

APPETISERS & SALADS

Deconstructed Tuna Nicoise (S)	80
Olive Crusted Tuna, Haricots Verts, Purple Potato, Pickles, Quail Egg, Thousand Island Dressing	
Burrata (D)	85
Heirloom and Dehydrated Tomatoes, Arugula Basil Pesto, Balsamic, Extra Virgin Olive Oil	
Signature Garden Salad (V, G, D)	50
Mix Curley Greens, Peach, Candied Beetroot, Radish, Pumpkin Seeds, Purple Potato, Lemon Honey Dressing	
Selection of Cold Mezze (V, G, D, N)	90
Hummus, Labneh, Moutabal, Muhammara, Warak Enab, Pickles and Olives	
Classic Caesar Salad (G, D, S)	50
Baby Gem, Shaved Parmesan, Garlic Croutons, Soft Boiled Egg, Turkey Strips, Anchovy, Caesar Dressing	
Add-On Grilled Chicken	25
Add-On Marinated Shrimps	30

SOUPS

Tom Yum Goong (S)	55
Thai Shrimp Soup, Mushroom, Coconut, Chili, Tomato, Lemon Grass, Kaffir Lime	
Shorbat Adas (V, G)	40
Purée of Red Lentil, Cumin, Lemon, and Crispy Pita Bread	

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

Crispy Tortilla (V, D) Nachos Chips, Melted Cheddar, Guacamole, Tomato Salsa	45
Sticky BBQ Chicken Wings (G, D, N) Barbecue Sauce, Chili, Sesame	60
Selection of Arabic Hot Mezze (G, D, N) Meat Kibbeh, Cheese Rakakat, Lamb Sambousek Falafel, Pickles, Tahina Sauce	95

SANDWICHES AND BURGERS

Chef's Club Sandwich (G, D) Spiced Chicken Breast, Smoked Veal Bacon, Emmental Cheese, Pan-fried Egg, Truffle Spread, Toasted Bread	85
Angus Beef Burger (G, D, N) (30-minute preparation time) Grilled Beef Patty, Tangy Tomato Jam, Cheddar Cheese, Grilled Red Onion, and Chipotle Mayo	95
Kofta Wrap (G, D) Arabic Lamb Kofta, Sumac Onion, Tomato, Lettuce, Pickles, Garlic Sauce, Saj Bread	85

*Above dishes are served with French Fries, Garden Salad, or Sweet Potato Fries

PIZZA

Frutti di Mare (G, D, S)	85
Seafood, Arugula, Tomato Sauce, Buffalo Mozzarella	
Diavola (G, D)	75
Beef Pepperoni, Chili Flakes, Tomato Sauce, Buffalo Mozzarella	
Ortolana (V, G, D)	70
Tomato, Eggplant, Zucchini, Bell Pepper, Mushroom, Mozzarella	
Margherita (V, G, D)	65
Vine Ripened Tomatoes, Buffalo Mozzarella, Oregano, Basil	

MAKE YOUR OWN PASTA

Choice of Pasta

Spaghetti (V, G)
Penne (V, G)
Macaroni (V, G)
Gluten-free Pasta (V)

Choice of Sauce

Napolitana (V, D)	70
Arrabbiata (V, D)	75
Veal Carbonara (D)	85
Beef Bolognese (D)	85
Alfredo (D)	80
Seafood Cream (D, S)	85

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MAIN COURSES

FLAVOUR OF EMIRATES

Emirati Mixed Grill (D)	220
(30-minute preparation time)	
Lamb Kofta Kebab, Lamb Chops, Shish Taouk Pickles, Garlic Sauce, Tahina Dip, Potato Fries	
Seafood Mixed Grill (D, S)	320
(30-minute preparation time)	
Lobster, Tiger Prawns, Calamari Pickles, Garlic Sauce, Tahina Dip, Potato Fries	

WESTERN SELECTION

Prepared On Grill and Griddle	
Marinated with Fresh Rosemary, Thyme and Sea Salt, Served with Your Choice of Two Side Items and One Sauce to Accompany Your Dish	
From the Sea (D, S)	
(30-minute preparation time)	140
Salmon, 200 g	210
Tiger Prawns, Four (4) pieces	
From the Land (D)	
(30-minute preparation time)	
Black Angus Beef Tenderloin, 200 g	230
Organic Half Baby Chicken	125
Australian Lamb Cutlets, Four (4) pieces	185

Sauces

Black Peppercorn Sauce (D) | Mint Sauce (G)
Forest Mushroom Sauce (D) | Lemon Butter Sauce (V, D)
Harra Sauce (V, D) | Herb Garlic Compound Butter (V, D)

Sides

Melange of Vegetables (V, D) | Grilled Asparagus (V, D)
French Fries (V) | Truffle Fries (V, D) | Mashed Potatoes (V, D)
Potato Wedge (V) | Steamed Jasmine Rice (V) | Green Salad (V)

Additional Side	30
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ASIAN & INDIAN CUISINE

