
Starters

Edamame Salted spiced	45
Truffled Beef Carpaccio Thinly sliced beef tenderloin, aged parmesan, wild rocket, truffle mayo, fried capers	98
Tuna Tartare Orange ponzu, caviar	105
Seared Scallop Spinach velouté, pine nuts	105
Harvest Burrata (V) (N) Heirloom tomatoes, basil pesto, pine nuts	105
Teatro “Caesar” (V) Baby gem, red endive, asparagus, creamy parmesan dressing	75
Tempura Crispy shrimps, baby marrow, tentsuyu dip	90
Spicy Kani Sarada Salmon, crabsticks, tobiko, avocado, tempura flakes, crunchy cucumber, ginger aji dressing	85
Tom Yum Soup Spicy hot & sour broth, lemongrass, kaffir lime leaves, shrimp, mushroom	65
Ramen Noodles, dashi broth, nori, black egg, spring onion, sprouts	59
Add Chicken Beef	79 85

Wood-Stone

Small Gourmet Pizzas

Burrata (V) (N) Creamy burrata, pistachio	65
Diavola Spicy salami	75
Frutti Di Mare Mixed seafood	75

— The Steak Experience —

Wagyu

The term Wagyu means 'Japanese cattle'. Wa - Japanese, gyu = cattle Wagyu is a highly prized & sought-after beef known for its exceptional marbling, tenderness, & flavor. Wagyu cattle are raised in stress-free conditions, receive special feed, & sometimes even massages. This results in meat that's incredibly tender & boasts a unique, buttery texture.

TENDERLOIN

Wagyu Beef Tenderloin Marbling Grade 9+ (100% full blood) 300gr. 460

Indulge in the melt-in-your-mouth luxury of 100% full-blood Australian Wagyu tenderloin, marbling grade 9+, rich, buttery, & irresistibly succulent

Wagyu Beef Tenderloin 450 Days 300gr. 340

The Australian 450-day grain fed Wagyu tenderloin is renowned for its buttery texture & rich, full-bodied flavor. Marbling score of 5-6

Wagyu Beef New Zealand Grass Fed 200gr. 290

Raised on the pristine grasslands of New Zealand, this steak benefits from a natural, grass-fed diet that enhances its earthy robust taste. Marbling score of 4-5

RIB EYE

Wagyu Beef Cube Roll Marbling Grade 9+ (100% full blood) 300gr. 360

Savor the decadence of 100% full-blood Australian Wagyu cube roll, marbling grade 9+, a 300g masterpiece of rich, buttery perfection

Wagyu Beef Cube Roll 450 days 300gr. 290

A superior cut of grain-fed Wagyu aged for 450 days. This Wagyu cube roll offers exquisite marbling & unmatched tenderness. Marbling score of 6

USA Angus Rib Eye 300gr. 260

USDA-certified Angus ribeye with a tender, flavorful bite with excellent marbling. This premium cut offers exceptional tenderness & juiciness

SIRLOIN

Wagyu Beef Striploin 450 days 200gr. 280

Aged for 450 days & marbled to perfection, our Wagyu striploin delivers a luxurious texture & intense flavor

Black Angus New York Striploin 300gr. 220

Aged & grain fed for 120 days, this Black Angus New York strip is a steak lover's dream. A rich, hearty flavor

BIG CUT - HOUSE AGED Choose 2 sides & 1 sauce

Dry Aged Black Angus Rib Eye 400gr. 420

Dry Aged Black Angus Tomahawk 1200gr. 590

SIDES 35

Steak fries | Seasonal vegetables | Jasmine rice | Garden salad | Parmesan truffle fries
Herbed mashed potato | Chili & garlic sautéed broccoli
Grilled asparagus | Creamed spinach | Sautéed mushrooms

SAUCES 25

Cepes | Green peppercorn | Miso teriyaki | Bearnaise | Chimichurri

ADD 75 | 70 | 85

Foie gras 80gr. | Prawns 2 pcs. | Omani lobster half tail

Sushi Bar

A SUSHI EXPERIENCE

Sashimi 3 slices of 7 kinds of sashimi **195**
Ikura salmon, tuna, yellow tail hamachi, crab stick, octopus, shrimp, mackerel

Makimono **189**
Hand-rolled maki including: 4 spicy tuna, 4 california rolls, 4 tempura rolls, 4 kappa maki, 4 negi shaki maki, 4 kani maki

