THE MAIN MENI



APPETIZER

Caesar Salad 28

crisp romaine, grilled chicken, herbed croutons, parmesan cheese in caesar dressing.

Quinoa Salad

avocado, corn, pinenuts, greens, rocca, pomegranate, hint of chili, honey lemon dressing.

add on chicken 10 dhs

Kale Salad

kale, pomogranite, apple, candied almonds, pine nuts, crumbled feta cheese, honey lemon dressing (add quinoa, 8 Dhs).

Cobb Salad

crunchy baby gem lettuce, avocado, bacon, blue cheese, chicken strips tossed in our special in house honey mustard dressing.

classic slices of baguette topped with tomato, onions, herbs, melted cheese, drizzled with balsamic

perfectly seasoned crispy calamari topped with slided Holland chillie and served with garlic aioli.

Sizziling Wings 32
Deep fired wings marinated in tossed special sweet and tangy sauce served on a sizziling plate.

Braised Brisket

slow roasted brisket marinated over night finished on grill

KIDS

Slider

30

39

60g certified angus beef on potato brioche bun with parmesan fries

Kids Pasta

25

penne on creamy alfredo sauce choice of red or pink sauce

DESSERT

Grilled Pineapple

28 grilled slices of pineapple sprinkled with cinnamon sugar

Salted Caramel

Cheesecake 32

classical cheesecake finished with sea salt and a selection of berries.

Molten Cake

with a choice of nutella or peanut butter and a side of vanilla ice-cream.

Tce Cream

per scoop salted caramel, vanilla, chocolate, strawberry.

ENTRÉE

54

42

95

House Steak Sandwich

120g prime Angus beef on rustic baguette with our very own 71oz spread served with parmesan fries

71 Burger

120g prime angus beef mince, caramelized onions, tomatoes, hand picked lettuce on potato brioche bun served with parmesan

Sliders

3 mini burgers of our very own prime Angus beef mince and served with parmesan fries.

Brisket Burger

beef brisket, homemade coleslaw on a potato brioche bun served with parmesan fries.

Swiss Melt Burger

120g prime angus beef minced, swiss sautéed mushroom on special sauce, rocca and skinny parmesan fries.

Chicken Alfredo

penne on creamy alfredo sauce.

Sea Food Pasta 57 prawns, calamari, black mussels, penne on

tomato basil sauce.

Feta Chicken 65

pan roasted chicken breast, sundries tomato cream sauce served with sautéed french beans, feta and pine nuts.

78 Pesto Salmon

Norwegian Salmon topped with our in-house pesto sauce served with asparagus and mashed potatoes.

Tiger Prawns

large tiger prawns, cajun seasoning served with a side green salad.

STEAKS

Fillet Angus 220g/ 7.8oz 140

Ribeye Angus 220g/7.8oz 120

Striploin 220g/ 7.80z 90

T-bone 425g/150z 145

Served with one side and a selection of sauces: mushroom, pepper or béarnaise

Additional Sides

creamy mashed potatoes, parmesan fries, sautéed mushrooms, sautéed vegetables, buttered asparagus, saffron rice.

CHEF SPECIALS

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Lamb Shank

slow roasted lamb shank on saffron rice finished with lamb jus.

71 Platter 580

calamari, braised brisket, cowboy steak, fillet angus medallions,prawns, sliders, two

Tomahawk

450

lkg prime angus beef bone-in steak with choice of two sides, choice of 4 sauces grilled to preference.(check for availability)

Cowboy

195

18

500g short french bone ribeye with choice of a side and a sauce.

DRINKS

Mock tails 22

Mango Ginger Juice

lime, mint, ginger, lemon juice, sugar syrup, ginger ale

Sweet Sunrise

green apple, lychee, lime, ginger ale.

Summer Berries

blackberry, raspberry, blackberry, strawberry, thymes.

Blue Lagoon

blue curacoa, lemon juice, sprite and crushed ice.

Tropical Fresh

orange juice, cranberry, peach, grenadine

ask your waiter about hot beverages and

Willegholeog

Milkshakes	22
salted caramel, chocolate, vanilla	
strawberry, banana	

Mojito 22 ion fruit, peach, strawberry Ice Tea

red tea, peach, lemon	
Float rootbeer, coke	19

Still Water	7/1
small 300ml, large 750ml	

Sparkling Water	12/15
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Soda	9
coke, sprite	

THE BREAK FAST



Shakshuka - two eggs & buffalo mozzarella in	39
	09
	39
Scrambled Eggs on Croissant - scrambled eggs, avocado & rocca on a warm croissant with 7loz spread.	45
scrambled Eggs with Goat Cheese - creamy scrambled eggs & goat cheese on toasted country loaf.	45
Eggs Florentine - poached eggs, sautéed spinach, smoked salmon on english muffin with hollandaise.	42
poached eggs & smoked turkey or bacon on english m finished with hollandaise.	uffins

^{*}Please do not hesitate to inform your waiter should you have an allergic reaction towards any of the ingredients, we shall gladly prepare your dish as per your request. NOTE: ALL PRICES ARE IN AED. MENU INCLUSIVE OF 5% VAT

& selected berries.