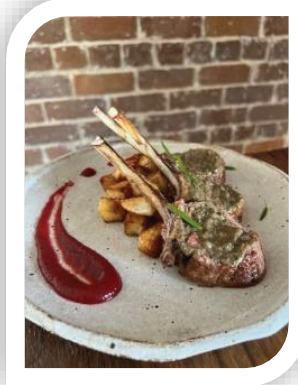
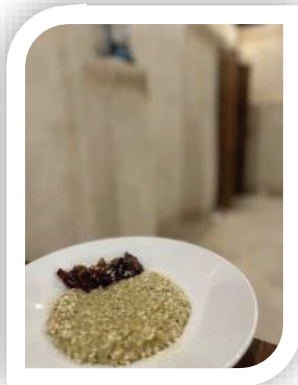


FESTIVAL SET MENU #3:
Presented third week of festival.



ANTIPASTO

Watermelon & Pepperberry

A signature Antica Australis dish - fresh watermelon with balsamic vinegar and Australian native Mountain Pepperberry. Served with Italian cheese & Emirati Sidr honey.

PRIMO

Risotto con Pistacchio

Created especially for Ras Al Khaimah Art 2023 Festival, Paolo's now famous pistachio risotto served with fried local organic dates.

SECONDO

Agnello alla Romano

An ancient Roman dish over 2,000 years old, featuring Australian lamb served with an anchovy sauce. Accompanied by thrice-cooked potatoes & local organic beetroot swirl.

DOLCE

Budino Zafferano

Created especially for Ras Al Khaimah Art 2023 Festival, this is a 16th Century medieval milk pudding with an Emirati twist. Made with camel milk infused with saffron and served with salted popcorn & organic date molasses.

DOPO

Complimentary Stovetop Espresso & Biscotti
Monviso Still & Sparkling Water provided.