Teatro Signature **240**
Chef's selection of sashimi, makimono & nigiri

Nigiri (2 pcs) **45** | **Sashimi** (5 pcs) **75** | **Temari** (2 pcs) **55**

Shake
Salmon

Tamago
Sweet egg omelet

Salmon Roe Nigiri
Salmon eggs

Maguro
Yellowfin tuna

Ama ebi
Sweet shrimps

SIGNATURE ROLLS - MAKIMONO (4/8 pcs)

Crispy California **65/105**
Crab stick, avocado, cucumber, black sesame

Volcano Roll **65/120**
Salmon, crispy flakes

Passion Torch Roll **75/130**
Salmon, tuna, avocado, teriyaki sauce

“Teatro Special” **80/145**
Tempura prawn, cream cheese, crispy flakes

Soft-Shell Crab Roll **80/145**
Deep-fried soft-shell crab, avocado, tempura crunch, tobiko, spicy mayo, sweet chili sauce

Red Dragon **65/120**
Tuna, spicy mayo, cucumber, fried shrimps, sriracha sauce, scallion

Mango Avocado (V) **65/105**
Sweet mango, cucumber, avocado spread, mango-kewpie mayo, coconut flakes

Spicy Tuna Roll **80/145**
Yellow fin tuna, sriracha mayo, cucumber, avocado, sesame seeds

Main Courses

Dover Sole Meuniere Parsley, lemon, mushroom duxelles	285
Teriyaki Glazed Salmon Saikiyo miso, teriyaki glaze, asparagus herbed risotto, sour cream, katsobushi	175
Lobster Linguine Crustacean bisque	220
Mushrooms & Truffle Risotto Seasonal mushrooms, parmesan	180
Slow-Cooked Beef Rendang Slow-cooked indonesian beef in aromatic coconut curry, infused with spices for rich, savory flavors	140
Chicken Katsu Confit potato, sautéed kale, potato-celeriac purée, curried jus, micro greens	145
Teatro's Classic Burger Grilled wagyu beef patty (mb 6-7), crisp lettuce, tomato, aged cheddar, creamy mayonnaise, toasted brioche bun	155
Grilled Seabass Leek, fennel, beurre blanc	220

Teatro's Sweet End

Mochi (3 pieces) Assorted flavors	40
Cotton Cheesecake Robata grilled oranges, vanilla custard	45
Tiramisu Mascarpone cream, espresso, savoiardi, cocoa powder	55
Valrhona Fondant Manjari Dark 68%, vanilla glacier, almond, cocoa soil	45
Gelato & Sorbet Coconut Vanilla Chocolate Lemon-mint Green apple	25

(V) - Vegetarian (N) - Nuts

Rotana proudly sources sustainable ingredients from organic and local farms. Dishes crafted with your health in mind and the wellbeing of our environment

All Prices are in UAE Dirham and are Inclusive of all Applicable Service Charges and Taxes

Taste of Teatro

Evening Brunch

AED 219 with soft beverages, AED 319 with selected beverages and cocktails

Starters

Edamame

Salted | Spiced

Tempura

Crispy prawns, baby marrow, yuzu mayo

Teatro Caesar (V)

Baby gems, red endive, creamy parmesan dressing

Sushi Bar

"Teatro Special"

Tempura prawn, cream cheese, crispy flakes

Small Gourmet Pizzas

Burrata (N)

Creamy burrata, blistered tomato

Main Course

Teriyaki Glazed Salmon

Sakiyo miso, teriyaki glaze, asparagus herbed risotto, katsuobushi

Umami Chicken Spicy Lemon

Soy glaze

USA Prime Beef 150gr.

The delicate flavor & buttery texture of our tenderloin, a prime cut from the finest US beef. Marbling score of 2 served with mash potato and jus

Mushroom Risotto

*Aquerello rice, sauteed butter mushroom,
asparagus tips, sour cream*

Teatro's Sweet End

Tiramisu

Mascarpone cream, espresso coffee, savoiardi, cocoa powder

Cheesecake

Strawberries, coco crumbs

AED 219 with soft beverages, AED 319 with selected beverages and cocktails
All prices are in UAE Dirham and are inclusive of all Applicable Service charges and Taxes

