



BUSINESS LUNCH | Mon - Fri: 12 PM - 5 PM

Enjoy a unique Business Lunch at Open Sesame and experience the culinary delights of the Mediterranean cuisine with a touch of our neighborhood.

INCLUDES:

AED 75 per person for 2-course set of your choice from our lunch menu | 1 Juice | 1 Specialty coffee

AED 95 per person 3-course set of your choice from our lunch menu | 1 Juice | 1 Specialty coffee

HALFBOARD & BUSINESS LUNCH MENU



ORDER YOUR EGGS AND COFFEE EXACTLY HOW YOU LIKE IT

اطلب فطورك وقهوتك بالطريقة التي تفضلها

BREAKFAST EGGS MENU

TWO EGGS ANY STYLE

Scrambled, Sunny Side Up, Fried,
Omelette, or Poached
مخفوق، على الوجه، مقلي، أو مليت، أو مسلوق

EGGS BENEDICT (D)(G)(F)

English Muffin, Poached Egg, Turkey
Bacon or Smoked Salmon, Hollandaise
مفن إنجليزي، بيض مسلوق، لحم ديك رومي مقعد أو
سلمون مدخن، صلصة الهولانديز

EGGS FLORENTINE (D)(G)

English Muffin, Poached Eggs, Spinach,
Hollandaise
مفن إنجليزي، بيض مسلوق، سبانخ، صلصة الهولانديز

SMASHED AVOCADO(D)(G)

Brown Multigrain Toast, Poached Eggs,
Feta, Chili Flakes
خبز بني متعدد الحبوب، بيض مسلوق، فيتا،
رقائق الفلفل الحار

SKILLET SHAKSHUKA(V)(D)

Baked Eggs, Spiced Tomato Sauce, Bell
Pepper, Chickpea, Feta, Parsley
بيض مخبوز، صلصة طماطم متبلة، فلفل حلو، حمص،
فيتا، بقونس

BREAKFAST BEVERAGES MENU

COFFEE

Espresso, Double Espresso, Macchiato,
Cortado, Americano, Cappuccino, Latte,
Spanish Latte
Decaf & Iced Coffees, Hot Soya Milk on request

Add some joy to your coffee!

shot of pistachio, shot of saffron AED 10

قهوة

إسبريسو، إسبريسو مزدوج، ماكياتو، كورتادو، أمريكانو
كابوتشينو، لاتيه، لاتيه إسباني
قهوة منزوعة الكافيين و مثلجة، حليب صويا ساخن حسب
الطلب

أضف بعض البهجة إلى قهوتك !

شوت من صلصة الفستق، شوت من صلصة الزعفران

درهم 10

TEA

English Breakfast, Earl Grey, Mint, Karkade,
Spring Green, Chamomile, Karak Chai,
Jasmine, Pu-erh

شاي

نعناع، كركديه، أخضر ربيعي، إفتار إنجليزي، إيرل جراي،
بابونج، كرك، ياسمين، بوير

(VE) Vegan	(V) Vegetarian	(N) Nuts	(CG) Contain Gluten
(SE) Sesame	(D) Dairy	(SF) Seafood	(GF) Gluten Free

CHOICE OF STARTER:

VEGETABLE SPRING ROLL

(G) KCAL549

Delicate rice paper wraps filled with colourful julienned vegetables served with sweet chilli sauce for dipping.

SPICED FRIED CHICKEN WINGS

(G)(N) KCAL547

Crispy and seasoned chicken wings served with spicy BBQ sauce.

SALT AND PEPPER CALAMARI

(G)(D)(SF) KCAL753

Savour our Fried Calamari with tartar sauce and lemon wedges.

REGIONAL LENTIL

(VE){GF} KCAL201

Oriental red lentil soup with cumin oil accompanied by lemon wedges & Arabic croutons.

CREAM OF TOMATO BASIL SOUP

(V) KCAL144

Rich tomato base infused with fragrant basil served with a crispy garlic crouton.

BUTTERNUT & BERRIES KALE SALAD

(V)(N)(VE-Optional) KCAL488

Vibrant salad with roasted butternut squash, caramelized pecans, sunflower seeds, kale, berries, and a light balsamic dressing.

CLASSIC CAESAR SALAD

(D)(V)(G) KCAL292

Crisp romaine lettuce, grated Parmesan cheese, crunchy croutons, boiled egg, and our signature Caesar dressing come together to create a harmonious blend of flavours and textures.

MEDITERRANEAN GREEK SALAD

(D)(V)(G) KCAL352

A vibrant mix of fresh lettuce, juicy cherry tomatoes, savory black olives, crunchy bell peppers, and crisp cucumber, all topped with creamy feta cheese. Tossed in a tangy pomegranate molasses dressing and finished with crispy croutons for an extra crunch.

