À LA CARTE MENU

SALADS, SOUPS AND APPETIZERS

Caesar Cardini [G][D]
Classic 65
With cajun grilled chicken 85
With herb marinated prawns 90

Caprese Buffalo Mozzarella Salad [D] 80
Soft buffalo mozzarella, vine-ripened tomato, basil leaves, baby rocket leaves, leeks and Kalamata olive relish, balsamic orange reduction, micro cress, with olive oil and black olive powder

Jumbo Prawn Cocktail ★ 90
Served with mango, avocado, red radish, salmon roe, rocket leaves, heirloom tomato, rosemary, black olive powder

Lentil Soup [G] 40
Traditional Lebanese lentil soup, cumin, lemon, Arabic croutons

Roasted Tomato Basil Soup [G][D] 50
Dehydrated tomato powder, brioche croutons, basil leaves, sour cream, olive oil

Creamy Tom Yum Goong 62
Shrimps, button mushrooms, Thai basil, cherry tomato, white onion, red chilli, coconut cream

Antipasto Platter [G][D] 90
Natural beef pastrami, Milanese beef salami, roasted turkey breast, smoked chicken breast, Parmesan cheese, brie cheese, cheddar cheese, olives, cornichons, silver onions, artichoke and apple chutney, tomato pesto, baguette crostini

Fattoush [G] 40
Tomato, onion, cucumber, mixed peppers, arugula, fresh mint, olive oil, lemon and sumac dressing, garnished with fried Arabic bread chips

Hummus 40
Chickpea purée, paprika, chickpea salad

Tabbouleh [G] 40
Finely-chopped parsley, mint, tomato, onion, bulgur, seasoned with olive oil and lemon juice

SANDWICHES AND BURGERS

Served with garden green salad and a choice of French fries or potato wedges.

Turkey Ham and Tomato Panini [G][D][N] 72
Turkey ham, Gruyère cheese, sun-dried tomato and pesto

Sirloin Steak in Rustic French Baguette [G][D] 94
Glazed onion, vine-ripened tomato, gherkins, Gruyère cheese, radicchio leaves, Pommery mustard

Club House Sandwich [G][D] ★ 85
White toast, turkey bacon, fried egg, cajun-roasted chicken breast, avocado, iceberg lettuce, vine-ripened tomato, mayonnaise

Black Angus Beef Burger [G][D] 93
Prime Angus beef, avocado, onion, beef bacon relish, sweet paprika tartar sauce, vine-ripened tomato, gem lettuce and cheddar cheese

Crunchy Chicken Burger [G][D] 85
Herb-marinated organic chicken breast, turkey bacon, onion relish, torched foie gras, avocado, sweet paprika tartar sauce, vine-ripened tomato, cheese, baby gem lettuce

Vegetarian Burger [G][D][N] 70
Mediterranean grilled vegetables, pan-fried tofu, baby rocket, mayonnaise, sun-dried tomato pesto, wrapped in spinach tortilla

PASTA & PIZZA

Choose your pasta: *Spaghetti, Linguine, Penne, Garganelli, Taglioni, Tagliatelle or Squid Ink Linguine* 70
Choose your sauce: *Arrabbiata, Bolognese, Chicken Alfredo, Shrimps and Creamy Spinach or Carbonara with Turkey Bacon*

Margherita Pizza [G][D] 70
Mozzarella cheese, tomato sauce, basil, oregano

Beef Bresaola and Parmesan Cheese Pizza [G][D] 90
Beef bresaola, Parmesan cheese, date tomato, tomato sauce, mozzarella cheese

MAIN COURSES AND GRILL

Oven-roasted Butter Chicken [D][N] ★ 85
Boneless chicken thigh, rich tomato, cashew nut, onion gravy, white rice, tossed salad, buttered naan, paratha

Pan-seared Seabass with Sautéed Seasonal Vegetables 110
Imported seabass, asparagus, baby carrot, broccoli, with lemon-butter caper sauce and crispy leeks

Lamb Biriyani [D][N] 110
Served with papadum, cashew nuts, coriander, mint, yoghurt sauce, mango chutney

Paneer Tikka Masala [D] 75
Served with white rice, buttered naan, paratha

Dal Tadka [D] 70
Yellow dal, served with basmati rice, buttered naan and paratha

Arabic Mixed Grill [D][N] 135
Lamb kofta, shish kebab, shish taouk, lamb cutlet, served with French fries, grilled peppers, garlic sauce