GUILTYFISH

SHARE THE SIN, LET THE PLEASURE BEGIN

Edamame
Prawn crackers & dip

COLD BUFFET

SELECTION OF MAKI ROLLS
SASHIMI (Tuna, Salmon, Hamachi)
TACOS
SALADS

HOT BUFFET

SELECTION OF BREADS
PIZZAS
SPRING ROLLS
DIM SUM STATION (Gyoza, Siu Mai, Dumpling)
SEAFOOD TEMPURA
JAPANESE FRIED CHICKEN
SWEET AND SOUR SHRIMPS
OVEN BAKED EGGPLANT (tomato, mozzarella, basil)

MAIN COURSES

Choose one from the below:

MISO GLAZED BLACK COD
UMAMI CHICKEN, SPICY LEMON
BEEF TENDERLOIN, BUTTER PONZU
SEABASS, LEMONGRASS, COCONUT
ROBATA (fish & meat skewers)

THE SWEET CORNER

Rainbow cake
Velvet cake
Eclair
Moji tiramisu
Japanese cake
Chocolate fountain
Fruits skewers
Lollipop
Lollipop financier
Rainbow cupcakes
Candies
Marshmallow

SOFT PACKAGE 295

NON ALCOHOLIC COCKTAILS

Jasmine and Lemongrass Iced Tea
Teatro Mojito

JUICES

Watermelon
Orange
Pineapple

SOFT BEVERAGES

Pepsi 7up Mirinda

0% ALCOHOL

Heineken

HOUSE PACKAGE 395

SAKE

Kiku Masamune - Taru sake

WINE

Masia J - Sauvignon Blanc - La Mancha, Spain
Pinot Grigio Rosé - Italy
Marius M. Chapoutier - Grenache | Syrah - France

SPIRITS

Vodka - Absolut Blue
Gin - Tanqueray London Dry
Rum - Captain Morgan (Dark | Spiced)
Whisky - Tinja Japanese

COCKTAILS

Aperol Spritz, Bloody Mary Lychee Martini,
Teatro Margarita

BEER

Stella Artois, Corona

PREMIUM PACKAGE 495

CHAMPAGNE

Moet & Chandon Brut NV

WINE

Masia J - Sauvignon Blanc - La Mancha, Spain
Pinot Grigio Rosé - Italy
Marius M. Chapoutier - Grenache | Syrah - France

SAKE

Kiku Masamune - Taru sake

SPIRITS

Vodka - Absolut Blue | Gin - Tanqueray London Dry
Rum - Captain Morgan (Dark | Spiced) | Whisky -
Tinja Japanese

COCKTAILS

Aperol Spritz, Bloody Mary, Lychee Martini,
Teatro Margarita

BEER

Stella Artois, Corona

All prices are in AED and inclusive of all applicable service charges and taxes

Rotana Wine List

ROTANA RECOMMENDS

Bubbles	150 ml	250 ml	750 ml
Hardy's Riddle Sparkling	43		189
Prosecco DOC, Teresa Rizzi	55		267
Sea Change Prosecco Rosé DOC	63		294
Moet & Chandon Brut Imperial NV			575

Light & Crisp			
Emotivo Pinot Grigio	43	63	183
Kapuka Sauvignon Blanc	65	96	277
Laroche Chablis	87	128	370

Fresh & Fruity			
Ksara Blanc de Blancs			295
Lupi Reali, Trebbiano	54	79	228
Familia Torres, Vina Esmeralda	62	91	263

Drink Pink			
Italia Pinot Grigio Rosé	43	63	183
Fleurs de Prairie Rosé	59	86	250

Full & Round			
Fish Hoek Chenin Blanc	49	73	210
Santa Julia Chardonnay	45	66	191

Soft & Light			
Luigi Bosca, Finca La Linda Malbec	56	82	237
Sabourin Grande Réserve, Pinot Noir	49	73	210
IXSIR Altitudes Rouge			255

Smooth & Fruity			
Marius by Michel Chapoutier (Grenache / Syrah)	45	66	191
Yalumba Y Series Merlot	61	90	259
Navajas Rioja Tinto	50	74	214

Bold & Rich			
Santa Carolina Cabernet Sauvignon Reserva	62	91	263
Cotes du Rhone Collection Bio by Michel Chapoutier	69	102	295

Sommelier Selection			
Langlois-Chateau Sancerre Blanc	78	118	343
Antinori Conte Della Vipera, Sauvignon Blanc			390
Rocca delle Macie Chianti Classico DOCG			289
Marqués de Riscal “Reserva”, Rioja DOCA	78	118	343

Cellar Sale



Batard Montrachet Leflaive 2007 Burgundy (France)	1,800
Pouilly Fuisse Louis Jadot Burgundy (France)	425
Cervaro Della Sala Antinory Tuscany (Italy)	830
Gewurztraminer Tieffenbrunner (Italy)	169
Yalumba Y Series Viogn (Australia)	249
Friendly Gruner Veltliner Kamptal (Austria)	249
Sula Shiraz (India)	249

Discounts are not applicable on wines from the cellar sale.

