



Y A C H T C L V B R E S T A U R A N T

———— BVLGARI RESORT DUBAI ————

DINNER



BVLGARI RESORT DUBAI • JUMEIRA BAY ISLAND • DUBAI

MENU NO. 007 • BVLGARI RESORT DUBAI

HOW TO READ THIS MENU

Every mark and code below appears beside a dish only when the house prints it.

DIETARY MARKS

-  Vegan
-  Vegetarian

THE LINE BENEATH A DISH

Montanare con pomodoro, stracciatella e basilico *(G)(D)*

Fried pizza with tomato, stracciatella cheese and basil

Codes are the allergens the house declares beside each dish.

THE ALLERGENS THIS MENU DECLARES

(S) Shellfish

(LS) Locally Sourced

(SS) Sustainable Seafood

(N) Nuts

(D) Dairy

(G) Gluten

OF THE PRICES

All prices are in AED and inclusive of 5% VAT, 7% municipality fees and 10% service charge.

RESTAURANT

OSTRICHE E CAVIALE

Oyster Tsarskaya n°2 (S)(G)(D) 60

Beluga (S)(G)(D)

— 30g · AED 1600

— 50g · AED 2800

— 100g · AED 5500

Oscietra (S)(G)(D)

— 30g · AED 900

— 50g · AED 1350

— 100g · AED 2500

TARTARE E CARPACCI

Carpaccio di capasanta 220
Scallop carpaccio

Carpaccio di branzino 170
Sea bass carpaccio

Tartare di ricciola 130
Amberjack tartare

Tartare di tonno 170
Blue fin tuna tartare

FRITTI E FOCACCE

Crocchette di polpo, melanzane e pomodoro (G)(S) 140
Octopus, eggplant and tomato croquettes

Gran fritto di calamari, crostacei e verdure (G)(D)(S) 180
Deep fried squids, prawns and vegetables

Focaccia con burrata, gamberi rossi di Mazara del Vallo e tartufo nero (G)(D)(S) 220
Focaccia with burrata, Mazara red prawns and black truffle



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RESTAURANT

FRITTI E FOCACCE · CONTINUED

- Montanare con pomodoro, stracciatella e basilico (G)(D) 120
Fried pizza with tomato, stracciatella cheese and basil

IN CONDIVISIONE

Il gran crudo di pesce in condivisione (S) 400 p.p.
Selection of raw and marinated seafood to share — oysters, scallops, langoustines, tiger prawns, amberjack, tuna and Mazara red prawns (minimum 2 people)

Con aggiunta di caviale 180 p.p.
With additional caviar

INSALATE ED ANTIPASTI

- Insalata estiva con lattuga lollo, pesche, fiori di zucca, semi di girasole, mandorle e menta (N) 115
Summer salad with lettuce, peaches, zucchini flowers, sunflower seeds, almonds and mint

Insalata di tonno sott'olio con pomodori cuore di bue, capperi, olive verdi e cipolla rossa di Tropea 175
Tuna salad with beef tomatoes, capers, green olives and Tropea red onion

Insalata di mare tiepida, seppie, molluschi e crostacei (S) 175
Warm seafood salad, cuttlefish, mussels, clams and crustaceans

Carpaccio di polpo, pomodorini datterino marinati, olive taggiasche e polvere di capperi (S)(SS) 170
Octopus carpaccio, marinated datterino tomato, taggiasche olives and caper powder

Carpaccio di Fassona, rucola, Parmigiano Reggiano e tartufo nero (D) 185
Fassona beef carpaccio, rocket salad, Parmigiano Reggiano and black truffle

Carpaccio di pomodoro con Burrata Pugliese, misticanza e bottarga di muggine (D) 145
Tomatoes carpaccio, Burrata, mixed leaves and mullet bottarga

Zuppa di pomodoro arrostito, cipolle di Giarratana e seppioline alla brace (S) 130
Charcoaled tomatoes soup, Giarratana onions and baby cuttlefish



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RESTAURANT

PASTE E RISOTTI

Risotto alla pescatora (S) Risotto with red prawns, mussels, clams and cuttlefish	235
Paccheri di Gragnano con sugo di astice (G)(S)(SS) Gragnano Paccheri with lobster	285
Linguine di Gragnano alle vongole veraci (G)(S) Gragnano linguine, clams, extra virgin olive oil and chili	185
Spaghettoni cacio e pepe con Scampi (G)(D)(S) Spaghettoni with pecorino romano cheese, black pepper and Langoustine	225
Fettucelle all'uovo con ragù di vitello (G)(D)(LS) Homemade fettucelle with veal sauce	175
Gnocchi di patate al pomodoro con burrata e basilico (D) Potatoes gnocchi with tomato sauce, burrata and basil	165

