

À LA CARTE

Maki - Nigiri - Sashimi (F, So) 125

Tuna | Salmon | Ginger | Wasabi

Wild Mushroom Linguine (D, G, N, V) 85

Pine Nuts | Wild Mushroom | Tarragon Cream Sauce

Thai Som Tam Salad (F, V) 65

Papaya | Tomato | Green Bean | Spicy Lime Dressing

FROM THE GRILL

280gm Grass Fed Australian Rib Eye 150

250gm Grass Fed Australian Tenderloin 175

250gm Grass Fed Australian Strip Loin 125

All Cuts are served with Steak fries and your Choice of Sauce

Chimichurri | Green Pepper Corn | Sauce Diane

Anise Mixed Grill (G) 150

Shish Taouk | Lamb Kebab | Lamb Kofta | Cutlets

The Anise Burger (D, G) 90

Squid Ink Bun | Crispy Bacon | Smoked Cheddar

Spiced Ketchup | Portobello Mushroom

FROM THE SEA

Pan Seared Sea Bass (D, F) 135

Red Quinoa | Pearl Barley | Thai Asparagus | Pomegranate | Salsa Verde

200gm Norwegian Salmon (D, F, N, So) 115

Tenderstem Broccoli | Roasted Almond Flakes

Caramel Soya and Orange Reduction

Crispy King Prawns (D, G, S, So, Ss) 115

Honey | Garlic | Sesame

Chinese Cod Fish (F, G, Ss) 125

Crispy Egg Noodle | Shiitake Mushroom | Red Chilli | Oyster Sauce

FROM THE OVEN

Traditional Pizza 70

Margherita (D, G, V)

Tomato | Mozzarella | Basil

Pizza Funghi (D, G, V)

Tomato | Mozzarella | Mushrooms

Pizza Bolonese (D, G)

Mozzarella | Roasted red pepper

Manakish 65

Zaatar (D, G, Ss, V)

Oregano | Thyme | Sumac | Sesame

Cheese (D, G, Ss)

Halloumi | Kashkaval | Sesame seeds

Minced Lamb (D, G)

Capsicum | Onion | Pomegranate molasses

DESSERT SELECTION

Help yourself to the Anise selection of homemade cakes & Pastries 50

(D) Dairy, (E) Egg, (F) Fish, (G) Gluten (HC) Healthy Choice, (N) Nuts, (S) Shellfish
(So) Soy Beans, (Ss) Sesame Seeds, (V) Vegetarian

Prices are in AED inclusive of 10% service charge, 3.5% municipality fees and 5% VAT

BEVERAGE MENU

COCKTAIL

COSMOPOLITAN 65

Vodka, Orange Liqueur
Cranberry Juice, Lemon Juice

WHISKY SOUR 60

Whisky, Lemon Juice,
Simple Syrup

GIMLET 55

Gin, Lemon Juice, Simple Syrup

BRANDY ALEXANDER 55

Brandy, Kahlua, Crème

TEQUILA SUNRISE 50

Tequila, Orange Juice
Grenadine Syrup

ASIAN MOJITO 45

White Rum, Lime Wedges
Kaffir Leaves, Simple Syrup
Passion Fruit, Strawberries

MOCKTAIL

AVOCADO INTENSITY 45

Avocado, Vanilla Ice Cream
Simple Syrup, Heavy Cream

COAST COLADA 37

Pineapple Juice, Coconut Syrup
Blue Curacao Syrup

HAWAIIAN 35

Pineapple Juice, Mango Juice
Blue Curacao Syrup,
Vanilla Ice Cream

FUSION MOJITO 35

Mint Leaves, Strawberry
Passion Fruit, Simple Syrup
Lemon Juice

FROZEN ISLAND 35

Mango Juice, Strawberry, Ginger
Mint Leaves, Simple Syrup

FRESH FRUIT JUICE 27

Orange | Lemon & Mint
Pineapple | Carrot | Mango
Green Apple | Watermelon
Pomegranate | Grapefruit
Mixed Fruit

