

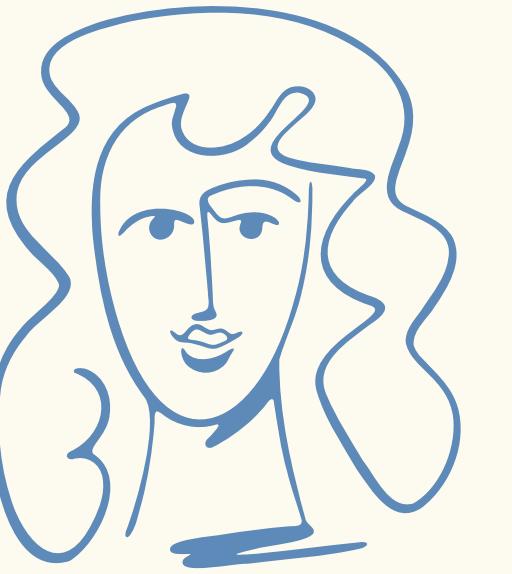
Lucia's

- Private Dining & Events -

Jumeirah Beach Hotel

@luciasdubai  www.luciasdubai.com

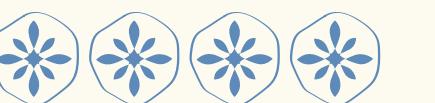
From the shores of Capri to Dubai



Lucia's

Lucia's is, set by the beach complete with gorgeous views of the *Burj Al Arab*, offering an immersive dining experience that captures the true essence of Capri.

With its breathtaking coastal setting, Lucia's delivers a festive ambiance, high-quality cuisine, and signature entertainment, allowing guests to fully embrace the charm and spirit of Italy's coastline.