Wine By Bottle



CHAMPAGNE

France

Moet & Chandon Rosé, Imperial	575
Dom Pérignon Rosé, Champagne	3,860
Louis Roederer Brut Premier, Champagne	1,076
Lanson Brut Rose, Champagne	675
Laurent Perrier La Cuvee Brut NV, Champagne	979

WHITE

Italy

Trebbiano Igt Terre Allegre, Puglia	250
Soave Folonari, Sicily	275
Orvieto Classico DOC Umbria	275
Arneis Roero Beni Di Batasiolo, Piedmont	390

France

Puligny Montrachet	821
Michael Picard Chardonnay, Burgundy	250
Mas La Chevalière Chardonnay Pays D'OC, Laroche	359

Spain

Rueda Cune	300
Rioja Blanco Rioja Vega	275

Australia

Prelude Leeuwin Estate Chardonnay	690
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South Africa

Big Easy White Ernie Els Chenin Blanc, Stellenbosch **280**

New Zealand

Dusky Sounds Sauvignon Blanc **360**

Chile

Vina Montes Chardonnay **290**

Greece

Barafakas Idea White, Nemea **571**

Germany

Auslese Holle Qmp Kunstler Riesling **1000**

RED

Italy

Batasiolo Barolo 2014 Piedmont **803**

Nero D'avola Ca Di Ponti, Sicily **250**

Pian Di Rèmole Rosso Frescobaldi, Trebiano **294**

Negroamaro Pietra Pura, Puglia **250**

Ca Marcanda Sangiovese **723**

Valpolicella, Folonari, Veneto **325**

Barbaresco, Vigneto Bordini, La Spinetta **595**

Barbera Araldica, Piemonte **275**

Primitivo Italia, Puglia **275**

Baccolo Apassimento Igt Cent'anni Merlot Carvina **302**

Lupi Reali Montepulciano **240**

France

Chateau Haut Brion 2004 Ler Cru Classé,
Pessac Leognan **2,450**

Pour Le Vin 'Faim De Loup' Syrah Pays D'oc **261**

Châteauneuf-du-Pape Rouge Château Mont-Redon **595**

Côtes-du-Rhône Rouge Saint Esprit, Maison Delas Frères **393**

Château Darzac Bordeaux **365**

Supérieur Cabernet Sauvignon

Colombeue Côtes De Gascogne, Plaimont **250**

Château Janoy Bellevue, Bordeaux **225**

Spain

Tempranillo Masia J, Tierra De Castilla **250**

Rioja Tinto Rioja Vega **295**

La Planta Ribera Del Duero **495**

Mas Petit Tinto Penedés **475**

Australia

Y Series Yalumba, Shiraz 333

South Africa

Kanonkop Kadette Cape Blend 2020 Stellenbosch 331

Meerlust Pinot Noir 695

The Chocolate Block Syrah 450

Simonsig Mr Borio's Shiraz 250

Chile

Gran Reserva Santa Carolina Carménère 441

Argentina

Malbec Coleccion Bodega Norton, Mendoza 250

Nimbus Viña Casablanca Pinot Noir 535

Catena Cabernet Sauvignon 275

New Zealand Wine Flight

2000 Jackson Estate Alayna Pinot Rosé

100% Pinot Noir

Fragrant white florals, fresh melon, and hints of red fruit lift from the glass. The palate is finely textured and layered, revealing white and red currants, pink grapefruit, and a whisper of strawberry, all carried to a crisp, refreshing finish by bright acidity.

2000 Astrolabe, Kēkerengū Coast

100% Sauvignon Blanc

A layered bouquet of salinity, dried herbs, spice, and ripe citrus, with hints of peach, white pineapple, and minerality. Dry and textured on the palate, with bright acidity, fine tannins, and a refined, fruity finish.

