

# ALBA TERRACE

COLD CUTS & CHEESE BOARD (D)  
WAGYU BRESAOLA & CHORIZO, VEAL TRUFFLE SALAMI,  
TALEGGIO, MANCHEGO, FOCCACIA

GREEK SALAD (D, G)  
TOMATO, FETA, CUCUMBER, OLIVES

PISTOU SOUP (D, N)  
BASIL AND PARMESAN

WILD MUSHROOM RISOTTO (D, G)  
MUSHROOM RAGU, PARMESAN SHAVINGS

TAGLIATELLE (E, D)  
CHERRY TOMATOES, ROCKET AND BASIL

MELLOW YELLOW (D, N)  
TURMERIC GRILLED CHICKEN, CAULIFLOWER TABBOULEH, CASHEW CRUMB,  
CASHEW MAYONNAISE, SAFFRON & TURMERIC DRESSING

VEAL & LAMB MEATBALLS (D, N, SE, G)  
OREGANO, PARMESAN & TOASTED PINE NUTS, COUSCOUS

SEA BASS FILLET (N, SE)  
PAN SEARED SEA BASS, PISTACHIO,  
SHAVED FENNEL, COURGETTE, TURMERIC

BEEF RAGU PASTA (D, E) +AED 20  
BABY SPINACH, FRIED GARLIC, TRUFFLE

ALBA PIZZA (D) +AED 20  
RICOTTA, MOZZARELLA, BUTTON ONIONS,  
TRUFFLE, BABY SPINACH

BEEF BULGOGI SKEWERS (E, S) +AED 20  
SAMYANG SAUCE, TRUFFLE & NORI MAYONNAISE,  
SWEET POTATO FRIES

SICILIAN CHEESECAKE (D, E) +AED 15  
SOUR CREAM ICE CREAM

ETON MESS (D, E, G) +AED 15

MENU INCLUSIVE OF ONE WATER AND ONE JUICE  
PROMOTION VALID FOR TWO HOURS. ADDITIONAL CHARGE AT AED 40 PER PERSON BEYOND TWO HOURS.  
UNEATEN DISHES WILL BE CHARGED FOR, PLEASE ORDER RESPONSIBLY. DINE-IN ONLY.

MENU CREATED BY CHEF TOM AIKENS

PLEASE SPEAK TO A MEMBER OF THE TEAM IF YOU HAVE ALLERGIES OR SPECIFIC DIETARY REQUIREMENTS  
D) CONTAINS DAIRY (E) EGGS (G) GLUTEN FREE (N) CONTAINS NUTS (S) SOYA (SF) CONTAINS SHELLFISH (SE) CONTAINS