Drinks

Coffee

Espresso (single/double)	20/25
Americano (hot/iced)	26
Cappuccino (hot/iced)	32
Flat White	32
Cafe Latte (hot/iced)	32
Cortado	26
Freddo	27
Piccolo	32
Mocha (hot/iced)	32
Spanish Latte	32
Affogato	38
Hot Chocolate	29

Mocktails

Lemon Mint	33
Pinacolada	35
Elderflower & Apple	35
Passionfruit Mojito	36
Strawberry Mojito	36
Watermelon Breeze	36

Water & More

Still	16/23
Sparkling	30
Water Jug	20
Soda	24

Freshly Squeezed

Signature Blends

Sunrise Punch Orange, pineapple, carrot, ginger	35
Glow Tonic Beetroot, carrot, green apple, lemon	35
Detox Green Green apple, lemon, mint, celery	35
Immunity Elixir Carrot, orange, ginger, turmeric	35
Golden Roots Beetroot, ginger, green apple	35

Single-Origin

Orange	27
Pineapple	27
Carrot	27
Green Apple	27
Watermelon	27
Ginger Shot	18

Iced Tea

Peach	29
Lemon	29

Hot Tea

English Breakfast	32
Earl Grey	32
Jasmine	32
Chamomile	32
Fresh Ginger	32
Peppermint	32
Rooibos	32

Hot Matcha

Pistachio	36
Vanilla	34

We use ceremonial-grade matcha

Iced Matcha

Strawberry	34
Pistachio	34
Vanilla	34

Frappes

Matcha	36
Mocha Espresso	36
Vanilla Coffee	36

Smoothies

Island Sunset	37
Mixed Berry	37
Acaí	37
Add-Ons:	10
Protein Powder	
Peanut Butter	

Milkshakes

Chocolate	36
Vanilla	36
Strawberry	36
Cookies&Cream	36

Milk Options: full-fat, low-fat, oat, coconut, soya

Please inform staff of any allergies. All prices listed in AED and inclusive of 5% VAT

Breakfast

8am til 2pm

Sweet

Brioche French Toast N — 67
Pan-fried brioche, layered with cheesecake cream, fresh berries, berry coulis, toasted hazelnuts, and a scoop of vanilla ice cream

Belgian Waffle Delight N — 71
Belgian waffle topped with sliced banana, fresh berries, Nutella, and vanilla ice cream

Orange Thyme Pancakes V — 62
Orange thyme syrup on light pancakes - served with chantilly cream & blackberries

Berry Açai Bowl V — 68
Velvety açaí, generously layered with home-made granola & seasonal berries

Peanut Butter Açai Bowl V/N — 63
Velvety açaí, generously layered with home-made granola, banana & peanut butter

Fruit & Yogurt Bowl V/N — 62
A refreshing medley of seasonal fruits with passionfruit greek yoghurt - served with homemade granola

Savory

The Big Breakfast — 97
A full plate of organic beef sausage & bacon, mushrooms, tomato, spiced baked beans, sautéed spinach, golden hash browns and your choice of two eggs & sourdough
vegetarian option available: 69

Steak & Avocado Toast — 89
Char-grilled steak and avocado with roasted tomatoes, finished with two fried eggs on sourdough

Shakshuka — 69
A spiced tomato and roasted pepper ragù, finished with poached eggs - served with sourdough
add chorizo mince: 15

Royal Benedict (Beef/Salmon) — 63/79
Pulled beef or smoked salmon and avocado, spinach, topped with two poached eggs, hollandaise on toasted English muffins

Mediterranean Omelette — 68
A classic omelette filled with feta, cheddar, olives, cherry tomatoes and sautéed mushrooms and baby spinach - served with your choice of toast (gluten-free, ciabatta, sourdough, rye)

Beetroot & Cream Cheese Toast V — 59
Roasted beetroot, toasted seeds, pomegranate and dill cream cheese - served on sourdough and drizzled with a pomegranate molasses

Salmon & Cream Cheese Toast — 69
Poached eggs, smoked salmon, dill cream cheese, fresh cucumber & tomato - served on sourdough and drizzled with a sweet balsamic reduction

Eggs on Toast, Your Way — 42
2 eggs your style , served on sourdough toast & side salad

Add-ons: Avocado 16 · **Beef Sausages** 25 · **Beef Bacon** 20 · **Smoked Salmon** 25

V:vegetarian N:nuts

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All-Day

8am til 11pm

Sandwiches

Chef's Signature Steak Sandwich 79
Grilled striploin layered with caramelized onion, fresh rocket and chimichurri - finished with Chef's own signature sauce in freshly baked artisan bread, fries and side salad