DALLA BRACE

Branzino d'altura con salsa salmoriglio Wild sea bass with lemon and oregano sauce (minimum 2 people)	460 p.p.
Zuppa mista di pesce, molluschi e crostacei (S) Soup of fish, shellfish and crustaceans (minimum 2 people)	400 p.p.
Tagliata di tonno con rucola, pomodoro e aceto balsamico Tuna tagliata with rocket leaves, tomatoes and balsamic vinegar (minimum 2 people)	400 p.p.
Ombrina alla brace con caponata di melanzane e pomodoro Charcoal grilled wild Corvina with eggplant caponata and tomato	260
 Melanzana alla brace, gratinata con pomodoro, capperi ed erbe del Mediterraneo (G) Charcoal grilled eggplant gratin with tomatoes, capers and Mediterranean aromatic herbs	150
Costata di manzo senz'osso alla brace Australian Beef rib-eye steak 250g	395



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RESTAURANT

DALLA BRACE • CONTINUED

Tagliata di manzo alla brace Australian Beef sirloin steak 500g	750
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I CONTORNI

Patate novelle, sale e rosmarino Roasted potatoes and rosemary	75
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Pomodoro alla brace con erbe aromatiche e limone Charcoaled tomato, aromatic herbs and lemon	75
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Peperoni grigliati e marinati alla menta, capperi e olive taggiasche Charcoal grilled bell peppers, marinated with mint, capers and taggiasca olives	75
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Verdure di stagione alla brace Charcoal grilled seasonal vegetables	75
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BUSINESS LUNCH

Available Monday to Friday, from 12:30 to 16:00.

PASTE E SECONDI

Gnocchi di patate al pomodoro con burrata e basilico (D)

Potatoes gnocchi with tomato sauce, burrata and basil

Fettucelle all'uovo con ragù di vitello (G)(D)

Homemade fettucelle with veal sauce

Linguine di Gragnano alle vongole veraci (G)(S)

Gragnano linguine, clams, extra virgin olive oil and chili

Grigliata mista di pesce (S)(SS)

Mixed grilled fish

+60 AED

Tagliata di manzo alla brace

Australian Beef sirloin sliced steak

+60 AED



Melanzana alla brace gratinata con pomodoro, capperi ed erbe (G)

Charcoal grilled eggplant gratin with tomato and aromatic herb

DOLCI

Zuccotto alla vaniglia e cioccolato (N)(D)(G)

Chocolate and vanilla ice cream cake

Tiramisù tradizionale (D)(G)(LS)

Traditional Tiramisù

Declinazione di pesca (D)

White peach sorbet, yellow peach mousse and marinated flat peaches

TWO COURSES · PER PERSON

250

THREE COURSES · PER PERSON

300

Choice of one starter and one main, or one main and one dessert; three courses adds all three. Inclusive of water and coffee.



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DESSERT MENU

DOLCI

Tiramisù tradizionale (D)(G)(LS) Traditional Tiramisù	90
Millefoglie al limone e basilico (D)(G) Lemon and basil millefeuille	75
Zuccotto alla vaniglia e cioccolato (N)(D)(G) Chocolate and vanilla ice cream cake	75
Declinazione di pesca (D) White peach sorbet, yellow peach mousse and marinated flat peaches	75
 Fragola e panna Marinated strawberries, strawberry sorbet and Chantilly cream	90
Selezione di gelati e sorbetti (D)(N) Selection of ice creams and sorbets	30
Selezione di formaggi italiani (D) Italian cheese selection	180

VINI DOLCI

6 C L

Ben Rye, Donnafugata	200
Kabir, Donnafugata	90
Passito di Noto, Planeta	90
Amabile Del Ciere, Quintarelli	590
Chateau Climens 2005	390
Château d' Yquem 1994	1000

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DESSERT MENU

VINI FORTIFICATI

6 CL

Tio Pepe Sherry	55
Barolo Chinato, Batasiolo	90
Bodegas Lustau Sherry	95
Taylor's, Fine Tawny	55
Taylor's, 10 Years Old Tawny	110

LIQUORI

3 CL

Amaro Nonino	65
Fernet Branca	65
Branca Menta	65
Montenegro	70
Limoncello homemade	100
Pistachio homemade	100

CAFFÈ

Vergnano Caffè, sustainably produced and ISO certified.

