

ALBA TERRACE

PLANETA

Wine Dinner Series

AMUSE BOUCHE

Personal Chef's Selection

PLANETA ROSE WINE

"Some things are better with company"

Flowery, Flavors of Strawberries, Pomegranate, and Grapefruit

HOMEMADE RICOTTA (D)

Heirloom Cherry Tomatoes, Smoked Tomato Dressing, Tomato Sorbet, Rocket Leaves

PLANETA PLUMBAGO

"Wine is a journey, enjoy the ride"

Flavors of red & black fruits, hints of oak

BEEF CARPACCIO (D, E)

Horseradish Cream, Rocket Leaves, Beetroot Emulsion, Parmesan, Black Truffle

PLANETA CHARDONNAY

"Find greatness within"

Flavors of Stone & Tropical Fruits, Creamy, Buttery, Roasted Nuts

HAMOUR (E, LS)

Artichoke Bariguoule, Orange, Saffron Rouille

PASSITO DI NOTO

"Appreciate the good old days"

Flowery, Flavors of Orange Peel, Dried Fruits, and Honey

SICILIAN CHEESECAKE (D, E)

Orange Confit, Sour Cream Ice Cream

MILE SPASOV

Wine Sommelier

ALEX TISCOVSKIII

Chef de Cuisine

Share your moments with us on Instagram at @abudhabitedition

ALL PRICES ARE IN UAE DIRHAMS AND INCLUSIVE ALL APPLICABLE SERVICE CHARGES AND TAXES
ALLERGY GUIDE: (D) DAIRY (E) EGG (GF) GLUTEN FREE (N) NUTS (SF) SHELLFISH (S) SOYBEANS (SS) SUSTAINABLY SOURCE
(LS) LOCALLY SOURCED (VE) VEGAN
PLEASE SPEAK TO A MEMBER OF A TEAM IF YOU HAVE ALLERGIES OR SPECIFIC DIETARY REQUIREMENTS.