Loaded Burrito 69
A warm tortilla filled with chorizo mince, soft scrambled egg, melted cheese, roasted peppers, caramelized onion, guacamole, cilantro rice, red beans, corn and hash brown - served with fries, salsa and sour cream

Wagyu & Aged Cheddar Burger 71
Gourmet burger of smashed Wagyu beef patties, aged cheddar, pickles, crunchy romaine lettuce and caramelized onions, crowned with a smoky BBQ glaze - served with coleslaw and fries

Crispy Chicken Burger 66
Golden fried chicken breast burger layered with provolone, garlic aioli, crispy slaw and pickles - served with coleslaw and fries

Spicy Chicken Melt 68
Spicy grilled chicken thigh with sautéed peppers, onion, garlic mayo and chili oil - served on warm flatbread with fries and coleslaw

Brie, Turkey & Wild Berry Sandwich 77
Brie, turkey ham, organic beef bacon, berry coulis, fresh rocket and red onion - served on sourdough bread

Mediterranean Wrap V 55
Crispy panko aubergine with roasted vegetables, avocado and pickled slaw, wrapped in a spinach tortilla with smoky pepper spread and provolone - served with fries and creamy hummus

Hearty Veggie Burger V 61
Smashed vegan patties, aged cheddar, pickles and caramelized onions, crowned with a smoky BBQ glaze - served with fries

Quesadilla Supreme 69
Crispy tortilla filled with smokey chicken and toasted peppers - served with fries, guacamole, pico de gallo and sour cream

V:vegetarian. S:spicy. N:nuts
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Lunch & Dinner

12-11:00pm

Appetizers

Artisan Bread & Signature Dips V/N — 46
Warm focaccia served with olive tapenade, roasted red pepper muhammara and pesto cream cheese

Gambas Al Ajillo — 65
Sautéed prawns in olive oil with crispy garlic, chili and parsley - served with ciabatta bread

Golden Calamari — 61
Battered calamari, fried to a light crisp, dusted with chipotle lime salt and red chili pepper - served with homemade tartar sauce

Crispy Sriracha Prawns S — 68
Golden fried tiger prawns drizzled with Sriracha mayo sauce

Prawn & Parmesan Croquettes — 58
Golden croquettes of prawn, mac & cheese, complemented by a rich marinara sauce and topped with aged Parmesan

Beef Empanadas — 58
Chorizo beef empanadas on a bed of marinara sauce with chimichurri

Duck Gyoza — 62
Pan-fried braised duck dumplings drizzled with spicy mayo and chimichurri

Burrata & Textures of Tomato V — 68
A medley of heirloom tomato textures with creamy burrata and fresh basil - served with crisp Melba toast

Soups

French Onion Soup V — 47
Classic French onion soup finished with a blend of cheese broiled until melted and lightly browned - served with sourdough bread

Tuscan Tomato Bisque V — 42
Slow-roasted tomato broth - served with sourdough bread

Salads

Beetroot and Butternut V — 67
Roasted butternut squash paired with golden, red, and candy beets; finished with goat's cheese cream & a drizzle of honey-balsamic

Chicken Caesar — 78
Tender chicken breast on romaine and gem lettuce, classic Caesar dressing, shaved Parmesan, cherry tomatoes, bacon, oven-baked croutons & poached egg

Greek Salad V — 49
Cucumber chunks, tomato, olives, sweet peppers and red onion - served with creamy feta, oregano & extra-virgin olive oil

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Lunch & Dinner

12-11:00pm

Entrées

Steak Frites 179
250g of Black Angus striploin steak prepared in the classic French entrecôte style with a rich parsley butter sauce - served with fries

Beef Teriyaki 98
Prime beef sliced & panfried in spicy Teriyaki sauce
- served with Japanese rice

Braised Beef Khao Soi S 88
Noodles simmered in Thai braised beef hot curry

Chimichurri Striploin Salad LEAN 89
Seared sliced striploin with avocado, green salad, pomegranate and chimichurri - served with crisp tortilla and tartar dressing
Nutrition: Calories 720 kcal | Protein 41 g

Grilled Steak with Mushrooms LEAN 89
Sliced striploin served with sautéed mushrooms, cauliflower mash, broccolini, roasted vine tomatoes, parsley and herb oil
Nutrition: Calories 610 kcal | Protein 43 g

Chicken Katsu 82
Panko crumbed and fried chicken breast with avocado, pickled cabbage & spicy mayo - served with Japanese rice and tonkatsu sauce
Vegetarian option available: 74