VENUE

Jumeirah Beach Hotel

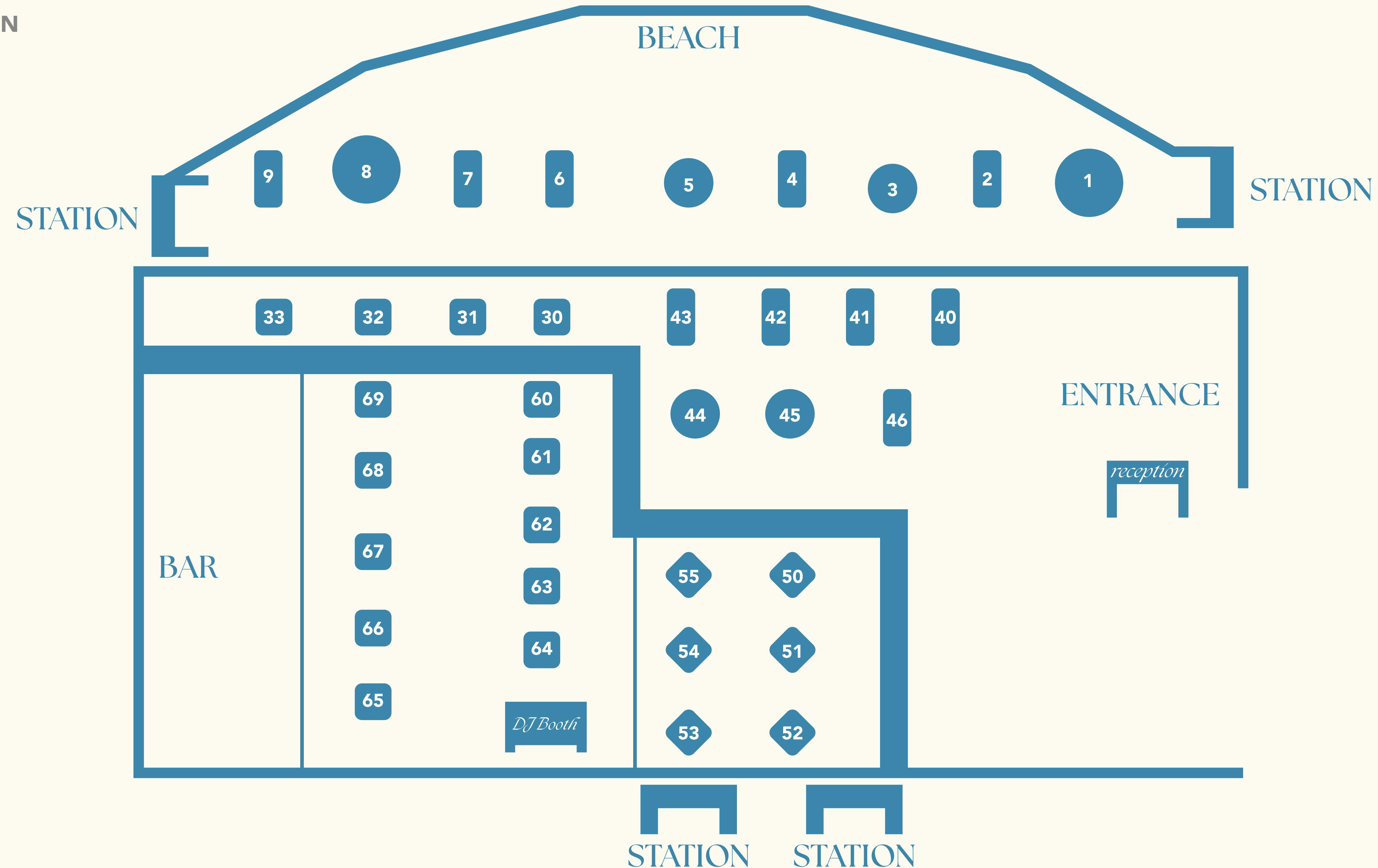
CAPACITY

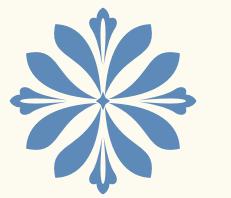
Cocktail style up to 200 pax / Seated dinner 125 pax

Lucia's offers a breathtaking view of the Burj Al Arab, surrounded by lush greenery that bring a vibrant Mediterranean touch. With its chic, playful design, the space radiates the charm of Capri in every detail.



FLOOR PLAN





Entertainment

At Lucia's we eat, sing, dance and laugh to our heart's content. With Lucia's we feel liberated and joyous, childish and carefree. These emotions transcend all ages, cultures and allow us to seize the day like it's the last.

The entertainment will leave you exhilarated with upbeat and dynamic DJ sets, with live entertainment by a singer performing Italy's most renowned hits and so much more! A moment here promises pure escapism, taking you on an epic journey, where great times and a brilliant party are guaranteed.





HEAD CHEF
Andrea Zurru

Lucia's authentic yet playful menu is lovingly managed by Head Chef Andrea Zurru, a devotee and advocate of the food of his beloved homeland. As Lucia's Head Chef, he brings a wealth of experience and bubbling passion to every dish he creates.

Chef Andrea Zurru shares,
"Together with my incredible team, we're bringing an array of authentic Italian flavors to the local food scene, perfectly complementing the vibrant aesthetic and unforgettable atmosphere at Lucia's. Our goal is for you to taste our passion in every bite."

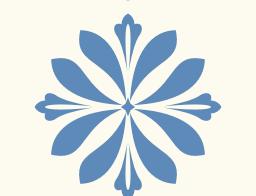


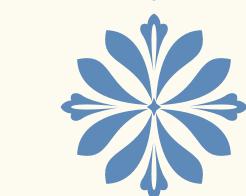
Select your Menu

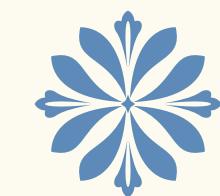
Our Head Chef has created a series of menu selections curated specially for your events. The menus consist of sophisticated, generous and authentic Italian dishes all whipped up by the master chefs in the kitchen and are meant to be shared with friends in a fun and relaxed atmosphere.

The finest seafood from Sicily also features on the menus. Pair your dishes with our creative selection of cocktails and our extensive list of drinks.









Canapés Menu

8 Pieces Set Menu | 10 Pieces Set Menu | 12 Pieces Set Menu

Vegan

- Compressed Watermelon, Puffed Quinoa, Blueberry (V)
- Rainbow Grilled Veggie SkewerV Sweet Potato & Avocado Bite (V)
- Tomato Concasse, Pine Nuts, Black Olive Bruschetta (G)

Vegetarian

- 36 Months Parmigiano Reggiano, Aged Balsamic Vinegar (V, D)
- Cheddar & Truffle Beignets (V, D, G)
- Mini Truffle Gougeres With Gold Leaves (V, D, G)
- Burrata Stuffed Cherry Tomato With Basil Oil (V, D)
- Onion & Figs Mini Tart (V, D, G)
- Wild Mushroom Arancini (V, D, G)