SOFT DRINK

Coca - Cola | Diet Coke 20

Sprite | Diet Sprite | Fanta Orange

Schweppes Ginger Ale

Tonic | Bitter Lemon | Soda

Red Bull Energy Drink 29

MINERAL WATER sml/lrg

Acqua Pana | San Pellegrino 37/24

Local Water 28/14

COFFEE

Espresso Single | Macchiato 24

Americano 26

Espresso Double 26

Cappuccino | Café Latte 26

Decaffeinated available on request

TEA 27

Royal Breakfast | Jasmine Haze

Green Tea Curls | Earl Grey Flora

Chamomile Breeze | Masala Chai

White Tea | Oolong Tea

Moroccan Tea

HOT CHOCOLATE 25

BEVERAGE MENU

WHISKY

Johnnie Walker Red Label	38
Johnnie Walker Black Label	70
Chivas Regal 12 Years	70
Jim Beam	48
J&B Rare	48
Jack Daniels	60
Glenfiddich	70

VODKA

Stolichnaya	38
Grey Goose	80

GIN

Tanqueray	38
Bombay Sapphire	40

RUM

Bacardi Carta Blanca	38
Bacardi Carta Negra	45

TEQUILA

El Jimador Blanco	38
El Jimador Reposado	38

COGNAC

Remy Martin V.S.O.P	85
---------------------	----

LIQUEUR

Baileys	45
Kahlua	45
Malibu	45
Sambuca	45

CHAMPAGNE & SPARKLING WINE

	gls/btl
NV, Taittinger Brut	125/690
France Prosecco, Amore di Amanti, Italy	60/295

WHITE WINE

Sauvignon Blanc	
Santa Julia, Mendoza	50/225
Argentina Chardonnay Montes, Central Valley Chile	60/265
Lamberti, Pinot Grigio Italy	60/265

RED WINE

Mendoza, Shiraz Argento Argentina	50/225
Cabernet Sauvignon Santa Julia, Mendoza Argentina	50/225
Merlot Cusumano Terre, Siciliane Italy	60/265

ROSÉ WINE

Côtes de Provence Oh! by Omerade France	60/225
--	--------

BOTTLED BEER

Stella Artois - Belgium	45
Heineken - Netherlands	45
Amstel Light - Netherlands	45
Budweiser - USA	45
Corona - Mexico	45

BRUNCH BEVERAGE MENU

SPARKLING

Prosecco, Amore di Amanti,
France

WHITE WINE

Sauvignon Blanc, Santa Julia,
Argentina

Pinot Grigio, Lamberti Veneto,
Italy

RED WINE

Shiraz, Argento, Argentina
Merlot, Cusumano, Italy

ROSE

Cotes de Provence,
Oh! By Omerade, France

BEERS

Stella Artois – Belgium

Corona – Mexico

Heineken – Netherlands

SPIRITS

JW Red Label – Whisky

Stolichnaya – Vodka

Tanqueray – Gin

Bacardi Blanco – White Rum

El Jimador Blanco – Tequila

COCKTAILS

Cosmopolitan – Vodka, Orange
Liqueur, Cranberry Juice, Lemon
Juice

Whisky Sour – Bourbon, Lemon
Juice, Simple Syrup

Classic Flavored Mojito – White
Rum, Lime Wedges, Fresh Mint
Leaves (Passion Fruit/
Strawberry/Raspberry)

MOCKTAILS

Frozen Island – Fresh Mango,
Strawberries, Mint Leaves

Innocent Mojito – Mint Leaves,
Lime Wedges, Simple Syrup

Virgin Mary – Tomato Juice,
Lemon Juice, Tabasco, Worcester-
shire Sauce

NOTE: Beverage options mentioned above are subjected to change upon the
availability of the house pouring brands