

BELCANTO

RESTAURANT AT DUBAI OPERA

BELCANTO





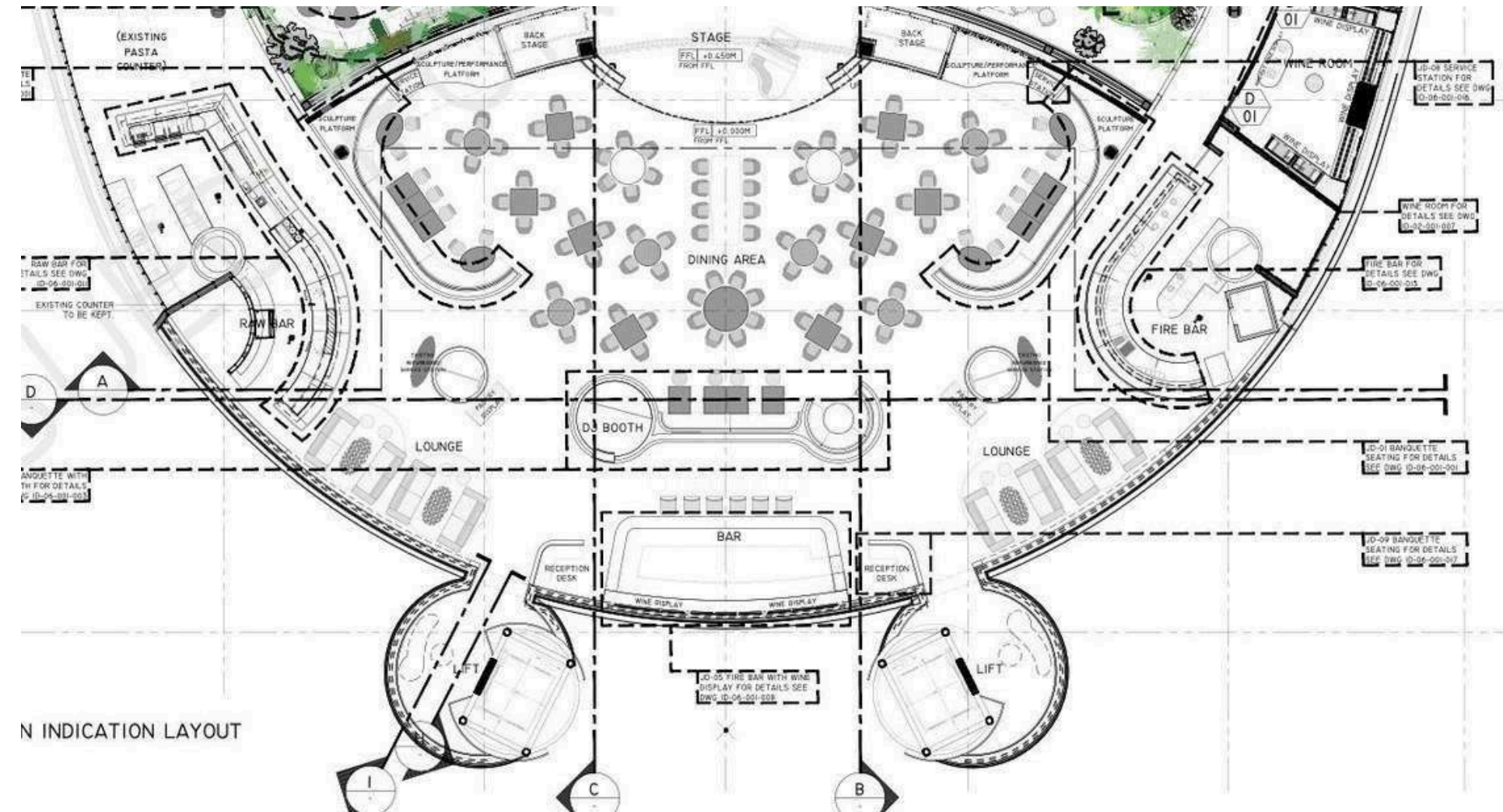
Belcanto is located on the rooftop of the iconic **Dubai Opera**. An exquisite venue where you will cherish the beauty of a unique **dining experience** in a magical **atmosphere** that allows guests to have a unique sensory experience.

