Snacks

Cold Arabic Mezze Platter (G)(SE)(V) 55
hummus, mutabal, baba ghanoush, tabbouleh & fattoush with pita bread

Salt & Pepper Calamari (SF)(SB)(D) 65
crispy chilli, garlic & lime

Crunchy Chicken Tenders (G)(SU)(SB)(E) 60
pineapple hot sauce and Thai basil

Crispy Goats' Cheese Bites (G)(SB)(E)(D)(V) 55
red pepper purée, honey and oregano

Italian Antipasti Platter (G)(SU)(SB)(D) 70
bresaola, marinated bocconcini, grilled courgette, green olives, basil pesto, foccacia & grissini

Salads & Bowls

Puglia Burrata Salad (G)(N)(D)(SU)(N)(SB) 75
grilled peaches, white balsamic vinaigrette and candied walnuts

Super Food Salad (SU)(M)(SB)(VG) 70
baby spinach, avocado vinaigrette, broccolini, edamame, radish, orange, pomegranate & spiced pumpkin seeds

Caesar Salad (D)(G)(SU)(SB)(E)(SF) 65
romaine lettuce, Caesar dressing, garlic croutons, soft poached egg, turkey bacon & parmesan

Add to any salad
Grilled Chicken 15
Seared Prawns (SF) 25
Grilled Halloumi (D) 20

Poolside Poke Bowl (G)(SB)(SU)(E)
sushi rice, shredded cabbage, avocado, edamame, carrot, mango and soy mayo
with hand-cut tuna (SF) 88
with seared prawns (SF) 92
with crispy tofu (VG) 76

Sushi & Raw Bar

California Uramaki Roll (R)(G)(SF)(SB)(SE)(SU)(E) 80
crab stick, avocado, cucumber, tobiko, kewpie mayo

Spicy Tuna Uramaki Roll (R)(G)(SF)(SB)(SE)(SU)(E) 86
katsuobushi, avocado, cucumber, dynamite kewpie, tobiko

Salmon Uramaki Roll (R)(G)(SF)(SB)(SE)(SU) (M)(E) 84
flame-glazed mentai salmon, avocado, mentai sauce, tobiko

Vege Uramaki Roll (SU)(D)(G)(SB)(SE)(V) 76
cream cheese, cucumber & avocado

Katsu Chicken Uramaki Roll (D)(G)(SB)(SE)(SU)(E) 82
katsu chicken, avocado, asparagus, kewpie mayo, katsuobushi

DiVyne Sashimi Platters (R)(G)(SF)(SU)(SB)
hamachi kingfish, tuna, salmon, seabass
8 pieces 90
12 pieces 125

Classic Beef Tataki (R)(G)(SU)(SB)(SE) 92
seared sesame-crusted beef tenderloin, yuzu kosho ponzu & green onion

Tuna on Crispy Rice (R)(G)(SU)(SB)(SE)(SF) 82
hand cut tuna, sriracha, lime & sesame

Mega Sushi Board (R)(SF)(SB)(SE)(SU)(G)(D) 285
chef's selection of sashimi, uramaki and nigiri – 24 pieces

Mains

Steak Frites (D)(G)(SU)(M)(C)(SB)(SF) 145
grilled Black Angus striploin, fries, café de Paris sauce & dressed greens

Pan-Fried Crispy Sea Bass (SF)(SU)(L)(SB) 110
crushed new potato, grilled asparagus & sauce vierge

Grilled Baby Chicken (G)(SU)(SB) 94
sumac-spiced, caramelized onion, pomegranate-molasses reduction

Hand-Helds

'Blacksmith' Wagyu Burger (D)(G)(SU)(SE)(M)(E)(SB) 96
Wagyu patty, sesame bun, burger sauce, lettuce, tomato & French fries
double Wagyu patty & cheese 128

Katsu Chicken Sando (D)(G)(SU)(SB)(M)(E) 85
milk bread, shredded white cabbage & katsu sauce

Crispy Cod Burger (D)(G)(SU)(M)(E)(SB)(SF) 85
steamed potato bun, tartare sauce, pickled gherkin & butter lettuce

Asian-Style Lobster Roll (D)(G)(SF)(SE)(SU)(M)(E) 145
chopped lobster, kewpie mayo, sesame seeds, nori on a brioche roll

'Switch' Vegan Burger (SU)(M)(G)(VG) 75
plant-based pea patty, caramelized mushroom, onion, tomato, pickles, lettuce and potato bun

Pizza & Pasta

Margherita Pizza (D)(G)(SU)(V) 78
fior di latte, tomato sauce & basil

Pepperoni & Hot Honey Pizza (D)(G)(SU) 88
beef pepperoni, fior di latte, tomato sauce, chili honey

Mushroom & Truffle Pizza (D)(G)(SU)(V) 95
seasonal mushrooms, parmesan, truffle fontina cheese sauce

Chicken Alfredo Pizza (D)(G)(SB)(SU) 86
alfredo sauce, fior di latte & spinach

Prawn Linguine Marinara (D)(G)(F)(SB)(SU) 108
plum tomato sauce, prawns, chili & basil

Penne Bolognese (D)(G)(SB)(SU)(C) 92
slowed cooked beef, sofrito & parmesan

Rigatoni Cacio e Pepe (D)(G)(SU)(V) 80
black pepper & parmesan

Spinach & Ricotta Ravioli (D)(G)(SU)(N)(V) 84
hazelnut & sage butter

Side Dishes

Fries (SB)(V) 28
Sweet Potato Fries (SB)(V) 28
Steamed Vegetables (SB)(V) 28
Mash Potato (D)(V) 28
Mixed Green Salad (SU)(SB)(M)(VG) 28

Sweet Stuff

Double Chocolate Sundae (D)(G)(N)(V) 40
brownie bites, chocolate ice cream, toasted marshmallow & vanilla cream

Baklawa Cheesecake (D)(G)(N)(V) 40
cream cheese, filo pastry, pistachio ice cream, freeze-dried raspberries

Pavlova (D)(G)(N)(E)(V) 40
strawberry compote, mint,vanilla ice cream

Soft Serve of the Day (D)(G)(N)(V) 35
Cone OR Cup
please ask your server for flavours

Seasonal Cut Fruits & Berries (VG) 35
seasonal fruits & berries

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RESTAURANT & TERRACE

Please inform in advance of specific dietary requirements.

