



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.



ROBERTO'S AT SEA



A LUXURIOUS MARITIME CRUISE

Roberto's At Sea is a truly unique experience.

Embark on a Roberto's culinary journey by chartering a luxury handpicked motor sailing yacht, fully equipped with a private Chef, captain and crew for you and your entourage.

Alternatively, you can host on your very own yacht along with Roberto's catering services. Either way, Roberto's At Sea will provide exclusive multi-course meals served by our skilled team, all for your enjoyment and exclusivity.



Riana is a 42-metre, custom built, traditional sailing yacht. It is one of the most environmentally friendly and sustainable crafts in its class and of its kind.

Upon stepping onto its deck, you will be immersed into a world of grace and elegance which is complimented with a world-class culinary experience by Roberto's the moment you board.



Think Champagne on arrival served alongside freshly-caught oysters and the finest caviar - this is the Roberto's at Sea experience. Daily and weekly charter options available for up to 12 guests.

5 Hours Charter (Half Day) - EUR 6,000
10 Hours Charter (Full Day) - EUR 12,000
Prices are inclusive of VAT and do not include catering

Riana Yacht





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



SELECTION CRAFTED AND DESIGNED
BY AWARD-WINNING CHEFS

CANAPE MENUS

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

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.

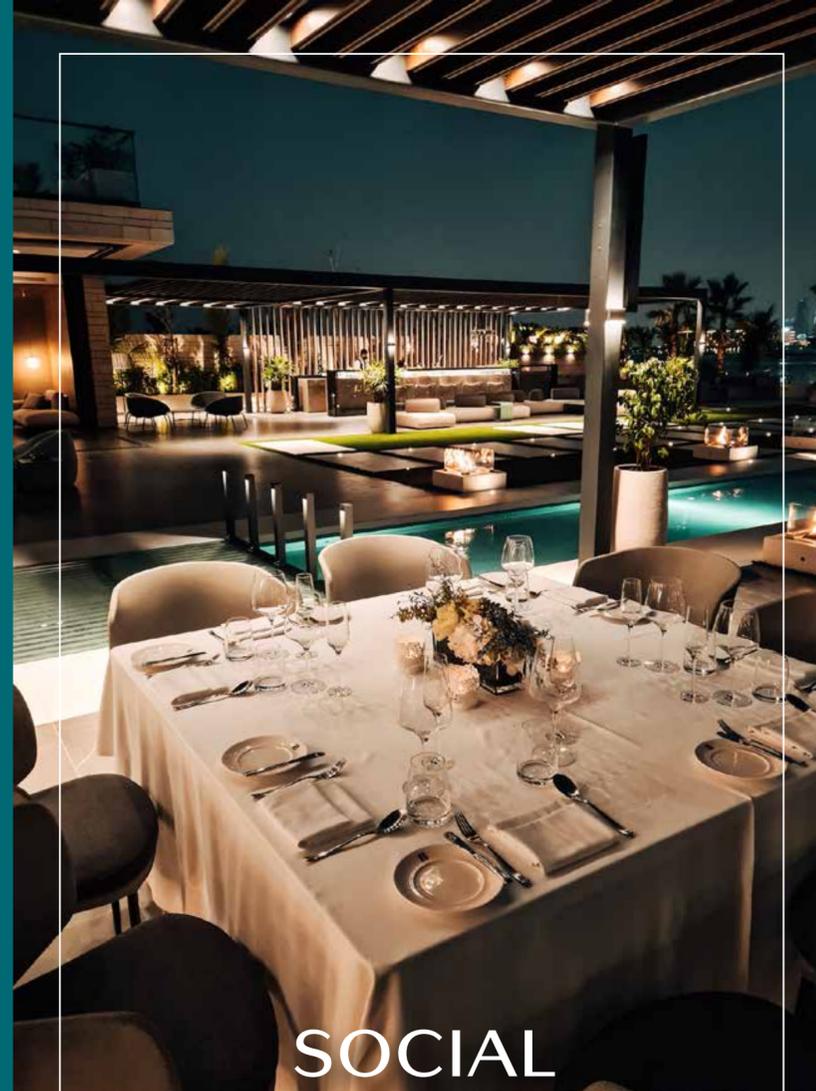
Roberto's culinary team have the expertise in creating unique menu concepts to reflect any theme or seasonal event concept. Our team's are not only trained in service but also in discretion and as a division we understand the sensitive and delicate nature of the elite clientele.



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

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