

ANTICA X RAKFAF
SET MENU

01

ANTIPASTI

Salumi e Formaggio

Artisanal Italian meat, preserves and cheese served with local Ras al Khaimah honey.

Wine Pairing recommendation: Australian Riesling

02

PRIMO

Pistachio Risotto

Served with locally-sourced poached chicken breast + foraged wild sage and dates sourced from a local orchard.

Wine Pairing recommendation: Australian Riesling

03

SECONDO

Agnello alla Romana

A 2,000 year old ancient Roman dish of lamb with anchovies served with thrice-cooked potatoes.

Wine Pairing recommendation: Italian Primitivo

04

DOLCE

Budino Zafferano

A 16th century medieval Italian milk pudding, made with camel milk infused with saffron for the Ras al Khaimah Fine Arts Festival. Served with caramel, salted popcorn and garnished with wild lavender.

Wine Pairing recommendation: Italian Primitivo

05

CAFÉ E BISCOTTI

Stovetop espresso served with Amaretti di Guarcino almond biscuits from Ciociaria, central Italy.

Still and Sparkling water provided.

Wine and Flavoured Sparkling Mineral Water available for purchase.

*Menu contains no pork or alcoholic components. Menu is gluten-free.
Please note this is a special event and no other dietary requirements can be catered for.*