

BREAKFAST

À La Carte

Available from 09:00 to 11:00

Turkish Breakfast (G, D, N)	175
Menemen, Sucuklu Yumurta, Olives, Cucumber, Tomatoes, Jam, Assorted Cheese & Bread	
Served with Turkish Tea	
Julfar Breakfast (V, G, D, N) <i>Signature</i>	90
Egg Shakshouka, Foul Medames, Falafel, Hummus, Veg Crudités, Labneh,	
Served with Arabic Bread	
Shakshouka (V, G, D)	75
Cracked Eggs, Rose Harissa & Tomato Ragu, Capsicum,	
Feta Cheese & Grilled Bread	
Classic Eggs Benedict (G, D) <i>Signature</i>	70
English Muffin, Poached Eggs, Beef Bacon, Truffle Hollandaise, Parmesan Cheese	
Salted Caramel French Toast (V, G, D, N)	75
Hot Brioche, Whipped Cream, Chocolate Caramel Sauce, Caramelised Nus, Mixed Berries	
Blueberry Pancake (V, G, D)	70
Blueberries, Maple Syrup, Whipped Cream	

Dishes indicated with (V) Suitable for Vegetarians, (G) Gluten, (D) Dairy, (N) Nuts, (A) Alcohol, (S) Seafood.

Please let us know of any allergies or food intolerances so that we can prepare your food accordingly.

All prices are in A E D and are inclusive of 10% service charge, 7% destination fee and 5% VAT.

ALL-DAY MENU

Available from 11:00 onwards

APPETISERS & SALADS

Prawn Quinoa (G, S) <i>Signature</i>	70
Radish, Orange Segment, Melon Seeds, Edamame Drops, Mesclun Leaves, Chili Mango Dressing	
Garden Salad (V)	60
Mixed Greens, Peach, Candy Beetroot, Radish, Pumpkin Purple Potato, Edamame Beans, Lemon Honey Dressing	
Selection of Cold Mezze (V, G, D, N)	75
Hummus, Labneh, Moutabal, Muhammara, Warak Enab, Pickles & Olives	
Caesar Salad (G, D, S)	65
Baby Gem Lettuce, Parmesan, Anchovies, Turkey Bacon, Sourdough Crouton	
Add-On Grilled Chicken	30
Add-On Marinated Shrimps (S)	30

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LIGHT MEALS

Beef Burger (G, D)	110
Onion Rings, Cheddar Cheese, Tomato Chutney, Chipotle Mayo, Sesame Bun, Served with French Fries	
Falafel Halloumi Wrap (V, G, D, N)	75
Onions, Pickles, Mint, Tahini, Pomegranate, Saaj Bread, Served with French Fries	
Ramsa Club Sandwich (G, D)	90
Grilled Chicken Breast, Emmenthal Cheese, Truffle Egg, Beef Bacon, Served with French Fries	

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SNACKS AND BITES

Shrimp Quesadilla (G, D, S) <i>Signature</i>	80
Marinated Shrimps, Pico de Gallo, Sour Cream, Guacamole	
Oven Roasted Cauliflower Florets (N, G, V)	60
Pistachio Hummus, Pomegranate, Pita Bread Croutons	
Fried Calamari (G, D, S)	70
Tempura Coating, Lemon, Lime Coriander Aioli	

PASTAS AND PIZZAS

Pizza Margherita (G, D, V)	85
Buffalo Mozzarella, Basil, Tomatoes	
Pizza Diavola (G, D)	95
Beef Spicy Salami, Buffalo Mozzarella, Tomatoes	
Spinach Ricotta Ravioli (G, D)	80
Sage Butter, Grana Padano	

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FLEXIBLE DINING

By offering versatile and nutritionally balanced dishes available at any time, you can re-energise according to your personal preferences and schedule.

Anytime Plates

A breakfast-inspired dish reflective of local and organic ingredients

Miso Mushroom (G) 70

Miso Mushrooms, Spinach, Broccoli, Poached Egg, Sour Dough Bread

Anytime Burrito (G, D) 70

Flour Tortilla, Turkey Bacon, Chicken Sausage, Scrambled Egg, Tomatoes, Jack Cheese, Jalapenos, Avocado, Salsa

Nourish Bowls

A well-balanced, healthy meal that contains nourishing ingredients

Marinated Chickpeas (V) 70

Citrus Marinated Chickpeas, Avocado, Mango, Mixed Greens, Broccoli, Cherry Tomato

Brown Rice Poke (G, S) 75

Brown Rice, Seared Tuna, Avocado, Edamame, Cucumber Pickle, Cilantro, Red Radish, Sweet Miso

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DESSERTS

Saffron Milk Cake (G, D, N) <i>Signature</i>	55
Whipped Cream, Forest Berries	
Berries Cheesecake (G, D, N)	55
Baked Cheesecake with Spiced Berry Compote	
Tropical Fruits (V, D)	50
Served with Warm Chocolate	
Ice Cream (V, G, D)	20 per scoop
Salted Caramel Macadamia (N), Blueberry Cream, Oreo Cookie	

RAMSA HIGH TEA

Available from 14:00 to 20:00

Delicate Pastries
Craft Finger Sandwiches
Freshly Baked Scone
Clotted Cream & House-made Jams

Ramsa High Tea (G, D, N, S)	199
Served with a Choice of Coffee or Tea	

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