



The Jewel in the crown of Italian restaurants

Signor Sassi Dubai, launched in September 2023, graces the prestigious St. Regis Dubai Gardens, Palm Jumeirah.

At Signor Sassi, we embrace the essence of Italian culture, celebrating its rich history and timeless elegance. With an exquisite blend of a classic Italian service, extraordinary cuisine and opulent interiors, Signor Sassi captures the true spirit of sophisticated dining.

The interior is a visual masterpiece that is inspired by the luxury villas and gardens surrounding Lake Como. The venue boasts a custom-made wine cellar, Venetian Murano inspired chandeliers and features a showstopping olive tree as the focal point of the dining room, beautifully complemented by lush greenery throughout, rich dark woods and soothing pastel tones.

The main dining room magically opens to reveal the beautiful II Giardino di Sassi. Taking centre stage is a magnificent marble fountain creating a sense of grace and tranquillity. Surrounded by lush greenery and bathed in warm sunlight, II Giardino di Sassi provides a picture-perfect backdrop for any occasion.





Welcome to a culinary experience like no other. Step into our world of exquisite flavours, where tradition meets innovation and passion is infused into every dish. Our menu is meticulously crafted to take you on a gastronomic journey through the diverse regions of Italy.

Each ingredient is carefully sourced, ensuring only the finest and freshest produce grace our kitchen. Our talented Chefs, masters of their craft, skillfully transform these ingredients into culinary masterpieces that will tantalize your taste buds and leave you craving for more.



FULL VENUE HIRE

Inspired by the palatial villas of Lake Como, Signor Sassi boasts an expansive 10,000 sq ft. space that can accommodate up to 250 seated guests. It features an elegant dining room that gracefully opens up to reveal a sprawling garden where guests are invited to dine under the idyllic pergola with a view of the magnificent fountain.

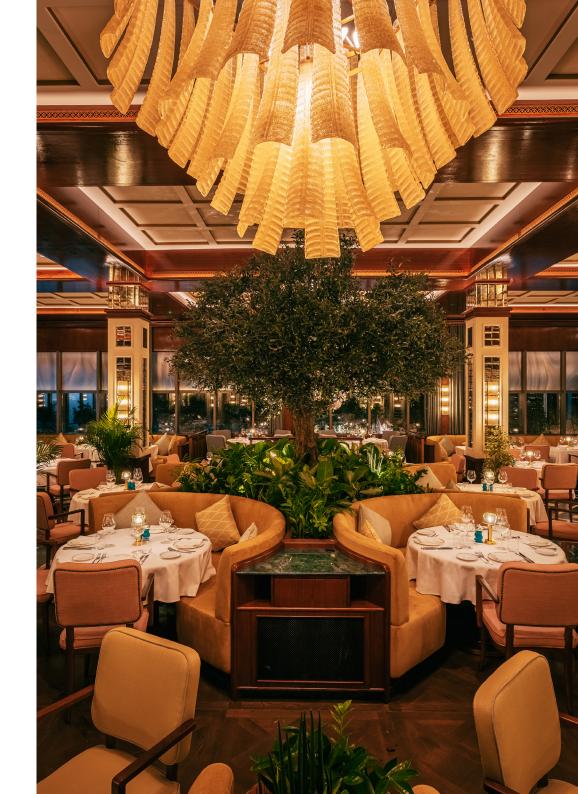
At the forefront of Signor Sassi, a bar celebrates the elegance of the Art Deco era, leading guests into a dining room floor that exudes opulence with a quintessential Italian flair.

At the heart of the dining room, a flourishing olive tree stands tall and is surrounded by plush booth seating. The space is divided by six grand pillars featuring the same antique mirroring that be seen throughout. Lush foliage throughout the restaurant connects the dining room with the breathtaking II Giardino di Sassi.





(including indoor lounge)



IL GIARDINO DI SASSI

Step into II Giardino di Sassi and let it transport you to a captivating Italian garden. At its heart, a magnificent fountain takes center stage, flawlessly complemented by a profusion of lush greenery, all sheltered beneath an inviting pergola canopy. With a more subdued color palette, harmoniously juxtaposed against terracotta marble and terrazzo flooring, II Giardino di Sassi provides the ideal backdrop for any occasion. Guests are invited to savor cocktails at our splendid Giardino lounge, followed by a resplendent dining experience.