Pad Thai (N, S) Prawns, Egg, Asian Greens, Peanut, Lime, Tamarind Sauce	85
Green Chicken Thai Curry (S) Coconut Milk, Shrimp Paste, Galangal, Lemon Grass, Steamed Jasmine Rice	85
Dal Makhni (V, G, D) Creamy Black Lentil Stew, Fenugreek Leaves, Pan-fried Paratha	70
Chicken Tikka Masala (G, D, N) Makhni Gravy, Cashew Nut, Peppers, Pan-fried Paratha	90
Tandoori Chicken Biryani (D, N) Served with Poppadum, Spicy Pickles, and Raita	100

DESSERTS

Coffee Crème Brûlée (V, G, D, N) Nut Crumbled, Crèmeux, and Forest Berries	50
Umm Ali (V, G, D, N) (30-minute preparation time) Rose Aroma Puff, Mixed Nuts, Baked Cream	45
Sliced Fresh Fruits (V) Seasonal Fruits and Berries	50
Cheese Platter (G, D, N) Cheddar, Emmental, Camembert, Blue Cheese, Fig Jam, Crackers, Nuts, Dried Fruits	70
Arabic Sweets (V, G, D, N) Traditional Sweets Made of Phyllo Pastry, Assortment of Nuts, Sugar Syrup	40
Ice Cream and Sorbet Vanilla Ice Cream (V, D) Chocolate Ice Cream (V, D) Coconut Sorbet (V) Raspberry Sorbet (V)	20

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FLEXIBLE DINING

Tasty, versatile, and nutritionally balanced dishes,
available all day, every day.

ANYTIME PLATES

Anytime Burrito (G, D)	85
Flour Tortilla, Turkey Bacon, Chicken Sausage, Scrambled Egg, Tomatoes, Jack Cheese, Jalapenos, Avocado, Salsa	

NOURISH BOWLS

Chickpeas (V)	85
Citrus Marinated Chickpeas, Avocado, Mango, Mixed Greens, Broccoli, Cherry Tomato	
Brown Rice Poke (G, S)	85
Brown Rice, Seared Tuna, Avocado, Edamame, Cucumber Pickles, Cilantro, Red Radish, Sweet Miso	

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KIDS MENU

SMALL PLATES

Smiley Tomato Soup (V, D)	25
A Bowlful of Hot, Hearty Tomato Soup, Made with the Ripest Plum Tomatoes and Finished with a Dollop of Fresh Cream	
Crunch Veggies & Hummus (V, D)	30
Served with Cherry Tomatoes, Mozzarella and Veggie Sticks for Dipping. Hummus is a Popular, Traditional Middle Eastern Dish Made with Chickpeas	
Broccoli Sweet Corn Fritters (V, G, D)	35
A Crispy, Fluffy Fritter Filled with Broccoli, Sweet Corn and a Touch of Melted Cheese	

BIG PLATES

Wok & Roll Pad Thai (N, S)	45
Stir-fried Rice Noodles, Vegetables, and Prawns, Twisted and Turned in a Hot Wok. Served with a Sprinkle of Peanuts and a Squeeze of Lime	
Happy Tomato Risotto (V, D)	45
Say Ciao to this Italian Risotto Made with Fresh Basil and Grana Padano. Did you know in Venice Risotto is Often Served as a Traditional Festive Meal?	
Chinese Fried Rice with Chicken (G)	45
A Tender Chicken Breast Cooked with Honey, Soy Sauce and Garlic. The Dish Comes with Soft, Fragrant Rice, Stir-fried with Peas and Sweet Corn	
Penne Pasta with Red Sauce (V, G, D)	40
This Classic Pasta Dish Includes Three of the Foods Italy is Most Famous for: Pasta, Tomatoes, and Grana Padano	
Krispie Fish Fingers (G, D, S)	45
Golden Fish Fingers Coated with Crushed Rice Krispies, Served with Healthy Cherry Tomatoes, Fresh Cucumber, and Carrot Sticks	
Yummy Mini Beef Burgers (G, D)	50
Two Perfectly Grilled Homemade Mini Beef Burgers, Served with a Fresh Salad. Legend has it that the Birthplace of the 'Burger' is Athens, Texas in the USA	

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KIDS MENU

SIDES

Scrummy Potato & Pumpkin Mash (V, D) 20
Potato and Pumpkin Mashed Together for You to Shape Anyway You Like. Did You Know the Largest Pumpkin on Record is Bigger than a Baby Elephant?

Amazing Corn-On-The-Cob (V, D) 20
Interestingly There is Always an Even Number of Ears on a Cob of corn. Corn is also Grown on Every Continent in the World Except Antarctica

French Fries (V) 20
These Golden French Fries are Parboiled Before Frying to Make Them a Healthier Side Serving

DESSERTS

Chocolate Brownie Ice Cream Sundae (G, D, N) 40
A Do-it-Yourself Chocolate Brownie Topped with Classic Vanilla Ice Cream and Served with Fresh Fruits and Sprinkles

BEVERAGES

Apple Juice	35
Orange Juice	35
Strawberry and Banana Smoothie	35
Tropical Smoothie	35
Milk	21
Water	21