A culinary journey that promises to whisk you away to a world of vibrant flavors and delightful memories.

Each dish on the menu has been carefully crafted by our Executive Chef **Giovanni Papi** using the freshest and finest seasonal ingredients.

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You can also explore our Belcanto Indoors in 3D using the following link:

<https://my.matterport.com/show/?m=PHMEMNyPZWq>





BELCANTO

RESTAURANT AT DUBAI OPERA





**BELCANTO IS IDEAL TO HOST GALAS,
AUCTIONS, FUNDRAISERS, ENGAGEMENTS,
AND WEDDINGS.**

MENU

Set menus are available and can be customized to suit each event.

BAR

Beverage packages are curated by our head sommelier and bar manager.

ENTERTAINMENT AND MAPPING:

Live music available upon request.

DECORATIONS:

Any additional decoration would require approval from the venue.

AV

Belcanto provides an in-house sound and lighting engineer, along with a professional audio and lighting system. Equipment includes a microphone, a DJ booth, and a projector.

**FULL
PRIVATIZATION**

INDOOR - EXCLUDING TERRACE

Seated: 180

Standing: 280

DAYTIME (10 AM - 4 PM)
PRICE UPON REQUEST

EVENING (6 PM TILL LATE)
PRICE UPON REQUEST

OUTDOOR - INCLUDING TERRACE

Seated: 160 inside & 180 outside

DAYTIME (10 AM - 4 PM)
PRICE UPON REQUEST

EVENING (6 PM TILL LATE)
PRICE UPON REQUEST

The layout can be changed
Prices might vary in December & January



AV

Our venue is fully equipped with high-end professional audio, video, and lighting systems to support live performances, corporate presentations, and immersive entertainment experiences. Below is the complete AV equipment list:

Professional Audio System:

Mixing & Signal Flow

Digital Audio Mixer: Midas M32R with Dante Card
Local Inputs: 16 XLR, 6 Line, 1 Stereo RCA, 1 TalkBack XLR
Local Outputs: 8 XLR, 1 Headphone, 2 Monitor Outs (jack)
Stage Box: Midas DL16
16 XLR Inputs, 8 XLR Outputs

Direct Input Boxes

- 1x Active DI Box
- 1x Passive DI Box

Microphones

Wireless Microphones

- 2x Audix OM5 Dynamic + 2x Audix R61 Receivers

Wired Microphones

- 3x Shure SM58
- 2x Audix ADX-51 Condenser
- 3x Audix i5 Dynamic

Accessories

- 4x Microphone Stands
- 4x Music Stands

Speakers

Main System: Martin Audio & IDEA Audio
Stage Monitors: 2x Turbosound Powered Monitors

DJ Setup

1x Pioneer DJM-900NXS2 (4-Channel Mixer)
2x Pioneer CDJ-3000 Multi Players

Lighting System

Lighting Console: GrandMA3 onPC + Control Interface

Fixtures:

11x Moving Head Spots
8x EclCyclorama100
Integrated Ceiling Lighting

Video Projection System

Projection Screens: 6x

Projectors:

4x Panasonic RZ790
2x Panasonic RZ120
Software & Playback:
Resolume Arena
QLab

**FULL
PRIVATIZATION**

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STARTERS

INSALATA GIARDINO (V, S)

Garden salad, crisp lettuce blend tossed,
in a light vegan dressing

COMPOSIZIONE DI ASPARAGI (E, SF)

Cream of green asparagus with tarragon, grilled white
asparagus, strawberries, marinated egg yolk.