Chicken Schnitzel 77
Lightly breaded chicken breast with lemon–herb mayo, fries and salad
Vegetarian option available: 68

Thai Green Curry Chicken S 82
Thai green curry with chicken breast served with steamed rice
Vegetarian option available: 72

Southwest Chicken 86
Seared chicken thighs, rice with charred corn, beans, cilantro, and red pepper - served with guacamole, salsa and sour cream

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Lunch & Dinner

12-11:00pm

Entrées

Crispy Duck Noodles 86
Cantonese roasted duck with hoisin sauce - served with stir-fried egg noodles, mushroom, peppers

Herb Roasted Chicken & Vegetable Skillet LEAN 76
Pan-roasted chicken breast with broccoli and roasted vegetables - finished with honey mustard and herb oil
Nutrition: Calories 405 kcal | Protein 42 g

Levantine Plate with Chicken LEAN 79
Grilled chicken and hummus with asparagus, sautéed mushrooms, caramelized carrots, avocado and grilled chili - served with artisan flatbread
Nutrition: Calories 820 kcal | Protein 52 g
vegetarian: 72
with steak: 100

Chili Lime Sea Bass with Mango and Fennel Salad LEAN 92
Baked sea bass finished with a chili lime honey glaze - served on crisp mango fennel, celery, red pepper and coriander salad
Nutrition: Calories 465 kcal | Protein 52 g

Grilled Salmon with Cauliflower Mash LEAN 95
Yakiniku glazed grilled salmon - served with cauliflower mash, broccolini, asparagus, roasted vine tomatoes, lemon dill and herb oil
Nutrition: Calories 520 kcal | Protein 36 g

Fish and Chips 84
Crispy beer battered sea bass served with golden fries and tartar sauce

Tiger Prawn Pad Thai N/S 87
Pan-fried tiger prawns served with stir-fried rice noodle, tamarind sauce, tofu, bean sprouts, crushed peanuts

Baked Sea Bass 98
Whole fillet of sea bass with, roasted tomato, olives, and brown butter leeks, presented with lemon butter, bread, fries and a side salad

V:vegetarian. S:spicy. N:nuts
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Trattoria Classics

12-11:00pm

Pizzas



Barbeque Brisket 84
Slow-braised brisket with caramelized onions, jalapeños and melted mozzarella - finished with fresh parsley

Pepperoni 82
Pepperoni and mozzarella, enhanced with a drizzle of herb–garlic oil

Mushroom and Truffle Cream V 82
Mushroom slices with truffle cream sauce, rocket and parmesan

Margherita di Bufala V 79
Buffalo mozzarella with rich tomato base and fresh basil leaves

Pastas



Served with Melba toast

Golden-Edged Lasagna 90
Hand-layered pasta with wagyu beef Bolognese, silky béchamel and cheddar; baked golden in a skillet and served with marinara

Spaghetti Bolognese 88
Slow-cooked beef ragù with tomato and herbs - served with spaghetti

Creamy Chicken Parmesan 84
Penne pasta with chicken, mushrooms and sun-dried tomatoes in parmesan cream sauce

Chicken Milanese 84
Crispy chicken Milanese served with spaghetti in a garlic parsley cream with mushrooms & herbs, finished with a truffle rocket and parmesan salad

Spaghetti Napoletana with Burrata V 74
Spaghetti finished with rich burrata and fresh basil
with chicken: 84
with prawns: 95

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Desserts

12-11:00pm

Signature



Tiramisu 50
Layers of coffee soaked biscuits and velvety mascarpone cream, finished with a dusting of cocoa and drops of white chocolate

Chocolate Fondant 50
Rich molten chocolate cake served with vanilla ice cream - served over a burst of berry glaze

Malva Pudding N 50
Traditional South African sponge soaked in a warm buttery cream sauce, topped with chocolate-pistachio crumb, and served with silky custard and vanilla ice cream

The Billionaire Sundae 50
Signature mix of ice cream, brownie, shortbread chunks, crushed hazelnuts and strawberries - finished with whipped cream & white chocolate

Macaron Ice Cream N 47
A scoop of ice cream rolled in chocolate crumb and pistachio nestled between a macaron

Ice Cream Scoop 21
Chocolate, salted caramel, mango or vanilla ice cream scoop

Pâtisserie



Carrot Cake N 45

San Sebastian Cheese Cake 53

Chocolate Hazelnut Brownie N 38

Lemon Meringue Tart 42

Salted Caramel Date & Banana Cake N 44

Chocolate Orange Slice 32

V:vegetarian N:nuts
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Kids

8am til 11pm

Mini Meals

Kiddies Breakfast 41
Fried eggs and sausage with hash browns - served with sourdough

