

The image features a large, white, stylized 'RS' monogram logo centered over a background of a restaurant's outdoor dining area at night. The background shows a swimming pool, lounge furniture, and tables with white tablecloths, glassware, and floral centerpieces. The lighting is warm and ambient, with bokeh effects from distant lights.

RS
Roberto's
DOHA



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 curated by Chef Giandonato Tafuri

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.





AMALFI

Canapes Pass Around

Selection of canapes

Antipasti

Burrata cheese with cherry tomatoes
Tuna tartare, avocado, wasabi cream
4 Semi Salad, baby spinach, kale salad, clementine,
peanut, baby gem, mix seeds, agave dressing

Risotto

Risotto Bosco
Wild forest and portobello mushroom
risotto with black truffle

Secondi

Branzino
Seared Seabass, Mediterranean sauce
&
Costina
Wagyu braised short ribs, mashed potatoes and jus

Dolci

Tiramisu'
Classic tiramisu
&
Mini fruit tart
Vanilla custard cream tart, mix berry

730 QAR
Included of Still and Sparkling Water

ISCHIA

Ostriche

Gillardeau oyster, shallots vinegar

Canapes Pass Around

Selection of canapes pass around

Antipasti

Burrata cheese with cherry tomatoes
Tuna Tartar, Avocado gel
Beef carpaccio, Grana Padano shavings, fresh mushrooms,
rocket leaves, truffle mayo

Pasta

Tortelli
Spinach and ricotta homemade tortelli, truffle cream sauce

Secondi

Branzino
Seared Seabass, Mediterranean sauce
&
Manzo
Roast Wagyu Beef, mash potatoes and beef jus

Dolci

Gelato Verde Oro
Pistachio ice cream served with extra virgin olive oil
&
Tiramisu'
Mini Classic tiramisu

1000 QAR
Included of Still and Sparkling Water

PORTOFINO

Caviale

Oscietra Caviar mini bites

Ostriche

Gillardeau oyster, shallots vinegar

Canapes Pass Around

Selection of canapes pass around

Antipasti

Burrata cheese with cherry tomatoes
Beef carpaccio, Grana Padano shavings, rocket leaves, truffle mayo
Tuna tartare, avocado, wasabi cream

Risotto

Risotto Bosco
Wild forest and portobello mushroom risotto with black truffle

Secondi

Merluzzo
Miso and citrus marinated black cod, broccoli and lentil
&
Filetto di Manzo
Wagyu tenderloin, truffle mash potatoes, jus

Dolci

Gelato Verde Oro
Pistachio ice cream served with extra virgin olive oil
&
Tiramisu
Mini Classic Tiramisu'
&
Mini fruit tart
Vanilla custard cream tart, mix berry

1500 QAR
Included of still and sparkling water

PASS AROUND

Cold Selection

Scapece (G)(D)(V)

Smoked zucchini cream, Bergamotto mint,
Modena white balsamic vinegar

Grana Padano (G)(D)(V)

Grana Padano, Black Truffle, honey Millefiori

Parmigiana (G)(D)(V)

Baked eggplants parmigiana mousse

Fichi (G)(D)(V)

Goat cheese mousse and fig

Tonno Battuto (F)

Tuna tartar, avocado gel, wasabi mayo

Salmone Marinato (F)(D)

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

Extra

Caviale (FH)(G)(D)

Mini caviar bites, sour cream

Ostriche (SH)

Gillardeau Oyster

Hot Selection

Tortelli (G)(D)

Spinach and ricotta homemade tortelli, truffle cream sauce

Ravioli (G)(D)

Burrata ravioli in cherry tomato sauce

Arancini (G)(D)(V)

Truffle arancini

Agnello (D)

Lamb medallion, salmoriglio

Seabass (FH)

Roasted seabass, mediterranean crust

Pollo

Grilled Baby chicken, capsicum sauce

Costina (D)

Wagyu short ribs, tradizionale sauce, mash potatoes

Piada (G)(D)

Crispy dough filled with beef bresaola, rocket and truffle brunoise

Dolci

Tiramisu (G)(D)

Classic Tiramisu

Limone (G)(D)

Absolut Lemon

Fragola (G)(D)

Strawberry and cheese mousse

Profiterole (G)(D)(N)

Caramel and chocolate ganache profiterole, crunchy hazelnut

Pistacchio (G)(D)(N)

Pistachio mousse

Crostatina (D)(G)

Vanilla custard tart, berries

Selection of 5 cold, 5 hot and 5 desserts QAR 500/person
Caviar and oyster supplement of QAR 250/person



ROME

Softdrinks
Fresh Juices
Coffee & Tea
Unlimited beverage package
(excluding Redbull)

QAR 100/person

PORTO CERVO

Softdrinks
Fresh Juices
Selection of mocktails
Coffee & Tea
Unlimited beverage package
(excluding Redbull)

QAR 135/person

MOCKTAIL

Virgin Mojito
Passion fruit, lime juice, mint leaves

Raspberry Cooler
Raspberry puree, lime juice, mint leaves

Paradiso
Mango puree, lyche, passion fruit, vanilla syrup

Pink Martini
Strawberry puree, juice cranberry, raspberry

Watermelon Fizz
Fresh watermelon, mint, lemon, agave, soda

Virgin Pinacolada
Pineapple juice, lime, fresh coconut puree'

A photograph of a waiter in a dark suit pouring champagne from a bottle into several glasses on a dining table. The table is set with white linens, plates, and a large, vibrant floral centerpiece featuring white and purple flowers. The scene is dimly lit, creating a sophisticated and elegant atmosphere. The text "OUR CLIENTS" is overlaid in the center of the image.

OUR CLIENTS



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 EVENTS

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.

OUR STORY

Roberto's vision is to become a contemporary, invigorating gastronomic haven in Dubai. We wanted to create a unique concept that redefined luxury dining in the city and set a new standard for excellence. Roberto's has evolved over the years as we look for new ways to continuously delight and surprise diners; introducing new lifestyle experiences with live music and unique activations.

Having established a firm reputation in the market as one of the most prestigious fine-dining restaurants in the city, one of our key priorities is to foster loyalty amongst our clientele. A high proportion of our customers are repeat customers; a rarity in a city as dynamic as Dubai where diners often seek new dining and nightlife concepts.

To create this loyalty and continuously surprise and delight diners, our chefs work hard to update menus with the very best seasonal produce. Great care and attention is paid to the sourcing of the ingredients and much time is invested in researching new recipes and cooking techniques to please our discerning clientele.



ROBERTO'S AT SEA

[SEE VIDEO HERE](#)



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



LETS TALK

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RS

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DOHA

THANK YOU