FIRST COURSE

TOMATO TEXTURE RISOTTO (D, C, S)

Yellow tomato sauce, red cherry tomato confit,
Cetara anchovy

MAIN COURSE

SELLA DI AGNELLO SPEZIATA, FAVETTE, SCALOGNO MATURATO, JUS DI SNELLO AL GINEPRO (D, C)

Pan-seared lamb saddle, fava bean, glazed shallots,
juniper lamb jus

DESSERT

MILLEFOGLIE ALLA DOPPIA CREMA PASTICCIERA (D, G)

Crunchy puff pastry layers, double chocolate custard cream

(D) Dairy - (G) Gluten - (N) Nuts - (SF) Seafood - (S) Soy - (E) Egg - (V) Vegetarian - (C) Celery

**MENU
SUGGESTION**
CAN BE ADJUSTED BASED ON
YOUR FOOD REQUIREMENTS



BELCANTO

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SAVORY

Burrata-confit tomato-basilico (D, V)

Caramelized onion-parmigiano Reggiano espuma (D) Arancino di fregula sarda, verdure, salsa verde (D, S, SB, G, C)

Seared langoustine tart-glazed baby carrot-baby gem (S, D)

Cured Hokkaido scallop-radish-endives (S)

Fried octopus-fava bean-chervil (S, SB)

Amberjack tartare-peach nectarine-rice chips (S, SB)

Beef tartar-quail egg-puffed barley (E)

Marinated lamb loin-green asparagus, dill mayo (E)

Foie gras-capsicum compote (SP)

Grilled carrot bread-anchovy butter-raspberry (G, D, S)

Chicken seek tawook, nuts, toast, gorgonzola cheese-pear ginger jam (N, D)

SWEET

Tiramisu on the glass (D, E)

Trio of chocolate mousse, Dark chocolate bonbons, and salted caramel

Belcanto cheesecake (D, E)

Strawberry-red capsicum candy

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CANAPES MENU OPTIONS

A SELECTION OF 4 CANAPES BASED ON GUESTS'
PREFERENCES





THE WINE CELLAR


BELCANTO
RESTAURANT AT DUBAI OPERA



THE WINE CELLAR

PER GUEST

800AED with a minimum of 2 guests

CAPACITY

We can host up to 8 guests in our wine cellar

Dive into an outstanding wine-pairing experience! A range of wines is served along with one of the best selections of the Chef.

Our Sommelier will enhance your experience and create an authentic narrative around your dinner.

A LA CARTE MENÙ

BENVENUTI A BELCANTO

Il ristorante iconico, acclamato in tutto il mondo, trova la sua casa nel cuore vibrante di Dubai.

Una celebrazione dell'alta cucina italiana, Belcanto Dubai tradizione senza tempo e sofisticatezza contemporanea, riflettendo lo spirito della città che lo circonda.

Il nostro nome è un tributo alla vera tradizione gastronomica italiana, una sinfonia armoniosa di ingredienti d'eccellenza, maestria e sapori autentici.

Buon appetito

Welcome to Belcanto

The iconic restaurant, acclaimed worldwide finds its home in the vibrant heart of Dubai.

A celebration of Italian fine dining, Belcanto Dubai blends timeless tradition with contemporary sophistication, reflecting the spirit of the city surrounds it.

our name is a tribute to true Italian gastronomic heritage, a harmonious symphony of exceptional ingredients, craftsmanship and authentic flavors.

Enjoy your experience

CRUDO

SASHIMI DI RICCIOLA, PESCA NETTARINE, LA SUA VINEGRAITTE, DRAGONCELLO (S) • 140
Amberjack sashimi, peach nectarine, peach vinegraitte, tarragon

CRUDO DI GAMBERO ROSSO, SCAMPO, MIELE E MOSTARDA DRESSING (S, M) • 150
Red prawn, Scottish langoustine, squid, mustard, and honey sauce

TARTARE DI CAPASANTA, RAVANELLO, LAVANDA, POMPELMO, CAVIALE OSETRA (S) • 165
Hokkaido scallop tartare, watermelon radish, pomelo, lavender, osetra caviar

