

ALBA TERRACE

SIGNATURE COCKTAIL BAR

SPRITZ AUTHENTIC

Aperol, Prosecco, Soda & Orange

NEGRONI - ALBA EDITION

Home Barrel-aged East London Dry Gin, Campari, Mancino Rosso

OLD FASHIONED - ALBA EDITION

Home Barrel-aged Gentleman Jack, Bitter Truth Chocolate, Angostura

BLACK CARD

Oak Heart Spiced Rum, fresh pineapple, activated charcoal

WINE BAR

SOMMELIER SELECTION

SPARKLING WINE | WHITE WINE | RED WINE | ROSÉ WINE

BEER

Heineken Lager

0.0 BAR

AMALFI SUNSET

Orange shrub, fresh pineapple, elderflower, black tea

AMARETTI SOUR

Lyre's Amaretti, lemon cordial, frothee

Soft Beverage Package | AED 195

Inclusive of Soft Drinks, Mocktails, Fresh Juices and Water

House Beverage Package | AED 295

Inclusive of Signature Cocktails, Wine & Beer

Champagne Package | AED 395

Inclusive of Signature Cocktails, Wines, Beer & Champagne Lanson Brut NV

ALBA TERRACE

SUNDRIED TOMATO & ROSEMARY FOCACCIA

Served with olive tapenade

CHOICE OF STARTER

BURRATA (D)

Heritage tomatoes, confit tomatoes, orange dressing, caper berries, olives, pine nuts, basil cress

KALE SALAD (GF, VE)

Green apple and ginger emulsion, red endive, date dressing, mixed quinoa, pecan brittle

FILO WRAPPED FETA (D, SE)

Wild oregano, Emirati honey rocket leaves, sesame seeds

CRISPY CALAMARI (D, E, LS)

Garlic aioli

CHOICE OF MAIN COURSE

TRUFFLE TAGLIOLINI (D, E)

Truffle butter sauce, Parmesan, black truffle

SEAFOOD PAELLA (GF, SF)

Calamari, prawns, mussels, monkfish, asparagus, beans, garlic aioli

PAN-SEARED SEABREAM (GF, SS)

Tomato stew, confit tomatoes, olives, capers, basil

BEEF MOUSSAKA (D)

Roasted eggplant, potatoes chips, béchamel foam, oregano oil

CHICKEN MILANESE (D, E)

Caponata, Parmesan, arugula salad with balsamic glaze

CHOICE OF DESSERT

TIRAMISU (D, E)

Mascarpone cream, coffee decoction

CHEESECAKE (D, E)

Berries compote

CHIA & COCONUT PANNA COTTA (GF, VE)

Pineapple sorbet