

A Fi'lia Brunch

AED 299

Antipasti

LA TAVOLA DI FI'LIA (G, D, V, N)

Marinated olives, stracciatella with pistachio and honey, house focaccia

FRITTO MISTO (G, S, F)

Fried marinated seafood, lemon aioli

BRUSCHETTE ASSORTITE (G, D)

Chef's selection of bruschette

BRANZINO CRUDO CROCCANTE (G, F)

Crispy carasau taco, sea bass tartare, lemon gel

SLIDER DI POLLO ALLA MILANESE (G, D, E)

Breaded chicken, soft bun, provolone, black pepper

POLPETTE DI CARNE (G, D)

Oven-baked beef meatballs, marinara sauce, parmesan cheese

ARANCINI AI FUNGHI (G, D, V)

Fried rice balls with mixed wild mushrooms and black truffle

Live Station

SELEZIONE DI PIZZA (G, D, N)

Chef's favourite pizzas: pass-around

MINI PANINI (G, D, N)

Make your own

Dolce

IL CARRELLO DEI CANNOLI (G, D, V, N)

Crispy cannoli, ricotta cream, choice of garnish

FI'LIAMISU (G, D, V)

Served mamma-style

[V] Vegetarian [N] Nuts [G] Gluten [A] Alcohol [S] Shellfish [D] Dairy [GF] Gluten-Free [E] Egg [F] Fish
Please highlight any specific food allergies or intolerances to our colleagues before ordering.
Consumption of raw or undercooked animal, seafood, or poultry products, such as eggs, may increase the risk of food-borne illness.

All prices are in UAE Dirhams and are inclusive of 7% Municipality Fees, 10% Service Charge and 5% VAT.

Soft Package

SODA

Pepsi, 7Up, Mirinda, Tonic Water, Ginger Ale

FRESH JUICES

Orange, Pineapple, Watermelon

MOCKTAILS

Mocktails of the Day

Elevate your Brunch

ADD ON AED 150

House Beverage

WINE

House white, house red, house rosé

BEER

Peroni Nastro Azzurro

SPIRITS

Stolichnaya, Bombay Sapphire, Bacardi
Carta Blanca, Dewar's

Cocktails

BELLINI

Peach purée, sparkling wine

MIMOSA

Fresh orange juice, sparkling wine