GRAN CRUDO (CARPACCIO DI RICCIOLA, GAMBERO ROSSO, SCAMPI, CAVIALE OSETRA, OSTRICHE GILLARDEAU, CAPESANTE, POLPO) (SF, SH) • 599
Rawfishplatter (Amberjack carpaccio, Sicilian red prawns, langoustine, Hokkaido scallops, black caviar osetra, Gillardeau oysters, Octopus)

CAVIALE

CAVIALE OSETRA (D, G, SF) • 655 30g / 1,100 50g
C AVIALE BELUGA (D, G, SF) • 960 30g / 1,600 50g
Our caviar is served with potato blinis and sour cream

OSTRICHE

GILLARDEAU N°2 (SH)
(150 /3PCS)(290/6PCS)(550/12PCS)

DYBBA (EMARATI)
(SH) (110/3PCS)(249/6PCS)(499 /12PCS)

SELEZIONE DI FORMAGGI (D)

• 3 X 80 - 5 X 110 - 8 X 155

Selection of Italian cheese with homemade honey and jam

(D) Dairy - (G) Gluten - (SF) Seafood - (SH) Shellfish - (S) Soy - (N) Nuts - (V) Vegetarian - (A) Alcohol - (SD) Sulphur Dioxide and Sulphites - (E) Eggs - (SS) Sesame seeds - (C) Celery - (M) Mustard

All the above prices are inclusive of 10% Service Charge, 7% Municipality Fee and 5% VAT

A LA CARTE MENÙ

INTRODUZIONE

**ARANCINO DI FREGULA SARDA, MOZZARELLA,
SALSA VERDE (SB, E, G, S, D, C)
3 PCS 80 - 5 PCS 130**
Fregula Arancini, buffalo mozzarella, green salsa

VARIAZIONE DI POMODORI (V, G) • 85
Variation of local tomatoes carpaccio

INSALATA GIARDINO (V, S) • 95
Garden salad, crisp lettuce, in a light
vegan dressing

COMPOSIZIONE DI ASPARAGI (E, SP) • 130
Green asparagus velouté, grilled white asparagus,
strawberry, marinated egg yolk

CARPACCIO DI MANZO, RUCOLA, PARMIGIANO (D) • 140
Rolled beef, arugula, parmigiano reggiano

**BATTUTA DI MANZO SERVITA IN MODO CLASSICO
(D, G, SF, SH, S) • 140**
“Belcanto” beef tartare

BURRATA “BELCANTO” (D, G, V) • 160
“Belcanto” burrata

**SCAMPI COTTI NEL BURRO CHIARIFICATO,
CAROTE GLASSATE, BABY GEM (S, D, C) • 170**
Scottish langoustine, glazed carrots, grilled baby gem

**FRITTO DI CALAMARI, GAMBERI POLIPO E
VERDURE MAIONESE AL FINOCCHIETTO
(D, G, SF, SH, E) • 185**

Fried calamari, prawns, octopus, vegetables, dill mayo

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PASTA & RISOTTO

**SPAGHETTI ALLA SALSA POMODORO DEL PIENNOLO
(D, G, C) • 135**
Spaghetti with signature tomato sauce

**MACCHERONCINI DI PASTA FRESCA ALL'ARRABBIATA
(G, C) • 145**
Fresh homemade Maccheroncini, arrabbiata sauce

**LINGUINE AI PORRI, CALAMARETTI SPILLO, LIMONE
CANDITO (G, S) • 150**
Homemade linguine pasta, leek fondant, grilled baby squid,
and candied lemon

**TORTELLINI AL PROSCIUTTO DI VITELLO, PISELLI
FRESCHI, SALSA PARMIGIANO (D, G, E) • 155**
Homemade tortellini with veal ham, seasonal green pea,
Parmigiano sauce