2000 Astrolabe, Marlborough

100% Pinot Gris

Aromas and flavours of green pear, red apple, nectarine, and white spice. Crisp and dry with a finely textured, satin-like mouthfeel. Notes of tree and stone fruits with a touch of citrus. Balanced, fresh, and ready to enjoy.

2000 Jackson Estate, Shelter Belt

100% Chardonnay

Fresh citrus, apple and box wood create an enticing entry to this wine. Combined with the underlying complex notes of white stone fruit, subtle melon and a classic minerality, this wine has bags of character in the glass.

2000 Astrolabe 'sleepers', Kēkerengū Coast

100% Pinot Noir

Energetic and vibrant, with red cherry and pomegranate, fine-grained tannin and a long, chalky, mineral finish. Floral notes of violet, alongside cherry, bay leaf, cinnamon and star anise.

2000 Pask 'Gimblett Gravels', Hawke's Bay

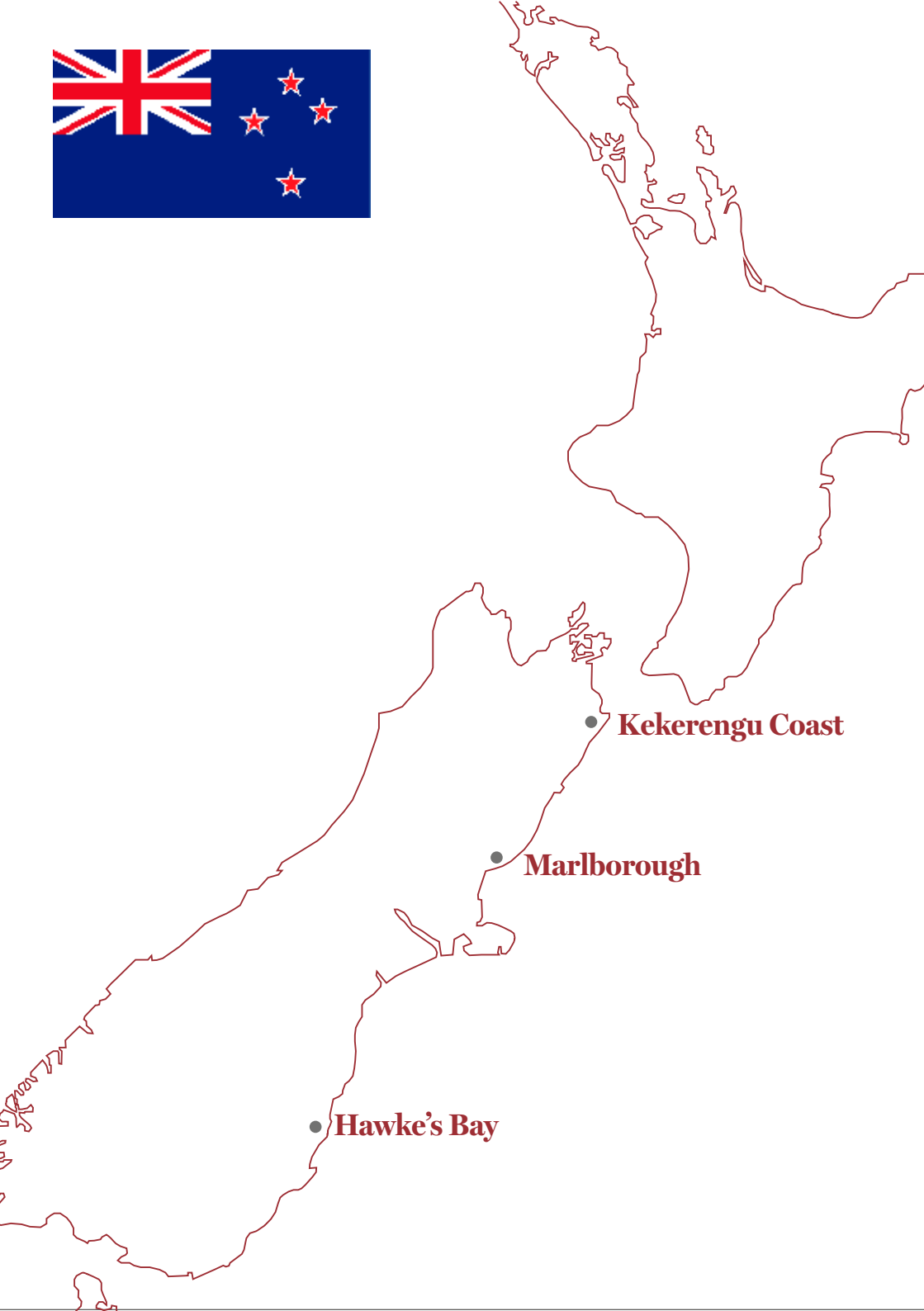
Blend - Cabernet, Merlot & Malbec

Deep purple with vibrant berry fruit and lifted spice aromas. A classic cool-climate Cabernet blend showing blackcurrant, blueberry, plum, and earthy spice. Cabernet brings intensity and florals, Merlot adds softness and structure, and Malbec offers a hint of spice. Enjoy now or cellar for added depth.

2000 Pask 'Gimblett Gravels', Hawke's Bay

100% Syrah

Inky violet in the glass, offering aromas of wildflowers, blackcurrant, cracked pepper, and a hint of spiced plum. The palate is smooth and graceful, with silky tannins and a lingering, savoury-spiced finish.



● **Kekerengu Coast**

● **Marlborough**

● **Hawke's Bay**

Teatro Signatures



Look At Me Jasmine, pineapple cider, rose essence	49
Harmony In Motion Sake, lime, lychee, virtual chamomile	59
Exotic Exchange Tequila, strawberry hibiscus soda, salt, lime, spirulina	59
Oro Blanco Vodka, passionfruit, mint, pineapple	59
Lemon Bliss Vodka, limoncello, lemon meringue	59
Downtown Tokyo Vodka, sake, lemongrass, ginger	60