Espresso	35
Espresso Macchiato	45
Cappuccino	45
Double Espresso	45
Latte Macchiato	45

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DESSERT MENU

CAFFÈ • CONTINUED

Jing's Collection

45

Responsibly sourced and carbon neutral certified — English breakfast, Earl Grey, Darjeeling Flush, Jade Sword, Jasmine Silver Needle, Blackcurrant Hibiscus, Whole Chamomile, Peppermint Tea, Lemongrass & Ginger

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POOL

SFIZI

- Bruschetta al pomodoro e basilico (G) 100
Tomatoes and basil bruschetta
- Bruschetta con burrata, acciughe e limone (G)(D) 115
Burrata, anchovies and lemon bruschetta
- Mini supplì di riso al pomodoro e mozzarella (G)(D) 100
Supplì with tomatoes and mozzarella
- Arancini di carne (G)(D) 100
Rice and meat arancini
- Fritto di calamari (G)(D)(S) 165
Fried calamari

PANINI E PIZZA

- Pizzetta Margherita (D)(G) 110
Pizza with tomato, mozzarella and basil
- Pizzetta burrata e tartufo nero (D)(G) 135
Pizza with burrata and black truffle
- Bomba con pomodoro, mozzarella e basilico (G)(D) 120
Bomba with tomatoes, buffalo mozzarella and basil
- Hamburger di manzo Wagyu (G)(D) 200
Wagyu beef burger, provola cheese, tartare sauce and caramelized onion

OSTRICHE & CAVIALE

- Beluga (S)(G)(D)
 - 30g · AED 1600
 - 50g · AED 2800
 - 100g · AED 5500

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POOL

OSTRICHE & CAVIALE • CONTINUED

Oscietra *(S)(G)(D)*

— 30g • AED 900

— 50g • AED 1350

— 100g • AED 2500

Tsarskaya n°2 *(S)(G)(D)*

60 • 1 piece

TARTARE E CARPACCI

Tartare di ricciola

130

Amberjack tartare

Tartare di tonno

170

Bluefin Tuna tartare

Tartare di capasanta *(S)*

220

Scallop tartare

Tartare di branzino

170

Seabass tartare

Carpaccio di polpo *(S)*

170

Octopus carpaccio

Carpaccio di branzino

170

Seabass carpaccio

Carpaccio di capasanta *(S)*

220

Scallops carpaccio

Carpaccio di manzo *(D)*

185

Beef carpaccio

INSALATE

Insalata di mare con seppie, molluschi, crostacei *(S)*

175

Seafood salad with cuttlefish, mussels, clams and crustaceans

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POOL

INSALATE • CONTINUED

	Insalata Caesar <i>(D)(G)(S)(SS)</i>	130
	Chicken or shrimps Caesar with Parmigiano, croutons, Caesar dressing and anchovies	
	Insalata di tonno sott'olio e pomodori	175
	Tuna salad with beef heart tomatoes, capers, green olives and Tropea red onion	
☐	Insalata estiva con lattuga lollo, pesche, fiori di zucca, semi di girasole, mandorle e menta <i>(N)</i>	115
	Summer salad with lettuce, peaches, zucchini flowers, sunflower seeds, almonds and mint	
◼	Burrata Pugliese con insalata di pomodorini <i>(D)</i>	125
	Artisanal Burrata from Puglia with tomato datterino and basil	

PRIMI PIATTI

☐	Spaghetti al pomodoro e basilico <i>(G)</i>	170
	Spaghetti with tomato and basil	
	Linguine di Gragnano alle vongole veraci <i>(G)(S)</i>	185
	Gragnano linguine pasta, clams, extra virgin olive oil and chili	
	Chitarra di semola con frutti di mare <i>(G)(S)</i>	220
	Semolina chitarra with mixed seafood	
	Tagliatelle all'uovo con ragù di vitello <i>(G)(D)(LS)</i>	175
	Tagliatelle with veal ragù	

PESCE DALLA GRIGLIA

	Gamberoni <i>(S)</i>	280
	Tiger prawns	
	Polpo <i>(S)(SS)</i>	200
	Octopus	
	Filetto di branzino	280
	Seabass fillet	