Herb Marinated Grilled Lamb Cutlet *250g* ★ 156
Served with baby vegetables, baked sweet potato, onion rings, garden green salad, classic pepper sauce

Angus Beef Tenderloin *220g* **[D]** ★ 245
Served with grilled zucchini, button mushrooms, mashed potatoes, baby pak choy, vine-ripened tomato and green pepper sauce

Angus Beef Rib Eye *280g* **[D]** 220
Truffle-infused mashed potato, heirloom root vegetables, green peas, classic green pepper and chimichurri sauce

DESSERTS

Tiramisu [G][D] 65
Mascarpone cheese, coffee sponge, cocoa powder

Seasonal Fruit Tart [G][D] 65
Seasonal fruits, sweet dough, vanilla custard cream

Mango Cheesecake [G][D][N] 65
Cream cheese, mango compote and coconut sorbet

Umm Ali [G][D][N] 45
Layers of cream and puff pastry with cashew nuts, pine nuts, sultanas, pistachio, topped with whipped cream

Seasonal Sliced Fruits 70
Pineapple, rock melon, honeydew, dragon fruit, kiwi, strawberry, rambutan, seasonal berries

Seasonal Fruit Salad 65
Pineapple, mango dragon fruit, rock melon, honeydew, grapes, strawberry, seasonal berries

Selection of Homemade Ice Cream and Sorbet 45
Three scoops of the flavour of your choice:
Vanilla [D], Chocolate [D], Strawberry [D]
Sorbet: Mango, Raspberry, Lemon

★ **Signature Dish** **Rooted in Nature** **[N] Contains Nuts** **[G] Contains Gluten** **[D] Contains Dairy**

Above food items may contain nuts and other allergens, please inform our service staff if you have any food allergies or special dietary requirements.
All prices are in UAE Dirhams and are inclusive of 10% service charge, 7% municipality fees and 5% VAT

BEVERAGES

CHAMPAGNE

	Bottle	Glass
Veuve Clicquot Brut Yellow Label, NV, France	1000	195
Moët & Chandon Rosé Impérial NV, France	1250	
Moët & Chandon, Brut Imperial NV, France	1000	
Louis Roederer, Cristal Brut France	4500	

SPARKLING WINES

Prosecco, Zonin, 1821, Brut DOC, Italy	65

WHITE WINE

Torrontes, Bodega, Norton, Mendoza, Argentina	50
Pinot Grigio, Riff delle Venezie I.G.T, Italy (Organic)	65
Sauvignon Blanc, Kapuka Marlborough, New Zealand	70
Chardonnay, La Chablisienne Bourgogne, France	85

RED WINE

Malbec, Cuvee Sabourin Pays dOc IGP, France	45
Malbec, Santa Julia Mendoza, Argentina	53
Cabernet Sauvignon, Torres Gran Corona, Reserva, Spain	80
Shiraz, The Footbalt dArenberg Australia	85
Pinot Noir, Oyster Bay Marlborough, New Zealand	95

ROSÉ WINE

Henri Fabre, Cuvée Serpolet Provence, France	65

CLASSIC COCKTAILS

Aperol Spritz Aperol, prosecco, soda water	68
Cosmopolitan Vodka, triple sec, cranberry and lemon juice	65
Margarita Tequila, lemon juice, sugar syrup, triple sec	63
Negroni Campari, sweet vermouth, gin	63
Mojito White rum, lime wedges, brown sugar, mint, soda	67

BEER

Heineken	49
Budweiser	49
Stella Artois	49
Peroni	51

MOCKTAILS

Rose Lemonade Fresh lemon juice, mint and rose essence	45
Cucumber & Mint Cooler Cucumber, mint, lemon juice, soda	45

ICED TEA

Peach Iced Tea Black tea, lemon juice, peach syrup	45
Lemon Iced Tea Black tea, lemon juice,	45
Passion Fruit Iced Tea Green tea, passion fruit, mint	45

FRESH JUICE

Orange, Watermelon, Green Apple, Carrot	34

SOFT DRINKS

Coca-Cola, Coca-Cola Light, Sprite, Fanta	27

WATER

	Small	Large
Evian (Still Water)	28	38
Ferrarelle (Sparkling water)	28	38
Perrier (Sparkling water)	28	38

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