

Azure Pool Bar

Starters & Salads

Veal Tonné	70
Thinly sliced roasted veal, tonnato sauce and capers	
Burrata Classica (D)(V)	72
Fresh Italian burrata cheese, taggiasca olives, baby capers, datterino tomato mix colors, basil oil	
Beef Carpaccio (D)	75
Thinly sliced Sirloin, smoked mayonnaise, rocket leaves and shredded parmesan	
Salad Nicoise (S)	93
Peppered seared tuna, green beans, quail egg, tomato, new potatoes, lemon vinaigrette dressing	
Cold Mezzeh (V)	70
Hummus, tabbouleh, fattoush, babaganoush, moutabel, warm Arabic pita bread	
Spicy Salmon Sushi Rice Poke Bowl (S)	76
Chilli mayo, fresh tomato salsa, avocado onion, edamame, seaweed	
Tramonto Salad (N)	99
Grilled shrimps, mandarin, green apples, caramelized pecan nuts dried cranberries, citrus dressing	
Frittura Mista (S)	108
Crispy fried calamari, rock shrimps, zucchini, lemon, remoulade mayonnaise	
Caesar Salad (D)	66
Roasted garlic, focaccia croutons, parmesan cheese, romaine lettuce, anchovy dressing.	

Add to your Caesar Salad

Grilled chicken breast	91
Citrus marinated black tiger prawns	105

Insalata di verdure all Italiana (V)	86
Braised artichokes, sun dry "datterino" cherry, marinated bell pepper, grilled "borettane" onion, grilled zucchini, Aubergine.	

Soups

Cream of Pumpkin (V)	50
Pureed pumpkin, onion, vegetable stock gently cooked in finely blended and garnished with cream	
Add Shrimps to Pumpkin Soup	60
Caciucco alla Livornese (S)	75
Thick sea food soup with clams, mussels, baby octopus, amberjack, taggiasca olives, bell pepper and aromatic herbs served with garlic bruschetta	
Minestrone Soup Azure (V)	55
Celery, asparagus, leeks, zucchini, cabbage potato, carrot, butternut squash, green beans "barlotti"	

Pastas & Risottos

Baked white Tagliolini Veal Ragù' (D)	85
Homemade tagliolini pasta with traditional veal ragu' and béchamel sauce	
Tortellini alla Piemontese (D)	85
Fresh tortellini pasta, roasted veal bacon, saffron and cream	
Tagliatelle alla Sorrentina (V)(D)	78
Tagliatelle pasta, tomato sauce, cherry tomatoes, diced fresh mozzarella slightly melted on top, fresh basil	
Risotto Primavera (D) (V)	80
cheese zucchini, artichokes, asparagus, leeks, burrata zucchini cream and lemon zest	
Risotto alla Milanese (D)	82
Saffron carnaroli rice, cooked in a classic Italian "Milanese" style, with veal ragù	
Risotto Venere alla Pescatora (S)	90
Carnaroli rice, squid ink, assorted seafood, cherry tomatoes, gorgonzola sauce	

Main Courses

Veal Rack alla Milanese	160
Seasonal veal chop cooked in clarify butter, truffle mash potato	
Beef Fillet "Alla Rossini"	180
Pan seared beef fillet, Pan fried foie gras mash potato, truffle zest and braised herbs	
Petto di Pollo Ripieno (D)	99
Marinated chicken breast stuffed with turkey ham and smoked provolone cheese, bell pepper cream, sautéed turnip leaves, roasted potato and herb	
Polpo alla Griglia (S)	120
Octopus tentacle, honey carrot cream, diced baby potato, sauté vegetables on the side	
Seabass alla Carlina (S)	130
Cherry tomato, capers, olives	
Gambaroni alla Piastra (S)	160
Grilled King Prawns, Lolo rosso salad, lemon, balsamic glaze	
Grigliata Mista di Mare (S)	150
Assorted mix grill with calamari, prawns, seabass, salmon, scallops mussels, garlic bread crumble, beetroot cream	

Sandwiches & Burgers

The Classic Club (D)	92
Poached chicken, white toast, veal bacon, honey glazed turkey ham, egg, tomato, lettuce lemon aioli	
U.S. Black Angus Burger (D)	114
Minced black angus beef, Swiss and red cheddar cheese, smoked onion marmalade	
Sirloin Steak Sandwich (D)	114
Beef sirloin steak, crispy fried onion rings, tomato lettuce, jack cheese, peppercorn mayonnaise, cubano bread	

Pizzas

Regina Margherita (D) (V)	90
Tomato sauce, mozzarella cheese, fresh buffalo mozzarella	
Valtellina (D)	95
Mozzarella cheese, bresaola, rucola salad, shaved parmesan, fresh burrata, lemon touch	
Quattro Formaggi (D) (V)	93
Mozzarella cheese, taleggio cheese, gorgonzola cheese, stracchino cheese	
Salami (D)	93
Tomato sauce, mozzarella cheese, beef salami	
Truffle (V)(D)	150
Mozzarella cheese, Rucola salad, black truffle, fresh burrata	
Bufala Black charcoal crust (D) (V)	115
Black healthy carbon dough Tomato sauce, mozzarella cheese, fresh buffalo mozzarella	
Bianca (D) (V)	95
Mozzarella cheese, fresh burrata, lemon zest	
Smoked salmon multicereal dough (D) (N)	160
Multicereal dough, smoked salmon, whole nuts, fresh buffalo mozzarella, rucola leaves, balsamic reduction, goat cheese crushed	
Vegetariana (D)(V)	98
Tomato sauce, mozzarella cheese, zucchini, eggplants, peppers, asparagus, onions, button mushrooms, basil	
Tonno e Cipolle (D)	96
Tomato sauce, mozzarella cheese, tuna and onions	

Desserts

Vanilla meringue cake	52
One of the classic cake made in Venice layered with Chantilly cream, topped with a torched Soft merengue & lemon touch	
Lemon Tarte	55
Sweet puff pastry layered with lemon pastry cream and pastry cream, topped with a soft torched merengue	
Panna cotta (D)	55
Classic panna cotta with mix berries and raspberry ice cream	
Tiramisu (D)	60
Creamy mascarpone, Savoyards, coffee merengue, crumble chocolate, coffee ice cream	
1/8 Watermelon	52
On the rock	
Seasonal Fruit Platter	65
Green apple sorbet	
Selection of Ice Creams & Sorbets	18

Contains: (V) Vegetarian (N) Nut (D) Dairy (S) Seafood

If you have a food allergy or special dietary requirements please inform a member of hospitality team
All prices are in United Arab Emirates Dirham and inclusive of 10% service charge and 5% VAT.