

The image features a sophisticated dining table set for a meal, with a white tablecloth, white plates, silverware, and several wine glasses. A centerpiece of white flowers and greenery is illuminated by warm, glowing candles. The background is a blurred outdoor dining area at night, with a swimming pool and ambient lighting. The logo for Roberto's Doha is overlaid in the center, consisting of a large, stylized 'RS' monogram and the text 'Roberto's DOHA' below it.

**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

## *Caviare*

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.

# OUR VENUE

## EXCLUSIVE USE

Privatise any of our areas whether it to be for a personal occassion or corporate event.

Full venue exclusivity is available and subject to individual quotation.

## SEATING CAPACITIES

Offering a dynamic range of seating arrangements. Anything is possible.

### The Main Lounge

Seating  
Min. 60  
Max 80

Minimum spending  
applies for  
privatization, subject  
to preferred date and  
dining time

### The Lounge Terrace

Seating  
Min. 20  
Max 38

Minimum spending  
applies for  
privatization, subject  
to preferred date and  
dining time

### The Premium Lounge & Bar

Seating  
Min. 15  
Max 45

Minimum spending  
applies for  
privatization, subject  
to preferred date and  
dining time

### Piemonte Restaurant

Seating  
Max 40

Minimum spending  
applies for  
privatization, subject  
to preferred date and  
dining time

### Cortina In & Out

Seating  
Min 16  
Max 64

Minimum spending  
applies for  
privatization, subject  
to preferred date and  
dining time



PIEMONTE RESTAURANT



CORTINA



BAR



PREMIUM LOUNGE

# SET MENUS

## ARIA

### INIZI

(Sharing)

#### Burrata (D)(V)

Burrata cheese strips, cherry tomatoes, basil

### PRIMO

#### Il Bosco (D)(V)

Wild forest and Portobello mushroom risotto, shaved black truffle

### SECONDI

#### Branzino (D)

Seabass, kale, smoked eggplant and verjus sauce

*or*

#### Polletto (D)

Chicken breast marinated with capsicum, black bbq, mashed potatoes

*or*

#### Melanzane (D)(V)

Oven baked eggplant, tomato sauce, mozzarella, Grana Padano Ambrosi, basil

### DOLCI

#### Tiramisu' (D)

Classic tiramisu, mascarpone cream, finger biscuitm espresso coffee

QAR 370/PERSON

## FUOCO

### INIZI

(Sharing)

#### Burrata (D)(V)

Burrata cheese strips, cherry tomatoes, basil

#### Bresaola (D)

Cured beef, rocket, Grana Padano cheese

#### Tonno Battuto (E)

Tuna tartar, avocado, wasabi mayo

#### Melanzana (D)(V)

Oven baked eggplant, tomato sauce, mozzarella, basil and Grana Padano

### PRIMO

#### Tortelli al Tartufo (D)(E)(H)(V)(N)

Homemade tortelli stuffed with ricotta and spinach, light truffle cream sauce

### SECONDI

#### Merluzzo (D)

Citrus marinate roasted black cod, broccoli puree, pak choi, beluga lentil

*or*

#### Angus (D)

Angus ribeye MB2, truffle mashed potato and asparagus

*or*

#### Cavolfiore (D)(V)

Oven baked cauliflower steak, mustard, cacio e pepe sauce

### DOLCE

#### Profitteroles (D)(E)(N)

Pistachio profiteroles, praline, hazelnut ice cream and caramel sauce

QAR 550/PERSON

## TERRA

### INIZI

(Sharing)