TROFIE AL PESTO DI BASILICO E BURRATA (D,G,N) • 155
Traditional trofie pasta from Liguria with basil pesto

**RAVIOLI AL BRASATO DI MANZO, ASPARAGI BIANCHI,
ERBA CIPOLLINA (G, E, C) • 165**
Homemade ravioli with braised beef, white asparagus, chives

**ELICHE PINOLATA, SCAMPO MARINATO AL LIMONE,
BOTTARGA DI MUGGINE, CERFOGLIO (D, G, S) • 175**
Eliche pasta, pinenuts sauce, langoustine tartare, mullet roe

TOMATO TEXTURE RISOTTO (D, C) • 150
Risotto, yellow tomato sauce, red cherry tomato confit, herbs

SIGNATURE RISOTTO GREEN PLANET (D, C, S) • 170
Aromatic herbs, chlorophyll, marinated Sicilian red prawns, local
edible

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A LA CARTE MENÙ

PIATTI PRINCIPALI DI CARNE

SELLA DI AGNELLO SPEZIATA, FAVETTE, SCALOGNO MATURATO, JUS AL GINEPRO (D, C, E, SP) • 190

Panseared lamb's saddle, fava bean, glazed shallots, juniper lamb jus

FILETTO DI MANZO COTTO SUI CARBONI, PORRO, PEPERONE, KIWI, SALSA CAFFE' (D, C) • 245

Charcoal grill tenderloin beef, leek, red capsicum, kiwi, Arabica coffee jus

PIATTI PRINCIPALI DI PESCE

BRANZINO COTTO SULLA PELLE, ASPARAGI BIANCHI VERDI, PEPERONCINO, SALSA ZAFFERANO E FINOCCHIETTO (S, D, C) • 180

Aged seabass with crispy skin, seasonal asparagus, saffron dill sauce

RICCIOLA IN OLIOCOTTURA AROMATICA, FINOCCHIO ARROSTO, INDIVIA BELGA (S, D, C) • 195

Amberjack poached in aromatic EVO oil, roasted fennel, red endives, buttermilk sauce

PESCE

PESCATO DEL GIORNO (SF, SH)

Fresh catch of the day from the sea food market

(Isolana, grilled, salt baked)

SPECIALITÀ ALLA GRIGLIA

Served with a choice of side dish

FILETTO DI MANZO • 299

250g beef tenderloin

CHATEAUBRIAND • 599

500g beef tenderloin

RIBEYE • 499

400g Ribeye

TOMAHAWK • 855

1.2kg Tomahawk steak
to be shared for 2 people

CARRÈ DI AGNELLO • 550

600g lamb rack

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PIZZA

QUEEN MARGHERITA (D, G, V) • 129

Mozzarella, tomatoes, basil, olive oil

CINQUE FORMAGGI (D, G) • 145

Mozzarella fiordilatte, gorgonzola, Parmigiano Reggiano, taleggio, burrata cheese, pear

DIAVOLA (D, G) • 150

Mozzarella fiordilatte, tomato sauce, spicy beef salami

CAPRICCIOSA (D, G) • 155

Mozzarella fiordilatte, tomato sauce, veal ham, button mushroom, artichoke, black olives