FATTOUSH

(V)(G) KCAL541

A vibrant and fresh Levantine salad with crisp lettuce, juicy tomatoes, crunchy cucumbers, radishes, and mixed herbs, topped with toasted pita bread and drizzled with a tangy sumac dressing.

HUMMUS

(SE)(VE) KCAL619

A creamy blend of chickpeas, tahini, lemon juice, and garlic, served with warm, fluffy pita bread for dipping.

BABA GHANOUSH

(SE)(VE) KCAL1037

Smoky roasted eggplant purée mixed with tahini, garlic, and lemon juice, accompanied by warm pita bread.

BETROOT MOUTABBAL

(D)(SE)(V) KCAL156

A delicious twist on a classic, featuring roasted beetroot blended with tahini, garlic, and lemon juice, served with warm pita bread.



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STARTERS

CHOICE OF ONE:

PASTA LINGUINI BOLOGNESE

(G)(D) KCAL597

Linguini tossed in our special homemade Bolognese sauce drizzled with rosemary oil and garnished with parmigiana Reggiano.

PASTA FRUTTI DI MARE

(SF)(G)(D) KCAL710

Linguine pasta with succulent mussels, juicy shrimp, tender calamari, bell peppers, caponata, and a luscious cream sauce. Garnished with fragrant basil.

TAGLIATELLE FUNGHI E GORGONZOLA

(D)(G)(V) KCAL348

Tagliatelle pasta in a creamy mushroom and Gorgonzola sauce. A delightful blend of earthy mushrooms and tangy cheese.

PENNE ARRABIATA

(V) KCAL537

Cooked penne pasta tossed in cooked spicy tomato sauce, Cherry tomato and parsley.

ENTRÉE ARABIAN MIX GRILL

(G)(D) KCAL611

Beef brochettes, lamb tikka, shish taouk, and lamb kofta kebab. Served with warm pita bread.

STIR FRY BEEF

(Soy)(SE)(G) KCAL415

Wok-fried beef, bell peppers, and onions in a mild spicy sauce, served with steamed jasmine rice.

VEGETABLE THAI CURRY

(V) KCAL213

Spicy coconut-flavoured vegetable curry.

PANEER MUTTER MASALA

(V)(N)(D) KCAL627

Paneer (Indian cottage cheese) and peas cooked in creamy masala makhani gravy.

CHICKEN TIKKA BIRYANI

(N)(D) KCAL537

Marinated chicken tikka cooked with basmati rice, fragrant spices, and herbs, garnished with fried onions, fresh coriander, and a touch of saffron. Served with a side of cooling raita.

FROM THE JOSPER GRILL NORWEGIAN SALMON 185G

KCAL555

CORNFED CHICKEN BREAST

KCAL809

PIZZA MARGHERITA PIZZA

(G)(D)(V) KCAL895

Tomato sauce, mozzarella cheese, and fresh basil.

TANDOORI CHICKEN PIZZA

(G)(D) KCAL934

Grilled tandoor chicken with tomato sauce, mozzarella, bell pepper, red onion, and coriander.

4 CHEESE PIZZA

(G)(D) KCAL904

Tomato sauce, blue cheese, cheddar, Emmental, and mozzarella.

PEPPERONI PIZZA

(G)(D)(V) KCAL895

Mozzarella, pepperoni, and tomato sauce.

BURGERS & SANDWICHES LOADED BEEF BURGER

(G)(D) KCAL1171

Beef Burger topped with melted cheese, tossed mushrooms, crispy bacon, zesty tomato relish, tangy pickled gherkin, fresh tomato slices, and crisp lettuce.

CHICKEN BURGER

(G)(D) KCAL538

Crispy crumbed chicken, kichmi-apple slaw, gochujang aioli, lettuce, tomato.

TUNA MELT SANDWICH

(G)(D)(SF) KCAL272

Flaked tuna mixed with mayonnaise caper, onion, celery & parsley served with tomato and cheddar cheese served with homemade chips.



Best Seller



Chef Choice



(VE)
Vegan



(V)
Vegetarian



(N)
Nuts



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Sesame



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Seafood

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MAIN COURSE

CHOICE OF DESSERT:

TRADITIONAL ITALIAN TIRAMISU

(G)(D) KCAL758

Savour the indulgent layers of our Authentic Tiramisu, featuring Savoiardi cookies soaked in espresso and a velvety mascarpone cheese filling. Finished with a sprinkle of cocoa powder.

FRESH SEASONAL FRUIT

(V)(VE)(GF) KCAL340

Seasonal cut fruits.

ICE CREAM

(D)(N) KCAL195

Chocolate | Vanilla | Date | Strawberry

COLD BERRY CHEESECAKE

(D)(G)(N) KCAL705

A creamy classic, Baked with vanilla sticks, topped with fresh mixed berries.