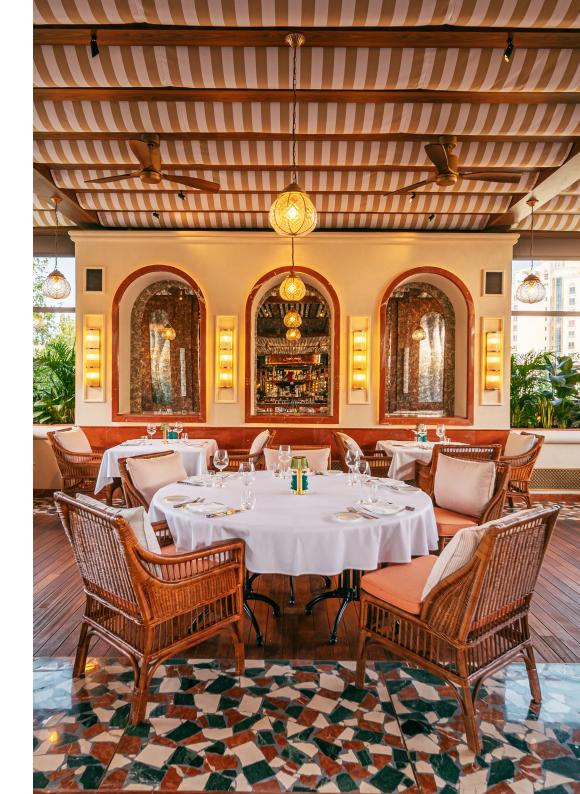


ANFITEATRO

Tucked away in the far side of II Giardino di Sassi, the Anfiteatro is the perfect setting for intimate celebrations. Sheltered beneath a plush pergola, guests are invited to enjoy a tranquil dining experience amidst verdant foliage. Whether you are hosting a birthday party, a wedding celebration, a product launch, or a corporate dinner, your guests are sure to enjoy an unforgettable experience. The dining area has been meticulously crafted to foster engaging conversations, and our indulgent sharing menus, along with exceptional cocktail and wine selections, are certain to create a lasting impression.







IL GIARDINO DI SASSI LOUNGE

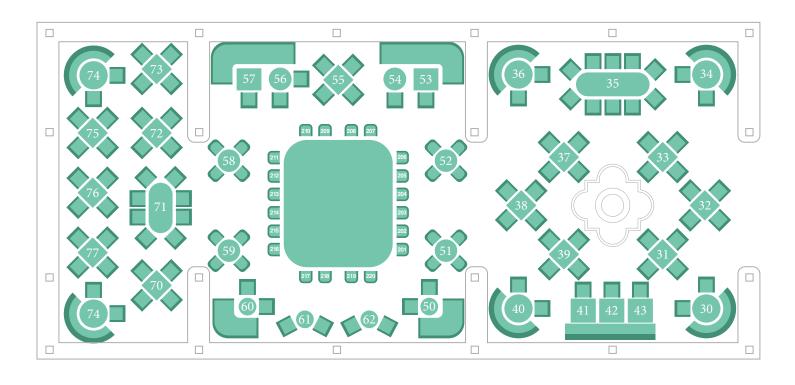
Look no further for the ideal venue to host your next cocktail party than the II Giardino di Sassi Lounge. The island bar, adorned with terracotta marble and exquisite brass finishings, is an absolute showpiece. Guests are encouraged to unwind and enjoy a variety of lounge seating and high tables, and for those who wish to witness our skilled mixologists in action, the luxurious bar seating is the perfect vantage point. To take your event to new heights, our chefs have curated a delightful assortment of hot, cold, and sweet canapés to choose from.