MAMMA GIOVANNA (D, G, S) • 165

Tomato sauce, tomato confit "Cetara", anchovies, garlic confit

BELCANTO SUMMER (D, G, S) • 170

Green zucchini, buffalo mozzarella, sautéed prawn, zucchini flower

TARTUFATA (D, G, V) • 190

Mozzarella fiordilatte, truffle cream, fresh black truffle

CONTORNI

PATATE NOVELLE AL FORNO (V) • 50

Baked baby potato

PATATE SCHIACCIATE ALL'ACETO (V) • 50

Smash Potato

VERDURE GRIGLIATE (V) • 50

Grilled vegetables

CAROTE E PORRI COTTI DOLCEMENTE (V) • 50

Glaze baby carrots and leek

ASPARAGI (V) • 60

Green and white sautéed asparagus, garlic, chili oil

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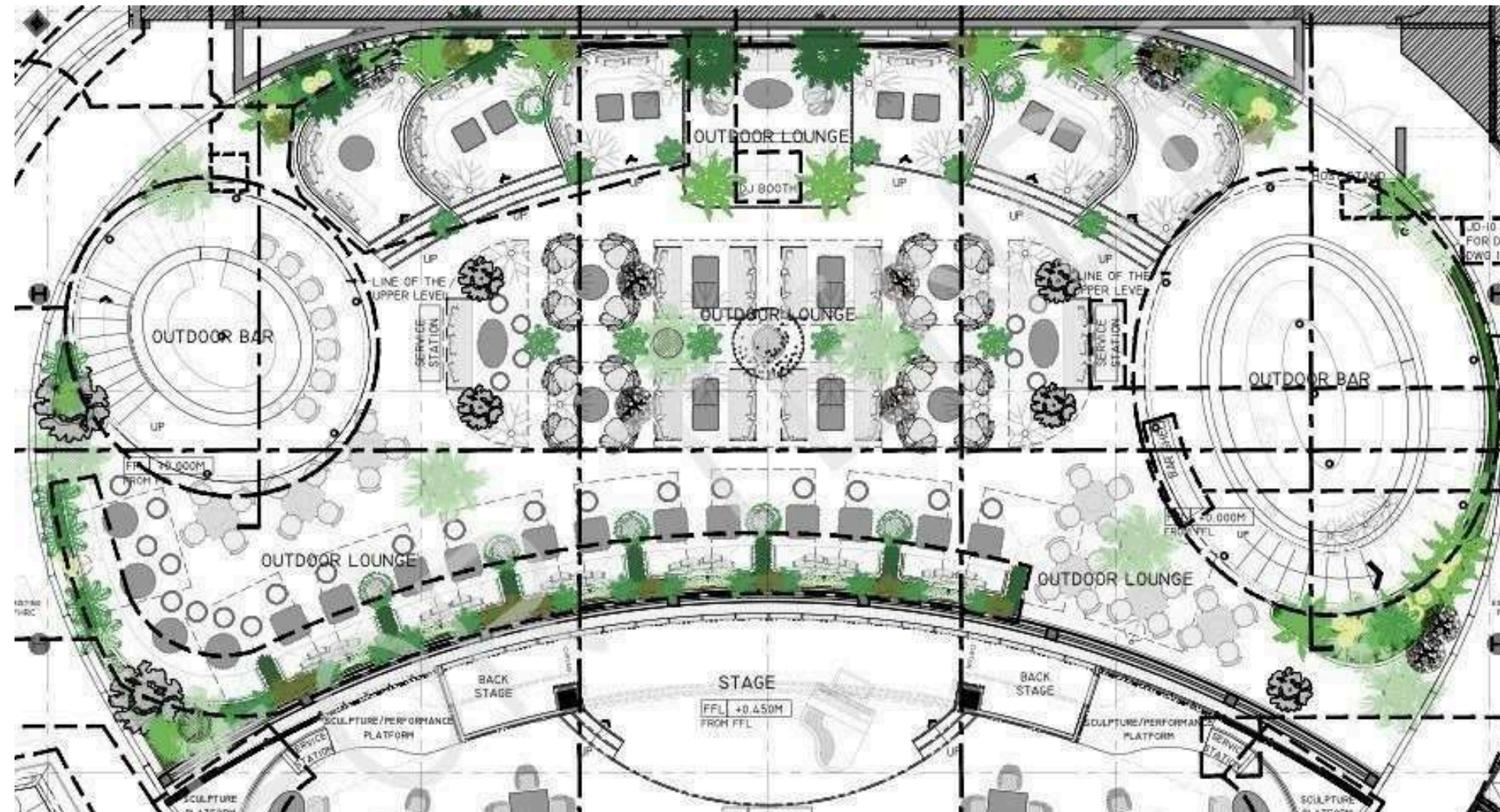