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POOL

PESCE DALLA GRIGLIA • CONTINUED

Tagliata di tonno	780
Tuna steak 500gr	

CARNE DALLA GRIGLIA

Costolette d'agnello <i>(LS)</i>	240
Lamb chop	
Polletto	210
Baby chicken	
Tagliata di Manzo	750
Australian Beef sirloin 500gr	
Bistecca di Wagyu	395
Wagyu beef ribeye	

DOLCI

Tiramisù tradizionale <i>(D)(G)</i>	90
Traditional Tiramisù	
Bomba al gelato di pistacchio di Bronte <i>(D)(N)(G)</i>	90
Bomba with Bronte pistachio ice-cream	
 Tagliata di frutta fresca di stagione	75
Sliced seasonal fruits	
Selezione di gelati e sorbetti <i>(D)(N)(G)</i>	30
Selection of ice creams and sorbets	
Fruttini <i>(D)</i>	
Mandarin, lemon, kiwi, strawberry, passion fruit	
— choice of three • AED 110	
— choice of five • AED 165	



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LOUNGE

PER ACCOMPAGNARE

	Bruschetta al pomodoro (G)	100
	Tomato and basil bruschetta	
	Supplì di riso al pomodoro e mozzarella (G)(D)	100
	Tomato supplì with mozzarella	
	Bomba, pomodoro, mozzarella e basilico (G)(D)	120
	Bomba, tomato, buffalo mozzarella and basil	
	Fritto di calamari (G)(D)(S)	165
	Fried calamari	
	Selezione di salumi e formaggi Italiani (D)(G)(N)	200
	Selection of Italian cheese and cold cut	
	Pizzetta Margherita (D)(G)	110
	Pizzetta Margherita con mozzarella e pomodoro	
	Pizzetta burrata e tartufo nero (D)(G)	135
	Pizzetta with burrata and black truffle	

SELEZIONE DI CAVIALE

(D) (G)

Beluga (D)(G)

- 30g · AED 1600
- 50g · AED 2800
- 100g · AED 5500

Oscietra (D)(G)

- 30g · AED 900
- 50g · AED 1350
- 100g · AED 2500

OSTRICHE

Tsarskaya n°2 (S)

6 pieces

360

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LOUNGE

PER CENARE

-  Insalata estiva con lattuga lollo, pesche, fiori di zucca, semi di girasole, mandorle e menta *(N)* 115
Summer salad with lettuce, peaches, zucchini flowers, sunflower seeds, almonds and mint
- Insalata Caesar *(D)(G)(S)(SS)* 130
Chicken or shrimps Caesar salad, Parmigiano, croutons, Caesar dressing and anchovies
-  Burrata Pugliese, insalata di pomodorini e basilico *(D)* 145
Burrata cheese from Puglia, tomato carpaccio and basil
-  Spaghetti al pomodoro e basilico *(G)* 170
Spaghetti with tomato and basil
- Chitarra di semola ai frutti di mare *(G)(S)* 220
Semolina chitarra with mixed seafood
-  Fettucelle al tartufo nero *(G)(D)* 190
Homemade fettucelle with black truffle
- Tagliatelle con ragù di vitello *(D)(G)(LS)* 175
Tagliatelle with veal ragù
- Mini hamburgers di manzo Wagyu *(G)(D)* 200
Wagyu mini burgers, provola cheese, tartare sauce and caramelized onion

DOLCI

- Selezione di formaggi italiani *(D)(G)(N)* 180
Selection of Italian cheese, dry fruits, nuts, bread and jam
- Tiramisù tradizionale *(D)(G)* 90
Traditional Tiramisù
-  Fragola e panna 90
Marinated strawberries, strawberry sorbet and Chantilly cream
- Bomba al gelato di pistacchio di Bronte *(G)(D)(N)* 90
Bomba with Bronte pistachio ice cream



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LOUNGE

DOLCI • CONTINUED

 Selezione di frutta di stagione 75
Seasonal fruit platter

Selezione di gelati e sorbetti *(D)(N)(G)* 30
Selection of ice creams and sorbets

Fruttini *(D)*
Mandarin, lemon, kiwi, strawberry, passion fruit
— choice of three • AED 110
— choice of five • AED 165

A minimum spend of 250.00 AED per person applies daily from opening to closing.

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