

**SPECIAL MENU FROM 12PM UNTILL 4PM**

**CHOOSE 1 APPETIZER + 1 MAIN COURSE + 1 DESSERT FOR:**

**AED 290 PER PERSON: WITH WATER AND SOFT DRINKS UNLIMITED**

**AED 440 PER PERSON: WITH WATER, SOFT DRINKS AND HOUSE WINE UNLIMITED**

**AED 690 PER PERSON: WITH WATER, SOFT DRINKS AND CHAMPAGNE UNLIMITED**

**APPETIZERS**

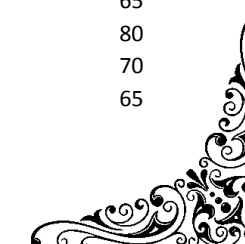
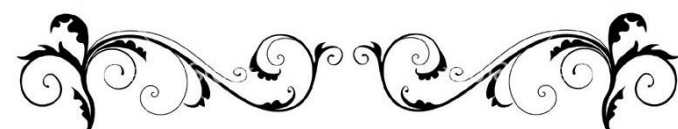
- Salmon tartar & avocado
- Porcini arancini
- Veal croquettes
- Burrata with truffle honey and grilled peach
- Rocket salad, lemon and parmesan
- Baby spinach, roasted beetroot and nutty raspberry dressing
- Baby fried squid
- Seabass ceviche marinated in lime, red onion and coriander
- Beef carpaccio, Dijon mustard mayonnaise
- Lentil salad with pumpkin, feta cheese and mint, crispy onions
- Crab cakes, tartar sauce and cucumber salad
- Quinoa salad with corn-fed chicken confit, feta cheese and spinach
- Tuna tartar with guacamole and baby leaves

**MAIN COURSES**

- Penne with spicy tomato sauce and parsley
- Linguine pasta with creamy black truffle sauce
- Risotto with porcini mushrooms and parmesan cheese
- Beef tenderloin served with creamy mashed potatoes and seasonal vegetables
- Veal Milanese crusted with breadcrumbs, topped with rocket and tomato salad
- Grilled black Cod on a bed of creamy mashed potatoes and steamed asparagus
- Corned fed chicken marinated and cooked in Cajun style served with baked potato and corn on the cob
- Traditional Beef Tartare with country bread toast and French fries
- Wagyu beef sliders (bacon cheese or jalapeno)
- Eggs Norwegian
- Eggs Florentine
- Eggs Benedict

**DESSERTS**

- Cheesecake
- White chocolate Panna Cotta
- Fresh tart of the day
- Fruit salad
- Banana split royal
- French toast with berries and maple syrup
- Sass Café pancakes with Nutella and bananas
- Profiteroles for two



**La Carte**

**APPETIZERS**

- Salmon tartar & avocado 90
- Porcini arancini 80
- Veal croquettes 95
- Burrata with truffle honey and grilled peach 60
- Rocket salad, lemon and parmesan 65
- Baby spinach, roasted beetroot and nutty raspberry dressing 65
- Baby fried squid 85
- Seabass ceviche marinated in lime, red onion and coriander 80
- Beef carpaccio, Dijon mustard mayonnaise 60
- King crab, lemon-mayonnaise and avocado salad 165
- Lentil salad with pumpkin, feta cheese and mint, crispy onions 95

- Crab cakes, tartar sauce and cucumber salad 75
- Quinoa salad with corn-fed chicken confit, feta cheese and spinach 90
- Tuna tartar with guacamole and baby leaves 85
- Yellowtail tartar with chives and Oscietra caviar 195
- Crispy tiger prawn glazed with Spanish chilies (spicy) 135

**MAIN COURSES**

- Penne with spicy tomato sauce and parsley 90
- Fresh lobster spaghetti with slow cooked tomato sauce 215
- Linguine pasta with creamy black truffle sauce 195
- Risotto with porcini mushrooms and parmesan cheese 125
- Beef tenderloin served with creamy mashed potatoes and seasonal vegetables 245
- Veal Milanese crusted with breadcrumbs, topped with rocket and tomato salad 220
- Fillet of fresh seabass with Provençale dressing and Mediterranean vegetables 225
- Grilled black Cod on a bed of creamy mashed potatoes and steamed asparagus 195
- Corned fed chicken marinated and cooked in Cajun style served with baked potato and corn on the cob 130
- Traditional Beef Tartare with country bread toast and French fries 95
- Ultimate Wagyu Ribeye steak simply grilled 340
- Lamb cutlets with braised balsamic shallots and thyme juice 220
- Wagyu beef sliders(bacon cheese or jalapeno) 105
- Eggs Norwegian 85
- Eggs Florentine 75
- Eggs Benedict 80
- Scrambled eggs with black truffles and crispy polenta 125

**DESSERTS**

- Cheesecake 50
- White chocolate Panna Cotta 50
- Fresh tart of the day 50
- Fruit salad 50
- Banana split royal 65
- French toast with berries and maple syrup 80
- Sass Café pancakes with Nutella and bananas 70
- Profiteroles for two 65