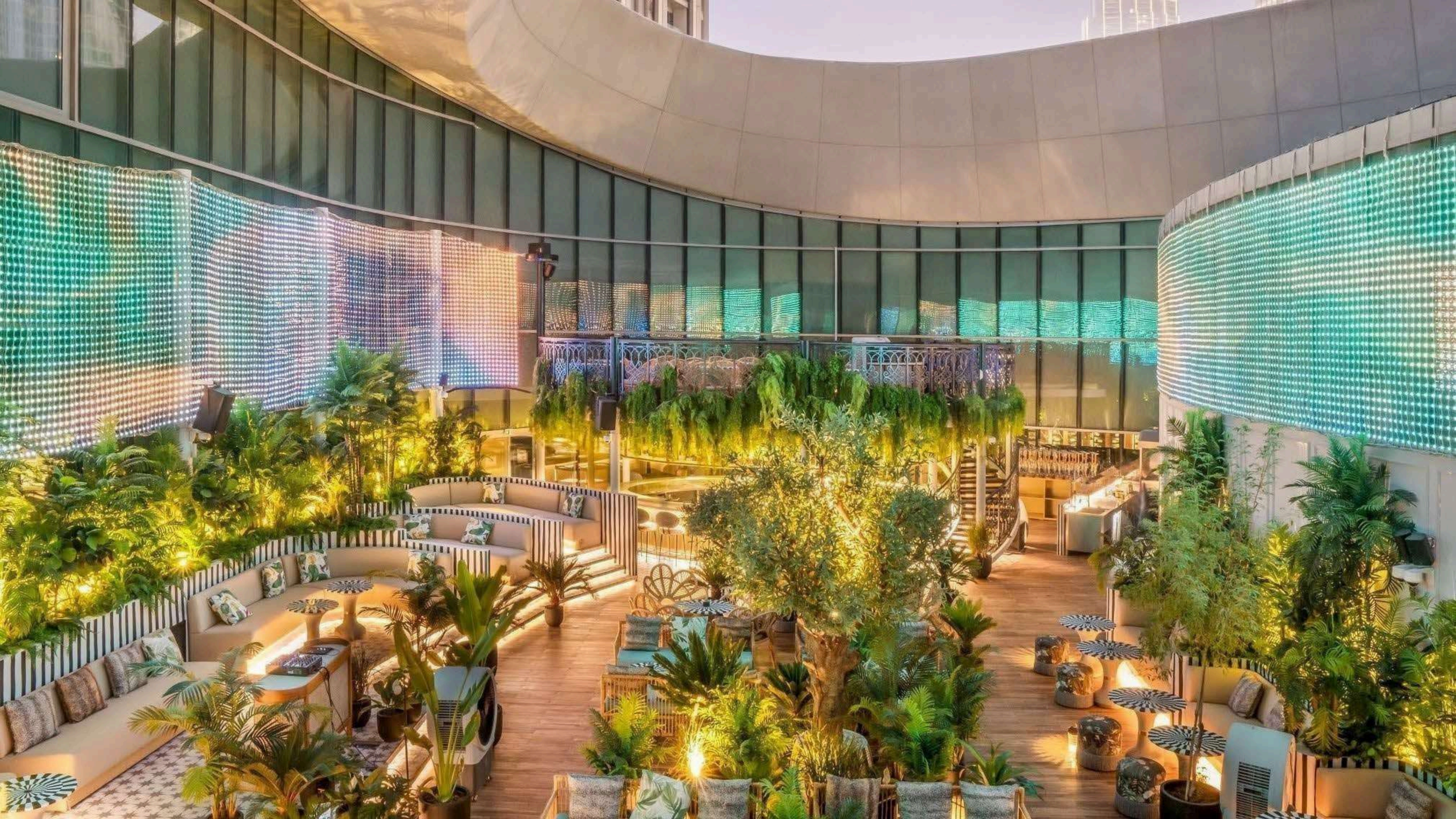
**BELCANTO
TERRACE**



The **Terrace of Belcanto** is a hidden garden gem in the heart of **Downtown**. Dive into lush greenery, exotic prints, and vibrant patterns with phenomenal views of the **Burj Khalifa**. Run away from reality and breathe fresh air in a secluded atmosphere under the stars of **Dubai**. The Terrace can offer an unforgettable open-air dinner or **cocktail parties**, Whether it's a gathering at Belcanto or a group event at Belcanto Terrace.