#### Burrata (D)(V)

Burrata cheese strips, cherry tomatoes, basil

#### Bresaola (D)

Cured beef, rocket, Grana Padano cheese

#### Tonno Battuto (E)

Tuna tartar, avocado, wasabi mayo

### PRIMO

#### Il Bosco (D)(V)

Wild forest and portobello mushroom risotto, black truffle

### SECONDO

#### Branzino (D)

Seabass, kale, smoked eggplant and verjus sauce

*or*

#### Guancia (D)

Braised beef cheek, truffle mashed potato and asparagus

*or*

#### Melanzana (D)(V)

Oven baked eggplant, tomato sauce, mozzarella, basil and Grana Padano

### DOLCI

#### Ciocccolato (D)(V)(N)

Warm 72% chocolate foam, hazelnut ice cream

QAR 450/PERSON

# CANAPES MENU

## *BRONZE*

### *Cold*

Bruschetta Toscana with tomato, basil and oregano (V)  
Eggplant mousse, basil (D)(V)  
Zucchini scapece, sweet and sour dressing, mint (D)(V)  
Grana Padano, truffle and honey (D)(V)  
Tuna tartar, avocado gel

### *Hot*

Tortello spinach and ricotta, light truffle sauce (D)(E)(V)  
Pizza margherita (D)(V)  
Barbecue wagyu short ribs (D)  
Beef arancini (D)  
Seafood croquette (D)(E)(S)

### *Desserts*

Mini tiramisu' (D)(E)(N)  
Profiteroles (D)(E)(N)  
Fruit tart (D)(E)(N)

## *SILVER*

### *Cold*

Bruschetta Toscana with tomato, basil and oregano (V)  
Angus beef carpaccio, rocket and Grana Padano (D)(E)  
Eggplant mousse, basil (D)(V)  
Zucchini scapece, sweet and sour dressing, mint (D)(V)  
Grana Padano, truffle and honey (D)(V)  
Smoked salmon, spinach and sour cream (D)  
Tuna tartar, avocado gel

### *Hot*

Tortello spinach and ricotta, light truffle sauce (D)(E)(V)  
Pizza margherita (D)(V)  
Pizza bianca e tartufo (D)(V)  
Barbecue wagyu short ribs (D)  
Beef arancini (D)  
Seafood croquette (D)(S)

### *Desserts*

Mini tiramisu' (D)(E)(N)  
Profiteroles (D)(E)(N)  
Fruit tart (D)(E)(N)

## *GOLD*

### *Raw Bar*

Oscietra caviar bites, cream cheese and chives (D)  
Fresh meaty France oysters (D)  
Tuna tartar, avocado gel

### *Cold*

Angus beef carpaccio, rocket and Grana Padano (D)(E)  
Eggplant mousse, basil (D)(V)  
Zucchini scapece, sweet and sour dressing, mint (V)(D)  
Grana Padano, truffle and honey (D)(V)

### *Hot*

Tortello spinach and ricotta, light truffle sauce (E)(D)(V)  
Pizza bianca e tartufo (D)(V)  
BBQ wagyu short ribs (D)  
Beef arancini (D)  
Miso marinated black cod (D)(S)

### *Desserts*

Mini Mousse (D)(E)(N)  
Profiteroles (D)(E)(N)  
Fruit Tart (D)(E)(N)  
Gelato Verde Oro (D)(N)

ENQUIRY PRICE/PERSON

# BEVERAGE PACKAGE TWO & THREE HOURS

Our tailor made beverage package includes

## *Wine*

La Mura Grillo di Sicilia, Organic, Italy  
Montepulciano D'Abbruzzo, Italy  
Santa Cristina Rose', Italy

## *Beer*

Peroni Nastro Azzurro

## *House Pouring*

Beefeater  
Stolychnaya  
Bacardi Carta Blanca  
Jose' Cuervo Silver  
Dewars 12

## *Aperitivo*

Aperol Spritz  
Negroni  
Pirlo

Packages are included of water, soft drinks mocktails, juices

Enquiry Price/person



# FLOOR PLAN

PREMIUM LOUNGE & BAR

SEATING CAPACITY: 45

LOUNGE

SEATING CAPACITY: 58

LOUNGE TERRACE

SEATING CAPACITY: 34

PIEMONTE

SEATING CAPACITY: 40

CORTINA IN

SEATING CAPACITY: 32

CORTINA OUT

SEATING CAPACITY: 36

TOTAL SEATING CAPACITY: 245







# 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

Roberto's  
DOHA

THANK YOU