

## **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)*

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 and 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)*

**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 Babà**

*Babà 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 pistachio (N)(D)(G)*

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



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

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### LE PIZZE

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Margherita DOP	135
<i>Tomato sauce, mozzarella, parmesan cheese and basil (G)(V)</i>	
Diavola	160
<i>Tomato sauce, fior di latte, salami, peperoncino, olive powder and espellette (D)(G)</i>	
Seuwarma	175
<i>Marinated chicken, fior di latte, lettuce mix, pickles, tomato slices, garlic sauce, lime zest (D)(G)</i>	
<b>CAVIALE - CAVIAR</b>	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	
<i>Condiments: egg white, egg yolk, capers, chives, white onion, gherkins and blinis (D)(G)</i>	

(V) Vegetarian (A) Alcohol (S) Shellfish (N) Nuts (D) Dairy (G) Gluten (F) Fish



## TÈ 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 2<sup>nd</sup> Flush, *India*  
*Fragrant and comforting.*

**Tè Verde | Green Tea**

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

Flowering Osmanthus, *China*  
*With lily 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.*

**CAFFÈ 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.*

**CAFFÈ**

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**

**CAFFÈ SPECIALE**

Cioccolata Calda **50**  
*Hot chocolate*

Matcha Latte **70**

**TE E CAFFÈ MEDITERRANEA**

Arabic Coffee **90**

Turkish Coffee **80**

Moroccan Tea **70**

**SIGNATURE  
DRINKS**

**AL CAFFÈ | 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

