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 | WHITE | RED | ROSÉ

> 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, and beer

Champagne Package | AED 395

Inclusive of signature cocktails, wines, beer, and champagne Lanson Brut NV

ALBA TERRACE

SUNDRIED TOMATO & ROSEMARY FOCACCIA Served with olive tapenade

CHOICE OF 1 STARTER

BURRATA (D)

Heritage tomatoes, confit tomatoes, orange dressing, caperberries, olives, pine nuts, basil cress

KALE SALAD (G, VE)

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

FILO WRAPPED FETA (D, SE)

Wild oregano, rocket leaves, Emirati honey, sesame seeds

MEDITERRANEAN OCTOPUS SALAD

Baby potato confit, spring onions, roasted red peppers, caperberries, olives, confit cherry tomatoes, fresh oregano, red pepper dressing

CHOICE OF 1 MAIN COURSE

TRUFFLE TAGLIOLINI (D, E)
Truffle butter sauce, black truffle, Parmesan

SEAFOOD PAELLA (G, SF)

Calamari, prawns, mussels, clams, asparagus, snow peas, garlic aioli

PAN-SEARED SEABREAM (G, SS)

Tomato stew, confit tomatoes, olives, capers, basil

BEEF MOUSSAKA (D)

Roasted eggplant, potato chips, béchamel foam, oregano oil

ROASTED HALF CHICKEN (D, G)

Herb-marinated corn-fed chicken, truffle polenta, morel sauce

CHOICE OF 1 DESSERT

TIRAMISU (D. E)

Mascarpone cream, coffee decoction

CHEESECAKE (D, E)

Berries compote

CHIA & COCONUT PANNA COTTA (VE)

Pineapple sorbet