



VANITAS

And all selections from
Brunch house beverage package

SECRET PALAZZO FRIDAY BRUNCH PACKAGES

Wine Package / Non-Alcoholic AED 350

Soft Drinks (*Pepsi Products*)

Fresh Juices (*Orange, Pineapple, Watermelon, Apple*)

Mocktails (*Fragola Te, Beeries Sensation*)

Water | Hot Beverages

White Wine Emotivo Pinot Grigio, Italy

Red Wine Emotivo Nero d'Avola, Italy

House Beverages AED 425

Beer Heineken, The Netherlands

Birra Moretti, Italy

Vodka Russian Standard

Tequila El Jimador Blanco

Whiskey Famous Grouse

Rum Bacardi Superior

Gin Bombay Sapphire

Cocktails Negroni

Dark & Stormy

Daiquiri

Espresso Martini

House Beverage & Sparkling Wine AED 525

Sparkling Wine Atto Primo Brut, Italy

Cocktails Aperol Spritz

Rossini

Hugo

And all selections from
Brunch house beverage package

Champagne Brunch AED 699

Veuve Clicquot Yellow Label Brut

France | Champagne

Appetizer (On the table)

INSALATA DI MARE | Thin Slices Octopus, Shrimps, Mussels, Calamari, Citrus Segment

CARPACCIO DI MANZO (D) (N) | Cured Black Angus Beef Carpaccio, Porcini Cream, Shimenji Mushroom, Parmigiano, Aged Balsamico, Black Truffle

INSALATA DI STAGIONE (V) | Spring Vegetable Salad, Crunchy Vegetables, Rocket Pesto, Baby Spinach, Balsamic Dressing

First Course (On the Table)

RISOTTO AI FUNGHI E TARTUFO NERO PREGIATO(V)(GF)
Creamed Forest Mushroom Risotto, Black Winter Truffle Essence

FUSILLI AL PESTO GENOVESE E BURRATA (V) (N) | Homemade Fusilli, Basil Pesto Sauce, Green Beans, Burrata Cheese, Toasted Almonds

RAVIOLI NERI AI FRUTTI DI MARE (S) | Homemade Black Ravioli Stuffed with Seafood, Bisque Lobster Sauce

Main Course (On the Table)

FILETTO DI MANZO | Beef tenderloin, Garden Vegetable, Truffle Mash Potatoes

BRANZINO

Pan Seared Seabass, Pappa, Sicilian Caponata

Desserts

CORNETTO ALGIDA

(V) Vegetarian | (GF) Gluten Free | (N) Nuts | (D) Dairy
If you have any concerns regarding food allergies, please alert your server



VANITAS

TIRAMISU | Mascarpone Mousse, Savoyard, Coffee, Crunchy
Chocolate

PANNA COTTA | Lemon Panna Cotta, mixed Berries

CANNOLO AL PISTACCHIO | Sicilian Cannolo, Ricotta Mousse,
Orange Candied

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