CYAN BRASSERIE

SOUPS & STARTERS

Classic French Onion Soup — 55.00 AED
Brioche, Beef Stock, Gruyere Aop
CONTAINS: Gluten

Riso Soup — 45.00 AED
Heirloom Vegetables, Wild Rice, Za'atar Pistou
CONTAINS: Vegan

Middle Eastern Dips — 80.00 AED
Hummus, Beetroot, Moutabel, Muhammara, Served With Stone Baked Pita
CONTAINS: Vegetarian, Gluten, Nuts

Garden Salad — 65.00 AED
Provencal Dressing, Vine Tomatoes, Cucumber, Pickled Onion, Red Radish
CONTAINS: Vegan

Salad De Gabrielle — 65.00 AED
Spinach, Feta, Raspberry Nibs, Orange Blossom Vinaigrette, Mesclun
CONTAINS: Vegan

Fattoush — 65.00 AED
Pomegranate Molasses, Mint, Baby Radish, Cherry Tomatoes, Pita Bread Chips, Bell Pepper
CONTAINS: Gluten

Red Shrimp Carpaccio — 105.00 AED
Piment D'Espellete Aioli, Preserved Lemon, Avocado

Warm Octopus & Couscous Salad — 85.00 AED
Pistachio, Golden Raisin, Harissa
CONTAINS: Gluten, Nuts

KIDS MENU

Beef Slider — 40.00 AED
Black Angus Beef, Cheddar Cheese, Tomato, Iceberg, Pickles, French Fries

Little Bites — 40.00 AED
Fried Chicken Tenders, Fish Fingers, French Fries

Pasta — 50.00 AED
Pasta Choice Of: Penne, Spaghetti Sauce Choice Of: Pomodoro, Creamy Chicken, Formaggi

Pan Seared Fish Of The Day — 40.00 AED
Mash Potato, Steamed Vegetables

Pizza Margherita — 45.00 AED

KIDS MENU / SOUPS

Noodles Broth — 30.00 AED
Vegetable Or Chicken

KIDS MENU / DESSERTS

Chocolate Walnut Brownie — 30.00 AED
Chocolate Ganache, Vanilla Ice Cream, Dulcey Pearls

Selection Of Ice Cream & Sorbet — 30.00 AED
Chocolate, Vanilla, Strawberry, Berry, Mango

ANDAZ ATYPICALS

Tuna & Salmon Tartare — 85.00 AED
Yellow Fin, Mango, Avocado Cr&#65533;Me, Ponzu Dressing, Black Sago Crisp

Seared Scallops — 85.00 AED
Teriyaki Coconut Sauce, Wasabi Mash, Bok Choy

Spaghettini Crab — 145.00 AED
Coriander, Garlic Chili, Lime

Gamberetto Puttanesca — 145.00 AED
Black Prawn, Fettucine, Caper, Olive, Basil, Garlic, Chili

Butter Chicken Burrata — 120.00 AED
Stone Baked Garlic And Chili Bread

SHARING PLATTERS FOR TWO

Seafood Grill — 595.00 AED
Scallop, Prawns, Salmon, Tuna, Octopus Grills Will Be Served With A Choice Of Fries Or Mash, Salad, Or Sauteed Heirloom Vegetables

Meat Grill — 695.00 AED
Lamb Rack, Beef Tenderloin, Beef Rib Eye, Baby Chicken Grills Will Be Served With A Choice Of Fries Or Mash, Salad, Or Sauteed Heirloom Vegetables

DESSERTS

Granny Smith Apple Tart — 50.00 AED
Apple Filo Pastry, Caramelized Apple, Cardamom Cr&#65533;Me

CONTAINS: Gluten

Peach & Vanilla — 50.00 AED
Stewed Peach, Ice Cream, Crumble

CONTAINS: Gluten, Nuts

Baklava Cheesecake — 50.00 AED
Chocolate Date Crisp, Pistachio, Rose Ice Cream

CONTAINS: Gluten, Nuts

Coconut Panna Cotta — 45.00 AED
Almond Crumble, Mango-Passion Salsa

CONTAINS: Vegan, Nuts

Fresh Fruit Composition — 50.00 AED
Berry Sorbet

CONTAINS: Vegan

Selection Of Ice Cream & Sorbet — 30.00 AED
Chocolate, Vanilla, Strawberry, Berry, Mango

CONTAINS: Vegetarian & Vegan

MAIN COURSE

Steak Au Poivre — 200.00 AED
Green Peppercorn Sauce, Fries And Garden Greens

200 Gm Grain Fed Australian Angus Beef Tenderloin

Steak Au Poivre — 230.00 AED
Green Peppercorn Sauce, Fries And Garden Greens

300 Gm USDA Prime Angus Beef Ribeye

Tart Au Provencal — 95.00 AED
Heirloom Vegetables, Olive Tapenade, Arugula, Tomato, Za'atar Oil

CONTAINS: Vegetarian, Gluten, Nuts

Salt-Crusted Sea Bass — 180.00 AED
Fennel & Onion Salad, Vierge, Fines Herbes

CONTAINS: Gluten

Pan Seared Salmon — 180.00 AED
Asparagus, Dijon Mustard Mash, Vierge, Keta Caviar

Poulet Chasseur — 160.00 AED
Baby Chicken, Forest Mushroom, Chive Jus, Pickled Mustard

Australian Lamb Chops — 195.00 AED
Heirloom Vegetables, Garlic Yogurt

Jordanian Mansaf — 190.00 AED
Lamb Shank, Jameed, Turmeric Rice, Fried Almonds

Shish Tawook — 160.00 AED
Bewaz Salad, Harissa Sauce, Pita

CONTAINS: Gluten

Grilled Black Prawns — 190.00 AED
Chermoula, French Fries, Garden Greens

Surf & Turf — 190.00 AED
Prawn, Black Angus Striploin Mash, Asparagus, Chimichurri