Sake



30 ml Bottle

Gekkeikan Utakata Sparkling Sake 28.5cl	185
Gekkeikan Tokusen Honjozo 72cl	45 225
Dassai 45 Junmai Daiginjo 700ml	55 515

Spirits



GIN

Gordon's	50	1061
Tanqueray	55	1167
Tanqueray 10	60	1364
Hendrick's	57	1197
Bombay Sapphire	45	945
The Botanist	61	1281
Roku	58	1218
Star of Bombay	57	1197

VODKA

	30 ml	Bottle
Ketel One	50	1000
Stolichnaya	52	920
Grey Goose	65	1182
Belvedere	65	920
Beluga	57	1197
Roberto Cavalli	70	1470
Absolut	55	1155
Absolut Elyx	55	1155

TEQUILA

Jose Cuervo Silver	50	750
Jose Cuervo Gold	50	750
Don Julio Blanco	75	1477

RUM

Captain Morgan White	50	725
Appleton Estate	50	725
Plantation	52	750
Mount Gay Eclipse	52	750
Angostura 7 Year Old	58	815

BLENDED WHISKEY

Chivas Regal 12 Yrs	60	875
Chivas Regal 18 Yrs	75	1575
Chivas Regal 25 Yrs	145	3045
JW Red Label	50	775
JW Black Label	52	850

BOURBON

Jim Beam	50	1136
Jack Daniels Original	60	600
Jack Daniels Gentlemen Jack	63	1432

IRISH

Jameson	52	753
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SINGLE MALT WHISKEY

Glenmorangie	65	1379
Glenfiddich 12 Yrs	55	1167
Nikka Blend	80	1212
Macallan 12 Yrs	56	1176
Glenfiddich 18 Yrs	68	1428
Glenlivet 12 Yrs	70	1470
Talisker Storm	55	1,155

LIQUEUR

	30 ml	Bottle
Aperol	40	
Southern Comfort	40	
Frangelico	50	
Limoncello	50	
Jagermeister	45	
Benedictine	50	
Baileys	50	
Goldschlager	40	
Sambucca Romana	50	
Grappa Nonnino	50	
Fernet Branca	50	

BRANDY & COGNAC

Hennessy VSOP	65	600
Hennessy XO	125	750
Remy Martin XO	120	750
Courvoisier XO	125	1250

PORT & SHERRY

Harveys Bristol	40	909
Tio Pepe	50	1136
Cockburn	52	1182

Beer



Peroni	39
Asahi	42
Birra Moretti	45
Stella	39
Corona	39

Gin Club



Unusual

A cocktail with a bite, literally. Hendricks, premium indian tonic and cucumber

57

Rose

Pretty to behold and sophisticated in taste. Gordon's pink with light raspberry and rhubarb tonic, raspberry and strawberry

