mozzarella di bufala
Bresaola, rocket leaves, parmesan cheese, buffalo mozzarella (D)(G) 120

Club Sandwich
| Pollo arrosto, uovo bollito, lattuga, pomodoro e bacon di vitello
Roasted chicken, boiled eggs, tomatoes, and veal bacon (D)(G) 135

| Salmone affumicato, lattuga, guacamole, pomodoro e uovo bollito
Smoked Salmon, lettuce, guacamole, tomatoes and boiled eggs (S)(G)(SC) 135

Toast prosciutto cotto e formaggio
Turkey ham and cheese sandwich (D)(G) 110

Hamburger con formaggio Provolone
Wagyu beef burger, multigrain bread, veal bacon, Provolone cheese and tartar sauce (D)(G) 185

Shawarma di pollo, pane saj, salsa tahina e salsa all’aglio
Chicken shawarma, saj bread, tahina sauce and garlic dip (D)(G)(LS) 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 espellette (D)(G)*

Seuwarma 175
*Marinated chicken, fior di latte, lettuce mix, pickles, tomato slices garlic sauce, lime zest (D)(G)(LS)*

C Avaiae - Caviar 30gm | 50gm

Volzhenka Russian Oscietra 800 | 1160

Volzhenka Beluga 1250 | 2000

Condimenti: albume d’uovo, tuorlo d’uovo, capers, 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

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.

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.*

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.*

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.*

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*

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**TE E CAFFÉ MEDIORENTALE**

<table>
<thead>
<tr>
<th>Arabic Coffee</th>
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<tbody>
<tr>
<td>Turkish Coffee</td>
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<tr>
<td>Moroccan Tea</td>
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**CAFFÉ**

*Vergano Caffee – sustainably produced and ISO certified*

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<thead>
<tr>
<th>Espresso</th>
<th>Doppio Espresso</th>
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<th>60</th>
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<tbody>
<tr>
<td>Caffè Americano</td>
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<td>Macchiato</td>
<td>Doppio macchiato</td>
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<td>Piccolo</td>
<td>Cortado</td>
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<td>Cappuccino</td>
<td>Caffè Latte</td>
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<td>Caffè Spanish Latte</td>
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<tr>
<td>Caffè V60</td>
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<tr>
<td>Caffè French press</td>
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**CAFFÉ SPECIALE**

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<thead>
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<th>Cioccolata Calda</th>
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<tbody>
<tr>
<td><em>Hot chocolate</em></td>
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| Matcha Latte | 70 |
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

<table>
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<th>Drink</th>
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<tr>
<td>Coca Cola</td>
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<td>Sprite</td>
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<td>Fanta</td>
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<tr>
<td>Selezione Fever Tree</td>
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<tr>
<td>Redbull</td>
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<tr>
<td>Redbull Sugar Free</td>
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### 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

| Fruit               |       |
| Orange, Apple, Carrot, Mango, Pineapple, Watermelon | 40 |

### NON – ALCOHOLIC SPARKLING

<table>
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<tbody>
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<td>Pearl Sparkling</td>
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(LS) Locally Sourced