

BREAKFAST

BAKERY BASKET Sliced bread, demi baguette, sourdough, bread rolls (D) (E) (G)	30
SELECTION OF VIENNOISERIE Croissants, pain au chocolate, assorted Danish pastry (D) (E) (G)	40
FLAVOURED YOGHURT Mango / strawberry / mixed berries (D)	45
OATMEAL PORRIDGE Rolled oats, berries, toasted almond flakes (N)	55
BIRCHER MUESLI Mixed oats, apples, pears, nuts, yoghurt, honey (D) (N)	60
EGGS YOUR WAY Sautéed mushrooms, grilled asparagus, grilled tomato (E)	65
SEASONAL FRUIT PLATTER Melon, pineapple, berries, exotic fruits	70
FRENCH TOAST Homemade brioche loaf, berries, salted caramel, Chantilly (D) (E) (G)	75
BUTTERMILK PANCAKE STACK Caramelised banana, berries, maple syrup	75
SMOKED SALMON BENEDICT Poached eggs, toasted sourdough, smoked salmon, mashed avocado, truffle – hollandaise (E) (G) (S)	100
AVO Crushed spiced avocado, tomato tartar, chive – mushroom ragout, sunflower seeds, fresh basil	75
ACAI BOWL Banana, almond milk, homemade granola, blueberries, coconut shavings, strawberry (N)	75
OVERNIGHT CHOCOLATE CHIA PUDDING Chia, banana, coconut milk, peanut crumble, raspberries (N)	75

BREAKFAST

C - Crustaceans D - Dairy E - Eggs G - Gluten M - Molluscs N - Nuts S - Seafood SS - Sesame Seeds

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BEVERAGES

WATER (Still & Sparkling)

Local Small	30
Local Large	40
Voss Small	40
Voss Large	50

FRESH JUICES

Apple	40
Orange	40
Pineapple	40
Watermelon	40

SOFT BEVERAGES

Pepsi	30
Diet Pepsi	30
7up	30
Diet 7up	30
Mirinda	30
Ginger Ale	30
Soda Water	30
Tonic Water	30
Red Bull / Sugar Free	50

BEVERAGES

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TEA

English Breakfast	40
Earl Grey Yin Zhen	40
Mandarin Jasmine	40
Gunpowder	40
Moroccan	40
Passion De Fleurs	50
Peppermint Herbal	45
Greek Mountain	45
Nuit D' ÉTÉ	45
Chamomile Matricaire	45

COFFEE

Ristretto	30
Espresso	30
Double Espresso	35
Americano	40
Flat White	45
Cappuccino	45
Café Latte	45
Mocha	45
Turkish Coffee	45
French Press	50

BEVERAGES

SALADS & COLD

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HUMMUS Chickpeas puree, sesame paste, lemon juice, olive oil (SS)	50
HUMMUS BEIRUTI Chickpeas puree, sesame paste (tahini), garlic, parsley, pine nuts, roasted cumin powder (N) (SS)	60
MUTABAL BATINJAN Grilled eggplant, lemon juice, tahini, yogurt, olive oil (D) (SS)	60
QARNABIT MAGLI Fried cauliflower, tahini sauce, olive oil (SS)	60
FATTOUSH Cucumbers, tomatoes, lettuce, fresh mint, lemon, sumac, pomegranate molasses, fried pita croutons (G)	80
FREEHEH SALAD Grilled halloumi, cherry tomatoes, cucumbers, kalamata olives, toasted walnuts, pearl onions, lemon dressing (D) (N)	80
QUINOA TABOULEH Chopped parsley, chopped tomatoes, onions, pomegranate, fresh mint	90
MOROCCAN BEETROOT CARPACCIO Harissa shrimps, baby beets, grapefruit, crumbled feta, dill leaves, saffron dressing (D) (S)	100
COLD MEZZEH PLATTER Muhammara, warak enab, baba ghanoush, labneh, and hummus beirut, served with freshly baked homemade pita bread (D) (G) (N) (SS)	120

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SOUP

MEDITERRANEAN LENTIL SOUP Lemon wedges, pita croutons (G)	60
ROASTED TOMATO SOUP Served with croutons (G)	65
MOROCCAN LAMB HARIIRA SOUP Classic hearty tomato based Moroccan lentil and chickpeas soup, lamb, vermicelli, dates (G)	75

APPETISERS

FALAFEL PLATE Chickpeas fritters, tahini sauce, mixed pickles (SS)	75
BATATA HARRA Arabic – spiced potatoes, bell peppers, onions, herbs	75
MAKANEK SAUSAGES Lebanese lamb sausages, pomegranate molasses, garlic, fresh cilantro, spices	90
MINI MUSAKHAN ROLLS Sumac – spiced chicken, caramelised onions, olive oil, garlic yoghurt (D)	95
HOT MEZZE PLATTER Meat kibbeh Spinach fatayer Cheese rakakat Meat sambousa <i>Served with tahina sauce and mixed pickles</i> (D) (G) (n) (SS)	125

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MAINS

MIXED VEGETABLES SALOONA Assorted vegetables, Emirati spices, saffron rice	105
HARISSA ROASTED SPATCHCOCK BABY CHICKEN Baby chicken, cumin scented fricassee of green lentils, grilled butternut pumpkin	150
MOROCCAN CHICKEN TAGINE Chicken, onions, green olives, baby potato, Moroccan spices, couscous (D) (G)	150
GRILLED TIGER PRAWNS Tiger prawns, chermoula marinade, cinnamon-spiced sweet potatoes, garlic parsley sourdough (G) (S)	165
DUKKAH CRUSTED SEABASS Grilled sea bass, dukkah spices, freekeh, harra sauce (D) (N) (S) (SS)	175
BEEF BARKOK TAGINE Beef striploin, prunes, apricots, saffron, ras el hanout, spice mix, couscous (G) (D)	175
BRAISED LAMB SHANK OUZI Arabic spiced braised lamb shank, aromatic saffron rice, toasted almond flakes, garlic yoghurt (D) (N)	200

MIXED GRILL

MASHAWI MSHAKALEH Mixed grill platter including shish tawook, kabab halabi, lamb chops, marinated beef skewers <i>Served with grilled vegetables, saffron rice or fries, and garlic sauce</i> (D) (E)	300
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DESSERT

UMM ALI Puff pastry, whipped cream, pistachio powder, toasted almond flakes (D) (E) (G) (N)	60
BAKED RASPBERRY CHEESECAKE Raspberry jelly, white chocolate ganache, fresh berries (D) (E) (G)	70
TRES LECHES CAKE Rose-infused milk, dried rose petals, rose ganache (E) (G)	70
CLASSIC TIRAMISU Lady finger biscuits, mascarpone, espresso, cocoa powder (D) (E) (G)	70
SEASONAL FRUIT PLATTER Melon, pineapple, berries, exotic fruits	70
PREMIUM BAKLAVA Pistachio baklava, vanilla ice cream (D) (G) (N)	80
CRÈME BRÛLÉE Vanilla Chantilly and berries (D) (E)	80

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