Fish & Shellfish

- Dibba Bay Oyster Tartare, Pickled Cucumber, Tabasco (S)
- White Crab Tart, Graviera Cheese, Spring Onion (D, G, S)
- Purple Prawns Cocktail, Smoked Paprika, Chives (S)
- Spiced Shrimp Vol Au Vent (S,D,G)
- Bluefin Tuna Tataki, Strawberry, Balsamic Reduction (F)
- Classic Bluefin Tuna Tartare On SpoonF Classic Wild Salmon Tartare On Spoon (F)
- Tapioca Cracker, Smoked Salmon Mousse, Salmon Roe (F)
- Teriyaki Cured Salmon Cup (G, F)

Meat & Poultry

- Chicken Thigh Yakitori Skewer (G)
- Chicken Vol Au Vent, Truffle Béchamel, Crispy Bacon (D, G)
- Chicken Liver & Onion Chutney Beignet (D, G, A)
- Foie Gras Macaroons, Aged Balsamic Vinegar, Maldon Salt (D, A)
- Duck Rillettes, Toasted Brioche, Orange Jam (D, G)
- Smoked Duck, Spiced Ricotta, Figs Jam Cup (D, G)
- Barbacoa Pulled Short Ribs Mini Tacos (G)
- Beef Tenderloin Tartare Ona Spoon, Classic Condiments
- Steak Tartare On Spoon, Truffle Mayo, Crispy Parmesan (D)
- Lamb Belly Fritters With Sauce Paloise (D, G)

Dessert

- Chocolate Strawberry (D)
- Macaroon Selection (D)
- Mini Passion Fruit Cheesecake (V, D, G)
- Mini Salted Caramel Cheesecake (V, D, G)
- Mini Tiramisu (V, D, G)
- Mini Capri Lemon Tart (V, D, G)
- Mini Fruit Tart (V, D, G)
- Mini Blueberry PannacottaV, D)
- Exotic Fruit Skewers (V)



Food Set Menus

* Set Menu One *

STARTERS (Sharing)

LUCIA'S (V, D, M, TN)
buffalo mozzarella, grilled peach, rocket, asparagus, pine nuts, blood orange dressing

BRUSCHETTA (V, G, D, TN)
toasted sourdough bread, stracciatella, confit tomatoes, basil pesto, pistachio

CALAMARI FRITTI (D, G, SF)
deep fried crispy baby squid, zucchini, capri lemon mayo

BRESAOLA (D, M, TN, SP)
italian cold-cut beef, 18 months grana padano, roasted figs, toasted walnuts, balsamic glaze

MAIN COURSE (sharing)

RIGATONI CACIO E PEPE (V, G, D)
rigatoni pasta, creamy pecorino cheese sauce, black pepper

ORATA GRIGLIATA (C, F, SP)
grilled sea bream fillet, vegetable caponata, green herbs sauce

POLLO IN CASSERUOLA (C, D)
roasted chicken supreme, artichokes, new potatoes, baby carrots, butter and rosemary jus

DESSERT (sharing)

TIRAMISU CLASSICO (G, E, D)
mascarpone cream, coffee, ladyfinger biscuits, cocoa powder

TARTELLETTA

AL LIMONE (V, G, E, D, TN)
vanilla sablé, lemon curd, lemon marmalade, italian meringue, candied lemon

STARTERS (Sharing)

BURRATA (V, D, M, SP)
italian burrata 150gr, marinated heirloom tomatoes, basil oil, modena balsamic glaze

CARPACCIO DI MANZO (D, M, SP, R)
seared wagyu beef, rocket leaves, parmesan cheese, balsamic vinegar dressing

ARANCINI AI FUNGHI (V, G, E, D, M)
E TARTUFO
sicilian rice balls, mixed wild mushrooms, buffalo mozzarella, truffle mayo

FRITTO CAPRITANO (G, SF, D)
baby squid, prawns, zucchini, spicy tomato sauce

DESSERT (sharing)

TIRAMISU CLASSICO (G, E, D)
mascarpone cream, coffee, ladyfinger biscuits, cocoa powder

BABÀ NAPOLETANO

(V, G, E, D)
traditional neapolitan moist cake, citrus chantilly cream, candied orange

* Set Menu Two *

STARTERS (Sharing)