Turkey Ham & Cheese Toasty 41
Toasted turkey ham and cheese sandwich - served with fries

Crispy Chicken Strips & Rice 39
Golden katsu chicken - served with Japanese rice

Mini Margherita Pizza V 37
A classic favorite with mozzarella and fresh tomato sauce

BBQ Beef Burger Bite 43
Mini beef patty with melted cheese & sweet BBQ glaze - served with fries

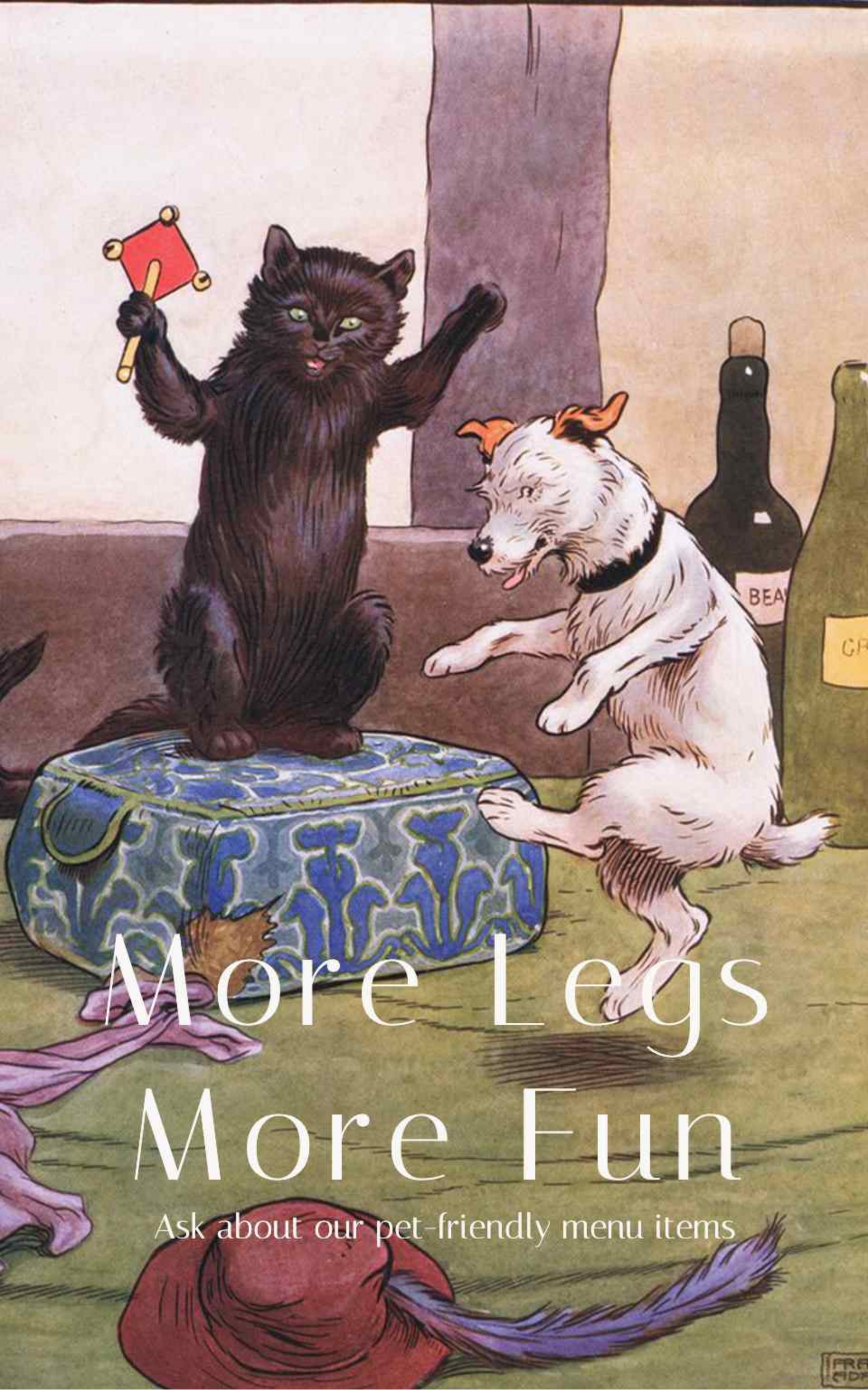
Cheesy Chicken Burger 40
Mini chicken burger topped with melted cheese - served with fries

Little Spaghetti Bolognese 37
Spaghetti with slow-cooked beef ragù in a rich tomato sauce



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More Legs
More Fun
Ask about our pet-friendly menu items