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RS

Roberto's  
LIFESTYLE LIVING



# INTRODUCTION

An opulent experience with an artisanal approach to genuine Italian hospitality.  
We create tailor-made experiences, showcasing our signature dishes paired  
with our exceptional world-class service.

We design the journey for your lifestyle experiences to come to life.



LIFESTYLE EXPERIENCES REDEFINED.

# AT HOME LIFESTYLE LIVING

The Lifestyle Living experience, will provide the elevated treatment featuring signature dishes custom to your liking. By the award winning team at Roberto's.

The dining menu will be one of the focal points of the evening with its extensive menu selection that is expertly curated by renowned Group Executive Sous Chef Leonardo Maltese.

Each exceptional multi-course menu features pass-around canapes, antipasti favourites, hearty pasta dishes, coveted secondi staples and finally, the sweet note of the night, some dolci goodness.

Roberto's At Home also takes care of cocktail parties where a Chef will serve a range of canapes from cold and sweet to hot and savoury with sinature mocktails.

A selection of caviar and oysters' add-ons will be sure to please for added luxury.





# SET MENUS

SELECTION CRAFTED AND DESIGNED  
BY AWARD-WINNING CHEFS

# SEATED EXPERIENCE

• INCLUSIVE OF A CHEF •

## AMALFI

### *Antipasti*

#### Carpaccio di Manzo

Beef carpaccio with caramelized onions, parmesan and arugula

#### Burrata

Burrata cheese, Sicilian datterini cherry tomatoes and fresh basil

#### Insalata come Greca

Roasted pepper, olives, feta, tomatoes, cucumber, red onions, mint

### *Pasta/Risotto*

#### Risotto ai Funghi e Tartufo

Mushroom risotto with shaved black truffle and Grana Padano cheese

### *Secondi*

#### Branzino al Forno

Oven-baked sea bass with black olives, cherry tomatoes and capers

Or

#### Filetto di Manzo

Beef tenderloin, grilled mushroom and truffle mashed potatoes

### *Dolci*

#### Panna Cotta

cooked cream with yogurt and apricot

#### Tiramisu

Tiramisu sabayon mascarpone cream, coffee, ladyfingers, cocoa

EUR 100

## ISCHIA

### *Antipasti*

#### Tonno Battuto

Tuna tartare with avocado and wasabi cream

#### Burrata

Burrata cheese, Sicilian datterini cherry tomatoes and fresh basil

#### Roberto's Salad

Baby spinach, melon, orange, pine nuts, lettuce and agave dressing

### *Pasta/Risotto*

#### Fettuccine Roberto's Mare

Homemade fettuccine with prawns, zucchini, cherry tomatoes, burrata cream

### *Secondi*

#### Fish Royale

Mixed grilled seafood platter, seasonal vegetables

### *Dolci*

#### Gelato Verde Oro

Pistachio ice cream served with extra virgin olive oil

#### Tiramisu

Tiramisu sabayon mascarpone cream, coffee, ladyfingers, cocoa

EUR 150

## ADD ON

#### Ostriche

Oysters

EUR 10/piece

#### Lobster

Live lobster, grilled, poached, catalana style, Roberto's sides

EUR 180/Kg

#### Crudo Platter

Selection of raw tartare and carpaccio

EUR 25/person

#### Caviar

Caviar served with Roberto's garnishes

Price on availability

Bespoke menus available on request



# PASS AROUND

## COLD SELECTION

### Caviale (D)(G)(S)

Mini caviar bites, sour cream

### Ostriche (S)

Gillardeau oyster

### Scapece (D)(G)(V)

Smoked zucchini cream, Bergamotto mint, Modena white balsamic vinegar

### Grana Padano Ambrosi (D)(G)(V)

Grana Padano, black truffle, honey Millefiori

### Parmigiana (D)(G)(V)

Baked eggplants, parmigiana di melanzane mousse

### Fichi (D)(G)(V)

Goat cheese mousse and fig

### Tonno Battuto (S)

Tuna tartare, avocado gel, wasabi mayo

### Salmone Marinato (D)(S)

Salmon tartare, mango and passion fruit marinated juice  
spiced chocolate, matcha

## HOT SELECTION

### Tortelli (D)(G)

Spinach and ricotta homemade tortelli, truffle cream sauce

### Ravioli (D)(G)

Burrata ravioli in cherry tomato sauce

### Arancini (D)(G)(V)

Truffle arancini

### Agnello (D)

Lamb medallion, salmoriglio

### Seabass (S)

Roasted seabass, Mediterranean crust

### Pollo

Grilled baby chicken, capsicum sauce

### Costina (D)

Wagyu short ribs, tradizionale sauce, mash potatoes

### Piada (D)(G)

Crispy dough filled with beef bresaola, rocket and truffle brunoise

## DOLCI

### Tiramisu (D)(G)

Classic tiramisu

### Limone (D)(G)

Absolut lemon

### Mela Rossa (D)(G)

Wintery spices baked apple

### Profiterole (D)(G)(N)

Caramel and chocolate ganache profiterole, crunchy hazelnut

### Frangipane (D)(G)(N)

Almonds and cherry frangipane

### Crostatina (D)(G)

Raspberry, vanilla custard tart

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**Selection of 5 cold, 5 hot and 5 desserts**