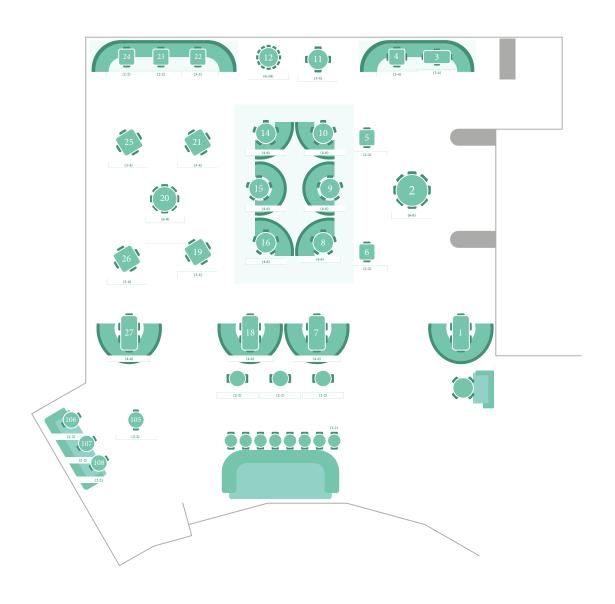
FLOOR PLAN

Il Giardino di Sassi Layout



FLOOR PLAN

Dining Room & Bar Layout



CANAPE MENUS

Canapes Passed Butler Style on Silver Trays



Tomato Bruschetta
Mushroom & Truffle Tartellette
Bruschetta with Zucchini & Burrata
Mozzy Bite with Vegetables
Artichoke Salad Bowl
Seabass Tartare Cone
Salmon Tartelette with Sour Cream
Tuna & Avocado Basket
Veal Tonnato Tartellette
Beef Tartare Cone



Pizzetta Margherita

Pallotte Cacio e Ova with Tomato Sauce
Aubergine Parmigiana Bowl
Truffle Fried Arancini
Scallops with Spinach & Capers
Fried Gamberetti & Calamari Bowl
Baccala Mantecato with Polenta Chips
Prawns Skewers with Chili & Garlic
Croque Monsieur with Veal Ham
Beef Skewers
Pizzetta with Spicy Salame
Beef Meatballs with Tomato Sauce



Fruit Tart

Pistachio Bigné

Hazelnut Bigné

Chocolate Bigné

Tiramisu

Sicilian Cannolo

Lemon Merengue Tart

Caprese Cake

Cherry Merengue

Hazelnut Icecream Cone

Pistachio Icecream Cone

AED 110 - 6 SELECTED ITEMS | AED 150 - 8 SELECTED ITEMS | AED 180 - 10 SELECTED ITEM

MENUS

CAPRI

Selection of Appetizers

Burrata with Datterino Tomatoes $^{\rm V}$ Artichokes & Parmesan Cheese Salad $^{\rm V}$ Prawns & Avocado Salad with Tomatoes, Cucumber & Grilled Corn Beef Carpaccio alla Signor Sassi with Rocket Salad & Parmesan Crisps

Main Courses

Risotto Signor Sassi with Porcini Mushrooms $^{\rm V}$ Scottish Salmon Fillet with Caponata Chicken Spezzatino alla Diavola with Spicy Tomato Sauce & with Tuscan Bread

Add on The Famous Spaghettini with Lobster ^{G, F} | 75

Dessert

Traditional Tiramisu $^{\rm V}$ Freshly Made to Order Pistachio Ice Cream $^{\rm V}$ Almond Caprese Cake $^{\rm V}$ Black Cherry Meringue $^{\rm V}$

AED 400 PER PERSON

TAORMINA

Selection of Appetizers

Burrata with Datterino Tomatoes ^v
Artichokes & Parmesan Cheese Salad
Gamberetti & Calamari Fritti with Fresh Chili & Tartar Sauce
Beef Carpaccio alla Signor Sassi with Rocket Salad & Parmesan Crisps

Main Courses

Gnocchi alla Sorrentina with Mozzarella $^{\rm V}$ Scottish Salmon Fillet with Caponata Veal Lemon Escalopes with Lemon Sauce & Seasonal Salad

Add on The Famous Spaghettini with Lobster G, F | 75

Dessert

Traditional Tiramisu $^{\rm V}$ Freshly Made to Order Pistachio Ice Cream $^{\rm V}$ Almond Caprese Cake $^{\rm V}$ Black Cherry Meringue $^{\rm V}$

AED 500 PER PERSON

MENUS

AMALFI

Selection of Appetizers

Burrata with Datterino Tomatoes ^v

Beetroot & Asparagus Carpaccio with salted Ricotta Cheese ^v

Classic Signor Sassi Salad with Asparagus, Avocado, Artichokes & Mozzarella ^v

Gamberetti & Calamari Fritti with Fresh Chili & Tartar Sauce

Beef Carpaccio alla Signor Sassi with Rocket Salad & Parmesan Crisps

Main Courses

Gnocchi alla Sorrentina with Mozzarella $^{\rm v}$ Scottish Salmon Fillet with Caponata Wagyu Ribeye with Broccoletti & Roasted Potatoes

Add on The Famous Spaghettini with Lobster $^{\rm G,\,F}$ $\mid~75$

Dessert

Traditional Tiramisu $^{\rm V}$ Freshly Made to Order Pistachio Ice Cream $^{\rm V}$ Almond Caprese Cake $^{\rm V}$ Black Cherry Meringue $^{\rm V}$