RISOTTO AI FUNGHI
E TARTUFO NERO (V, C, G, D)
carnaroli rice, mixed wild mushrooms, butter, parmesan cheese, fresh black truffle

GAMBERONI ALLA GRIGLIA (SF, SP)
grilled tiger prawns, italian tomato salmoriglio, charred lemon

TAGLIATA DI LOMBATA (C, D)
black angus striploin, rocket leaves, datterino tomatoes, grana padano

DESSERT (sharing)

TIRAMISU CLASSICO (G, E, D)
mascarpone cream, coffee, ladyfinger biscuits, cocoa powder

BABÀ NAPOLETANO

(V, G, E, D)
traditional neapolitan moist cake, citrus chantilly cream, candied orange

* Set Menu Three *

MAIN COURSE (sharing)

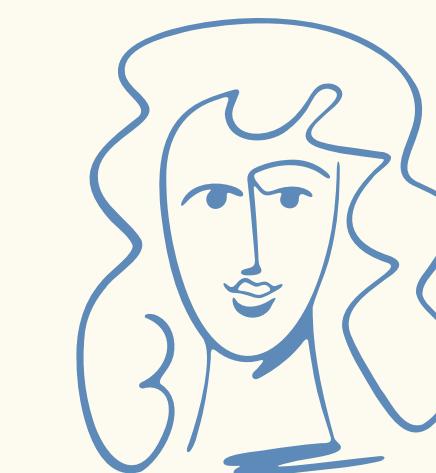
PACCHERI ALL'ASTICE (C, G, SF)
gragnano paccheri pasta, fresh blue lobster, bisque, cherry tomatoes, basil

BRANZINO DEL MEDITERRANEO (F, SP)
whole oven-baked sea bass, marinated grilled vegetables, salmoriglio

MILANESE DI VITELLO (G, E, D, M)
breaded milk-fed veal cutlet cooked in butter, rocket leaves, cherry tomatoes and parmesan salad

DESSERT (sharing)

LUCIA'S DESSERT
PLATTER (V, G, E, D, TN)
chef's selection of desserts, fresh fruits & italian gelato



Beverage Packages

* Non - Alcoholic Package *

WATER

Acqua Panna
San Pellegrino

SOFT DRINK

Pepsi
Diet Pepsi
7 Up
Diet 7 Up
Franklin & Sons Soda Water
Franklin & Sons Tonic Water
Franklin & Sons Ginger Beer
Franklin & Sons Ginger Ale

MOCKTAILS

FRESH JUICES

HOT BEVERAGES

* Regular Package *

WINE SELECTION

WHITE
Pinot Grigio, Giorgio & Gianni, Italy

ROSÉ

Pinot Grigio Rosé, Italia, Italy

RED

Nero d'Avola. Da Luca
Sicily, Italy

SPIRITS

Ketel One, Vodka
Tanqueray, Gin
Takamaka White, Rum
Johnnie Walker Red Label, Whisky

NON-ALCOHOLIC

Water
Soft Drinks
Juices
Hot Beverages

Beverage Packages

* Regular Package *

Included cocktails & beer

WINE SELECTION

WHITE

Pinot Grigio, Giorgio & Gianni, Italy

ROSÉ

Pinot Grigio Rosé, Italia, Italy

RED

Nero d'Avola. Da Luca
Sicily, Italy

BEER

Birra Moretti

SPIRITS

Ketel One, Vodka
Tanqueray, Gin
Takamaka White, Rum
Johnnie Walker Red Label, Whisky

COCKTAILS

Bellini

Negroni

Aperol Spritz

NON-ALCOHOLIC

Water

Soft Drinks

Juices

Hot Beverages



* Premium Package *

WINE SELECTION

WHITE

Pinot Grigio, Giorgio & Gianni, Italy

ROSÉ

Pinot Grigio Rosé, Italia, Italy

RED

Nero d'Avola. Da Luca
Sicily, Italy

SPARKLING WINE

Ruggeri Argeo Prosecco DOC, Italy

BEER

Birra Moretti

SPIRITS

Ciroc, Vodka

Tanqueray 10, Gin

Havana 7, Rum

Johnnie Walker Black Label, Whisky

COCKTAILS

Bellini

Negroni

Aperol Spritz

NON-ALCOHOLIC

Water

Soft Drinks

Juices

Hot Beverages

Lucia's

Jumeirah Beach Hotel



Valet Parking Available

Opening Hours **Daily** from 12 pm - 1 am

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