46

Botanist

A big splash of the botanist with mediterranean tonic, rosemary sprig and lime

61

Roku

Exotic as its name. Roku japanese gin with premium indian tonic artfully garnished with lime and lime leaves

58

G+T

Gordon's with premium indian tonic and a splash of lemon

45

T+T

Perfect to the T. Tanqueray with mediterranean tonic and a citrus lex mix with lemon, lime and grapefruit

46

Mare Mare

Transport yourself to the mediterranean. Gin mare, mediterranean tonic and a sprig of basil

65

Sapphire

As its name, a mix of bombay sapphire dry with premium indian tonic and lime

47

T10

Not a tank. A choice blend of tanqueray 10 with premium indian tonic, topped with grapefruit and grapefruit bitters

59

Royale & T

Explore the innovative flavours of tanqueray royale with premium indian tonic, blackberry and lemon

51

Dry Bar

0% MIXOLOGY

Leyla Orange, physalis, rosemary, mint, Diet 7UP	38
Mint Fresca Mint, lemon, orange	38
Teatro Martini Raspberry fresh oil, pineapple, lime	38
Uptown Tokyo Coriander, ginger, lemongrass, lime, ginger ale	38
Lavender Lemonade Lime, lemon, lavender, honey, rose water	38

ALCOHOL FREE

Sparkling Vintense Blanc de Blancs	40
Wine Vintense Les Galets	40
Beer Biere Des Amis/Stella 0%	40
Gin Sea Arch	40

AQUA

Still Water Aquafina Acqua panna	small large 15 19 20 24
Sparkling Aquafina San Pellegrino	small large 16 20 20 28

JUICE

Orange, pineapple, watermelon	32
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ENERGY DRINKS

Energy drink regular/sugar free	45
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TEA

English breakfast, earl grey, chamomile, peppermint, green	28
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COFFEE

Americano, espresso, latte, cappuccino	28
Double espresso	30

PLATINUM PACKAGE

Host unforgettable celebrations at Teatro Restaurant. Our Platinum Package and dedicated "Moment Makers" ensure your special occasions exceed expectations.

BEVERAGE INCLUSIONS

NON - ALCOHOLIC PACKAGE

Water, soft drinks, tea & coffee
Two types of regular mocktails
Two types of signature mocktails
Non-alcoholic sparkling & drink dry

ALCOHOLIC PACKAGE

Water, soft drinks, tea & coffee
Two types of regular mocktails
Premium beverages
Two types of international cocktails
Champagne | Laurent Perrier or Lanson Brut

DECORATION

ADDITIONAL CHARGE OF AED 195

Candles - 3 sizes, up to three colours
Floating candles - 1 size, up to three colours
Flowers - 50 pieces, two colours
Flower petals
Personalized printed menu
Balloons - 30 pieces
Helium balloons - 10 pieces

AED 320 PER PERSON / NON-ALCOHOLIC PACKAGE

AED 470 PER PERSON / ALCOHOLIC PACKAGE

All Prices are in UAE Dirham and are Inclusive of all Applicable Service Charges and Taxes

Teatro

MENU

SHARING STARTERS FOR ALL TABLES

Tempura

Crispy prawns, baby marrow, shiso, lemon mayo

Passion Torch Roll

Salmon, tuna, avocado, teriyaki sauce

Makimono

spicy tuna rolls, crispy California, soft shell crab

Harvest Burrata

Shaved fennel & herb salad, heirloom tomatoes, asparagus, citrus dressing

Shrimp & Mango Ceviche

Aji amarillo leche de tigre, coriander, red chili, mango salsa, cold pressed green oil

MAIN COURSE TO CHOOSE FROM

Lobster Linguine

Grilled Canadian lobster, basil, langoustine bisque

Teriyaki Glazed Salmon

Saikyo miso, teriyaki glaze, asparagus herbed risotto, sour cream, katsuobushi

Ceps Chicken

Slow roasted corn-fed chicken breast, ceps duxelles, celeriac puree, baby carrots, jus

Asparagus & Porcini Risotto

Acquerello rice, sauteed butter porcini mushroom, wild asparagus tips, sour cream, edible flowers

DESSERT

Valrhona Fondant Manjari Dark 68%, vanilla glacier, almond, cocoa soil

Or

Strawberries & Gold Cheesecake, mixed berries

T&C: At least 24 hours advance booking is required. Musician can be requested for an additional cost of AED 700. Group packages applicable.