C. Celery, D. Dairy, E. Egg, G. Gluten, L. Lupins, M. Mustard, N. Nuts, R. Raw Ready To Eat, SB. SoyaBean, SE. Sesame, SF. Seafood, SU. Sulphites, V. Vegetarian, VG. Vegan

Consumption of raw or undercooked meat, seafood, or poultry products, such as eggs, may increase your risk of food-related illness.

All prices are in UAE Dirhams and inclusive of 5% VAT, 7% Municipality Fees & 10% Service Charge

Classic Cocktails 60

Margarita on the rocks
Tequila, cointreau, lime juice

Mojito
Bacardi white rum, lime, mint, sugar, soda

Mai Tai
Bacardi white rum, dark rum, lime juice, orange curacao, almond syrup

Caipirinha
Cachaca, brown sugar, lime

Cosmopolitan
Vodka, cointreau, cranberry juice, lime juice

Moscow Mule
Vodka, lime juice, ginger beer

Aperol Spritz
Aperol, prosecco, soda water

Espresso Martini
Vodka, kahlua, espresso, shaken

Gin

Tanqueray	42
Bombay Sapphire	44
Hendrick's	60
Tanqueray 10	55

Vodka

Stolichnaya	42
Ketel one	48
Grey Goose	65
Ciroc	65

Rum

Bacardi White	42
Captain Morgan Spiced	45
Sailor Jerry Spiced	42
Havana Club 7 Anos	60
Malibu	42

Tequila

El Jimador Blanco	42
Jose Cuervo Gold	48
Patron Silver	70

Whiskey

Johnnie Walker Red	42
Johnnie Walker Black	60
Johnnie Walker Blue	295
Chivas 12	60
Chivas 18	90
Jameson	48

Single Malt

Glenfiddich 12yo	65
Glenfiddich 15yo	80
Glenfiddich 18yo	115
Macallan 12	65

Bourbon

Jack Daniel's Old No. 7	52
Jim Beam	50

Cognac / Brandy

Three Barrels	42
Courvoisier VS	65
Courvoisier VSOP	85
Courvoisier XO	245

All The Prices Are In UAE AED And Inclusive Of 5% VAT,
7% Municipality Tax & 10% Service Charge

Draught Beer

	Pint	½ Pint
Carlsberg Classic lager, Denmark	58	33

Bottled Beer & Cider

Corona	48
Carlsberg	40
Tiger	42
Budweiser	44
Magners Original Cider	52
Heineken Zero (0% alcohol)	35

Champagne & Sparkling Wine

	Glass	Bottle
Conte Fosco Cuvée Brut, Italy	46	220
Laurent-Perrier La Cuvée Brut NV, France		900

White Wine

	Glass	Bottle
Wilderness Bay Sauvignon Blanc, South Africa	44	210
Fish Hoek Chenin Blanc, South Africa	55	250
Pour Le Vin 'Avoir La Peche' Chardonnay, France	50	230
Yalumba 'Y Series' Pinot Grigio, Australia		290
Eddystone Point Riesling, Australia		490

Rose Wine

	Glass	Bottle
Altre Stelle Rosato, Italy	44	210
Sea Change Rosé, France		310
Pearl Rosé, 100% Organic & Vegan, France		420

Red Wine

	Glass	Bottle
Terre Allegre Sangiovese IGT, Italy	44	210
Le Fou Pinot Noir, France	50	260
Yalumba 'Y Series', Shiraz, Australia	60	280
Norton DOC Malbe, Argentina		330
Durbanville Hills 'Collectors Reserve' Pinotage, South Africa		540
Murphy Goode Merlot, USA		560
Kendall Jackson 'Grand Reserve' Cabernet Sauvignon, USA		1000
Penfolds 'Bin 389' Cabernet Shiraz, Australia		2600

Mocktails 40

Virgin Mojito
Lime, sugar, mint leaves

Virgin Pina Colada
Pineapple juice & coconut cream

Iced Tea
Sweetened tea, lemon, sugar

Soft Drinks

Red Bull, Red Bull SugarFree, Red Bull Red Edition (Watermelon)	33
Coca Cola, Coke Light, Sprite, Fanta, Ginger Ale, Soda Water, Tonic Water	22
Heineken Zero (0% alcohol beer)	35
Still Mineral Water Small / Large	15/20
Sparkling Mineral Water Small / Large	15/20

Fresh Juice 30

Orange
Pineapple
Watermelon

Tea / Coffee

Americano	20
Latte	24
Cappuccino	24
Espresso Single	20
Espresso Double	28
Selection of Tea	20

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EVENING BUFFET DINNER

6:30PM - 10:30PM

Dine around the world with us...!

AED 169 per person

HALF-PRICE KIDS 4-12

AED 109 per person IN-HOUSE GUESTS

MONDAY WEDNESDAY THURSDAY SUNDAY — INTERNATIONAL BUFFET



TUESDAY — PASTA & PIZZA NIGHT

FRIDAY — BBQ NIGHT

SATURDAY — MEXICAN NIGHT

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RESTAURANT
& TERRACE