AED 600 PER PERSON

PORTOFINO

Selection of Appetizers

Burrata with Datterino Tomatoes $^{\rm V}$ Artichokes & Parmesan Cheese Salad $^{\rm V}$ Aubergine Parmigiana with Mozzarella & Parmesan Cheese $^{\rm V}$ Gamberetti & Calamari Fritti with Fresh Chili & Tartar Sauce Beef Carpaccio alla Signor Sassi with Rocket Salad & Parmesan Crisps

Main Courses

Homemade Truffle & Ricotta Ravioli

Wild Seabass Fillet with Cherry Tomatoes, Black Olives & Potatoes

Wagyu Ribeye with Broccoletti & Roasted Potatoes

Add on The Famous Spaghettini with Lobster G, F | 75

Dessert

Traditional Tiramisu $^{\rm V}$ Freshly Made to Order Pistachio Ice Cream $^{\rm V}$ Almond Caprese Cake $^{\rm V}$ Black Cherry Meringue $^{\rm V}$

AED 800 PER PERSON

BEVERAGE PACKAGES

SMERALDO

(Alcoholic Standard Package)

WATER

Acqua Panna Still San Pellegrino Sparkling

SOFT DRINKS

All Soft Drinks, Orange Juice, Pineapple Juice, Cranberry Juice, Apple Juice

CLASSIC VIRGIN COCKTAILS

Virgin Mimosa, Virgin Bellini, Shirley Temple

BEER

Peroni

WINE

*Sommelier's choice from our wine cellar

CHAMPAGNE

Prosecco (Sparkling Wine)

COCKTAILS

Strawberry Rossini, Aperol Spritz, Negroni, Bellini

ZAFFIRO

(Alcoholic Deluxe Package)

WATER

Acqua Panna Still San Pellegrino Sparkling

SOFT DRINKS

All Soft Drinks, Orange Juice, Pineapple Juice, Cranberry Juice, Apple Juice

CLASSIC VIRGIN COCKTAILS

Virgin Mimosa, Virgin Bellini, Shirley Temple

BEER

Peroni

WINF

*Sommelier's choice from our wine cellar

CHAMPAGNE

Prosecco (Sparkling Wine)

COCKTAILS

Strawberry Rossino, Aperol Spritz, Negroni, Bellini

SPIRITS

Vodka: Ketel One Gin: Beefeater Whisky: Dewar's White Label Tequila: Altos Plata Rum: Bacardi Carta Blanca

BEVERAGE PACKAGES

DIAMANTE

(Alcoholic Premium Package)

WATER

Acqua Panna Still San Pellegrino Sparkling

SOFT DRINKS

All Soft Drinks, Orange Juice, Pineapple Juice, Cranberry Juice, Apple Juice

CLASSIC VIRGIN COCKTAILS

Virgin Mimosa, Virgin Bellini, Shirley Temple

PREMIUM MOCKTAILS

Tu Vuoi Fa' L'Americano

Sassi Cafe'

Rinfrescante

Meloncello

Smeraldino

Solero

BEER

Peroni

WINE

*Sommelier's choice from our wine cellar

CHAMPAGNE

Delamotte Brut

COCKTAILS

Strawberry Rossino, Aperol Spritz, Negroni, Bellini

SPIRITS

Vodka: Grey Goose Gin: Tanqueray 10 Whisky: Johnnie Walker Black Label Tequila: Patron Silver Rum: Diplomatico Reserva

PLATINO

(Alcoholic Super Premium Package)

WATER

Acqua Panna Still San Pellegrino Sparkling

SOFT DRINKS

All Soft Drinks, Orange Juice, Pineapple Juice, Cranberry Juice, Apple Juice

CLASSIC VIRGIN COCKTAILS

Virgin Mimosa, Virgin Bellini, Shirley Temple

PREMIUM MOCKTAILS

Tu Vuoi Fa' L'Americano

Sassi Cafe'

Rinfrescante

Meloncello

Smeraldino

Solero

BEER

Peroni

WINE

*Sommelier's choice from our wine cellar

CHAMPAGNE

Delamotte Brut

COCKTAILS

Strawberry Rossino, Aperol Spritz, Negroni, Bellini

SPIRITS

Vodka: Grey Goose Gin: Tanqueray 10 Whisky: Johnnie Walker Black Label Tequila: Patron Silver Rum: Diplomatico Reserva

AED 550 pp (2 hrs) | **AED 790** pp (3 hrs) | **AED 1000** pp (4 hrs)

AED 680 pp (2 hrs) | **AED 1000** pp (3 hrs) | **AED 1300** pp (4 hrs)