Teatro

GOLD PACKAGE

Indulge in an unforgettable luxury. Our award-winning restaurant offers exquisite cuisine and flawless service, crafting memories that last.

BEVERAGE INCLUSIONS

NON - ALCOHOLIC PACKAGE

Water, soft drinks, tea & coffee
Two types of regular mocktails
Two types of signature mocktails

ALCOHOLIC PACKAGE

Water, soft drinks, tea & coffee
Two types of regular mocktails
Premium beverages
Two types of international cocktails
Prosecco

DECORATION

ADDITIONAL CHARGE OF AED 160

Candles - 2 sizes, up to two colours
Floating candles - 1 size, up to two colours
Flowers - 30 pieces, two colours
Personalized printed menu
Balloons - 30 pieces

AED 270 PER PERSON | NON-ALCOHOLIC PACKAGE
AED 340 PER PERSON | ALCOHOLIC PACKAGE

All Prices are in UAE Dirham and are Inclusive of all Applicable Service Charges and Taxes

Teatro

MENU

SHARING STARTERS FOR ALL TABLES

Passion Torch Roll

Salmon, tuna, avocado, teriyaki sauce

Tempura

Crispy prawns, baby marrow, shiso, lemon mayo

SHARING

Teatro Caesar (V)

Grilled baby gem, red endive, creamy parmesan dressing, gremolata, crispy papadum

Or

Mediterranean Octopus Salad

Slow cooked octopus, celery, cherry tomatoes, cucumber, red onion, kalamata olives, fresh herbs, tzatziki dressing, crispy rosemary flatbread

MAIN COURSE TO CHOOSE FROM

Asparagus & Porcini Risotto

Acquerello rice, sauteed butter porcini mushroom, wild asparagus tips, Sour cream, edible flowers

Teriyaki Glazed Salmon

Saikyo miso, teriyaki glaze, asparagus herbed risotto, sour cream, katsuobushi

Wagyu Beef Cube Roll 450 Days 300gr.

A superior cut of grain-fed wagyu aged for 450 days. Served with seasonal veggies and selection of mustard

DESSERT

Vegan Chocolate Blueberry Sphere (N)

Vegan cake sponge, dark chocolate mousse, blueberry compote, mango agar jelly

Or

Gelato (chocolate/ vanilla)

T&C: At least 24 hours advance booking is required. Musician can be requested for an additional cost of AED 700. Group packages applicable.

Teatro

SILVER PACKAGE

Make any occasion shine at Teatro Restaurant. Our Silver Package lets you celebrate birthdays, anniversaries, or milestones in an unforgettable style.

BEVERAGE INCLUSIONS

NON - ALCOHOLIC PACKAGE

Water, soft drinks, tea & coffee
Two types of regular mocktails

ALCOHOLIC PACKAGE

Water, soft drinks, tea & coffee
Regular mocktails
House beverages
Two types of international cocktails

DECORATION

ADDITIONAL CHARGE OF AED 100

Candles - 1 size, up to two colours
Flowers - 20 pieces
Personalized printed menu
Balloons - 20 pieces

AED 210 PER PERSON | NON-ALCOHOLIC PACKAGE
AED 310 PER PERSON | ALCOHOLIC PACKAGE

All Prices are in UAE Dirham and are Inclusive of all Applicable Service Charges and Taxes

Teatro

MENU

SHARING STARTERS FOR ALL TABLES

Volcano Rolls

Salmon, tempura flakes, crabstick, tobiko

Tempura

Crispy prawns, baby marrow, shiso, lemon mayo

Teatro Caesar (V)

Grilled baby gem, red endive, creamy parmesan dressing, gremolata, crispy papadum

MAIN COURSE TO CHOOSE FROM

Teriyaki Glazed Salmon

Saikyo miso, teriyaki glaze, asparagus herbed risotto, sour cream, katsuobushi

Ceps Chicken

Slow roasted corn-fed chicken breast, ceps duxelles, celeriac puree, baby carrots, jus

USA Prime Beef cube roll 200gr.

Served with asparagus and cep sauce

Asparagus & Porcini Risotto

Acquerello rice, sauteed butter porcini mushroom, wild asparagus tips, sour cream, edible flowers

DESSERT

Strawberries & Gold Cheesecake, mixed berries

T&C: At least 24 hours advance booking is required. Musician can be requested for an additional cost of AED 700. Group packages applicable.

Teatro