

FOUR HANDS
Long Dinner

CHEF BEATRICE SEGONI x CHEF SAVERIO SBARAGLI
Wednesday, 24th April 2024

SALMON TROUT (SE, G, D)

Yoghurt Sauce, Vinegar Escabeche, Grapefruit
Paired with Perrier Jouet Blanc de Blanc

TORTELLI DI ASTICE, PISELLI

E CAVIALE OSCIETRA (SE, G, D)

Tortelli, Lobster, Green Peas, Oscietra Caviar

RISOTTO ALLA MILANESE CON

RAGU' DI OSSOBUCO (D, A)

Milanese Risotto, Ossobuco Ragout

ANGUS BEEF ROSSINI (D, A, E)

Australian Tenderloin, Foie Gras, Morel, Green Peas

SEMIFREDDO DI MIELE & PINOLI (D, N, V)

Honey, Pine Nuts Semifreddo, Raspberry, Crumble

Paired with Perrier Jouet Belle Epoque Brut



Should you have any allergies, please inform your waiter.

V Vegetarian Dish | N Contains Nuts | GF Gluten Free Dish | SE Contain Sesame
SF Contain Shellfish | D Contain Dairy | E Contain Egg | S Contain Soy | VG Vegan
R Raw Food/Crude | LF Lactose Free | LS Locally Sourced

A TALE OF TWO

Culinary Artisans

As the sun sets gracefully over the Dubai skyline, casting its golden glow upon the tranquil waters of the Arabian Gulf, you are about to witness a remarkable collaboration unfold before your eyes. Chef Beatrice Segoni, the maestro of Pierchic, unites her culinary prowess with the innovative genius of Chef Saverio Sbaragli from Al Muntaha at the iconic Burj Al Arab Jumeirah, curating an evening affair that will linger in your memory.

AN ITALIAN ODYSSEY

Chef Beatrice brings her cherished Italian traditions to the table, crafting dishes steeped in authenticity and heritage. Meanwhile, Chef Saverio infuses his creative flair, pushing the boundaries of taste and presentation. Together, they orchestrate a culinary journey that transcends time, offering a comprehensive exploration of Italian cuisine.

A HARMONY OF FLAVOURS

Prepare to be swept away as each course unveils a new chapter in the narrative of fine Italian dining. With every bite, indulge in the harmonious blend of tradition and innovation, perfectly complemented by the gentle sea breeze and the ambiance of the longest dinner table in Dubai.

Let this evening be more than a meal; let it be a celebration of culinary mastery, a testament to the boundless passion of two artists. Embrace the moment, savour the symphony, and let the flavours of Italy enchant you.