BELCANTO TERRACE









PRODUCT LAUNCHES, GROUP GATHERINGS, PARTIES, AND SO ON. HOST A GROUP EVENT WHILE DINING IN THE HIDDEN GARDEN OF BELCANTO, WHILE ENJOYING THE VIEW OF BURJ KHALIFA.

MENU

Set menus are available and can be customized to suit each event.

BAR

Our bar manager curates beverage packages.

ENTERTAINMENT AND MAPPING

Live music available upon request.

DECORATIONS

Any additional decoration would require approval from the venue.

INDOOR - EXCLUDING TERRACE

Seated: 160

Standing: 280

DAYTIME (10 AM - 4 PM)
PRICE UPON REQUEST

EVENING (6 PM - 1 AM)
PRICE UPON REQUEST

OUTDOOR - INCLUDING TERRACE

Seated: 160 inside & 180 outside

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PRICE UPON REQUEST

The layout can be changed
Prices might vary in December & January



BEVERAGE PACKAGE 1

SOFT DRINKS

Pepsi,Up, Mirinda, Mountain Dew,
Rockstar Energetic drink,
Goldberg Tonic,GoldbergSoda

FRESH JUICES

COFFEE AND TEA SELECTION

STILL & SPARKLING WATER

150 AED PER PERSON FOR 2 HOURS
(+ AED 50 PER PERSON PER
ADDITIONAL HOUR)

BEVERAGE PACKAGE 2

HOUSE WINE SELECTION

Red wine, White wine

HOUSE POURING SPIRITS

Vodka,Gin,Tequila, Whisky,Rum

SOFT DRINKS

Pepsi,Up, Mirinda, MountainDew,
Rockstar Energetic drink,
Goldberg Tonic, GoldbergSoda

FRESH JUICES

COFFEE AND TEA SELECTION

STILL & SPARKLING WATER

300 AED PER PERSON FOR 2 HOURS
(+ AED 100 PER PERSON PER
ADDITIONAL HOUR)

BEVERAGE PACKAGE 3

PREMIUM WINE SELECTION

Red wine, White wine, Rosé wine

PREMIUM POURING SPIRITS

Vodka,Gin,Tequila, Whisky,Rum

SOFT DRINKS

Pepsi,Up, Mirinda, MountainDew,
Rockstar Energetic drink,
Goldberg Tonic, GoldbergSoda

FRESH JUICES COFFEE AND TEA SELECTION

STILL & SPARKLING WATER

400 AED PERPERSON FOR2HOURS(+AED
150 PER PERSON PER ADDITIONAL HOUR)

ADDITIONAL PROSECCO OR CHAMPAGNE

ADDITIONAL PROSECCO OR CHAMPAGNE

PACKAGE 2 + ADDITIONAL PROSECCO

100 AED PER PERSON FOR 2 HOURS
(+ AED 50 PER PERSON PER
ADDITIONAL HOUR)

PACKAGE 2 + ADDITIONAL CHAMPAGNE

250 AED PER PERSON FOR 2 HOURS
(+ AED 150 PER PERSON PER
ADDITIONAL HOUR)

PACKAGE 3+ ADDITIONAL CHAMPAGNE

250 AED PER PERSON FOR 2 HOURS
(+ AED 150 PER PERSON PER
ADDITIONAL HOUR)



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CONTACT AND INFORMATION

RESERVATIONS@BELCANTO.REST.COM