**EUR 100/person**

**Caviar and oyster supplement - available upon request**

**Inclusive of Chef and waiter - minimum 10 guests**



**BEVERAGE PACKAGES**

## PACKAGES

**Bespoke beverage packages  
available upon request, subject to  
availability.**

## SOFT BEVERAGES

### Mocktails

#### Virgin Mojito

Passion fruit, lime juice, mint leaves

#### Raspberry Cooler

Raspberry puree, lime juice, mint leaves

#### Paradiso

Mango puree, lyche, passion fruit,  
vanilla syrup

Non-alcoholic Stella beer

Soft drinks, fresh juices

Still and sparkling water

## THE SIGNATURES

### Roberto's Bellini

Secret peach puree, sparkling wine, foam

### Robertini

Vodka, passion fruit, vanilla

### Pink Gimlet

Bombay Sapphire, lime cordial,  
basil, strawberry

## PREMIUM BEVERAGES

### Red Wine

Barbera d'Alba, Pio Cesare, Piemonte, Italy

Tignanello, Antinori, Toscana, Italy

### White Wine

Gavi di Gavi, Villa Sparina, Piemonte, Italy

W... Dreams, Jermann, Friuli Venezia, Giulia, Italy

### Rose Wine

2019, Whispering Angel, Caves d'Esclans,  
Provence, France

### Champagne

N.V. Bollinger "Special Cuvee"

2006, Krug "Grand Cuvee"

### Spirits

Belvedere Vodka

Hendricks Gin

Ron Zacapa 23 Rum

**Selection of single malts available**



# TERMS & CONDITIONS

Booking with Roberto's Lifestyle Team within 24 hrs  
(With full payment and signed proposal)

Dietary requirements within 24 hrs

Staffing and transportation implies additional charge

Additional equipment hire implies additional charge

Full pre-payment

Minimum spend of EUR 1,000 applies to all Roberto's experiences

All prices are included of 21% VAT



LET US CATER FOR YOU



## LUXURY BRANDS

Our discrete approach to the world of luxury events gives us the unique edge when it comes to accommodating specific brand requests.

Roberto's culinary team have the expertise in creating unique menu concepts to reflect any theme or seasonal event concept. Our team's are not only trained in service but also in discretion and as a division we understand the sensitive and delicate nature of the elite clientele.



## MILESTONE EVENTS

Culinary is our expertise, experiences are our passion.

There is no limit when it comes to milestone events, whether it be a wedding for up to 500 guests or an intimate celebration of engagement or birthday, we understand the significance of such important milestone events and strive to create extraordinary moments and lasting memories.



## SOCIAL

Whether it be a garden party with friends or a day out at sea with family, Roberto's Lifestyle Living can take your vision and make it a reality.

Our specialist team will arrange all the finer details such as custom menu's to yacht charters leaving only one thing for you to do – soak up the moment and enjoy the Roberto's lifestyle experience.



## CORPORATE

Elevate your client entertaining with Roberto's Lifestyle Living. Our services not only bring refined dishes to the table but we also bring an abundance of customer focus too. Corporate is our language and we specialize in curating packages to suit the environment.

# PREVIOUS EVENTS

**H HUBLOT**



Givaudan



*Cartier*



PANERAI



G R A F F

**F F**  
**FENDI**



ESTÉE LAUDER

HUDA **BEAUTY**



**GAGGENAU**



داماس  
**damas**





**TESTIMONIALS**

“

On behalf of Louis Vuitton and also personally, I want to really thank you and your team for the amazing job that was accomplished! In all aspects, reactivity, menu, creativity, flexibility, excellence, service, mindset, professionalism, everything was truly appreciated on our side and also from a client experience perspective. It was not easy to organize 2 dinners in half a day and we made it! To many more events and tailored collaboration together!

EVENTS MANAGER  
LOUIS VUITTON

”

Very splendid experience with quality food, presentation, attention to all details and service by Chef Leonardo, certainly not the last time to call on Roberto's for similar private occasions at home.

OMAR FARID  
PEPSICO

“

It was amazing, we all loved the whole experience, as good or even better than my expectation. I was worried about service and food quality but both were 5 star! Really happy with it and will definitely repeat and recommend.

Everyone was very impressed with the set and execution. Thank you. Amazing.

Again, please give my compliments to the team and the Chef.”

RISHI BHANSALI

”



**LET'S TALK**

**ALICIA MCKAY**  
Customer Relationship Manager  
**ROBERTO'S**

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