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DESSERTS



There is no better display of our **Neighbourhood Story** than in **Open Sesame**, where every detail takes you back to an Arab souk; as you enter, the arch welcomes you to the Dubai's fashion story, the fabric reflecting Abayas worn by local Emirati women, typically black on the outside with vibrant patterns on the inside.

Sit back and soak in the play of themes in the interiors; as your gaze moves from the fresh and playful mix of colors on the furniture, to the wall murals and wooden ceiling that is reminiscent of a dhow boat you would ride to the textile souk in Old Dubai. Don't miss the traditionally styled bar, clad in inspiring Mashrabiya design and bright red on the inside, just what you would find in an Emirati lady's jewelry box. A treasure trove of inspired beverage inventions!

At **Hotel Indigo Dubai Downtown**, we tell stories through design and showcase the heart of the Neighbourhood in every nook and corner.

STARTER

CRAB CAKES

Crab meat patties, breaded and pan seared. Served with salsa vierge, fresh herbs, and classic neptune sauce
587kcal D | G | SF

SHRIMPS AVOCADO

Sautéed shrimps, served on avocado with roasted cherry tomato and mesclun mix, finished with a spicy mayo drizzle and grated cured egg yolk
649kcal D | SF

SALADE DU PUY LENTILLES

Tender lentils tossed with finely diced vegetables, a light mustard dressing, and fresh herbs, finished with crumbled labneh and crispy croutons
541kcal D | G | V

CAESAR SALAD

Baby gem lettuce, cherry tomatoes, mixed herbs, and croutons in our house dressing with Parmesan
503kcal D | G

ADD ON

Grilled chicken
Grilled shrimp
Grilled anchovy

FRITTO MISTO DI MARE

Succulent marinated calamari and shrimps, delicately battered and deep fried
Accompanied by a zesty garlic-basil-tomato dip and zingy lime aioli
576kcal D | G | SF

87

79

65

67

15

18

15

75

BURRATA & HEIRLOOM TOMATO

An Italian-inspired favourite. Light and creamy burrata on a bed of heirloom tomatoes, finished with crunchy hazelnut pesto oil and a tangy touch of glazed balsamic
637kcal D | N

JOSPERIZED OCTOPUS

Tender grilled octopus tentacles. Served with crispy fingerling potato, fresh tzatziki, gremolata, and harissa purée
668kcal D | SF

SMOKED SALMON TARTARE

Subtly smoked salmon infused with fine herbs, finished with a light lemon gel, aromatic dill, mesclun mix, caperberries, and cream cheese
423kcal D | SF | G

SOUP

NEIGHBORHOOD LENTIL SOUP

A comforting classic of traditional lentil soup, finished with crispy croutons and lemon
200kcal G | V

CREAMY FISHERMAN SOUP

Make this your catch of the day. Lobster, crab, and shrimp in a buttery bisque
450kcal D | G | SF

OUR TAKE ON A FRENCH ONION SOUP

Traditional with a twist. Jammy caramelised onions, topped with melted Gruyère cheese
365kcal D | G

80

160

80

55

68

60



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STARTER AND SOUP

MAIN

BEEF TENDERLOIN

185

M2+ tenderloin steak, grilled to perfection
Accompanied by pommes au gratin and your choice of signature sauce
579kcal D | G

WAGYU ENTRECÔTE

185

Wagyu ribeye steak with truffle butter
Accompanied by cheesy mashed potato, finished with caramelised shallots and a balsamic glaze
1612kcal D

FREE-RANGE CHICKEN BREAST

140

Grilled tender chicken breast with an herb-infused sauce
Accompanied by pommes au gratin and special josperized baby vegetables
804kcal D | G

BLACKSTONE GRILLED LAMB CHOPS

180

Australian grilled lamb chops, accompanied by eggplant purée, grilled baby carrot, and a sticky molasses sauce
638kcal D

SAUCES

Pan au jus
Hollandaise sauce
Mushroom sauce
Peppercorn sauce

20

MOUSSAKA

95

A rich melange of minced lamb, eggplant, and chickpeas, drizzled with tangy tomato sauce and bechamel, served with a side of garlic bread
1054kcal D | G

CHICKEN SOUVLAKI

98

Marinated chicken brochettes, cooling tzatziki, chargrilled tomato, and biwaz salad (sumac-dusted parsley & onion)
726kcal D | G

PAN-SEARED SOLE À LA MEUNIERE

365

On-the-bone Dover sole. Pan-seared in butter, lemon, parsley, and capers
1114kcal D | G | SF

SALMON A LA PLANCHA

140

Josperized fresh Scottish salmon.
Accompanied by asparagus, baby carrot, and mashed potato
838kcal D | SF

PASTA AND RISOTTO

LOBSTER ARBORIO RISOTTO

115

Fontina DOP mild risotto with melt-in-the-mouth leek confit and lobster
1141kcal SF | D

SPINACH TAGLIATELLE

95

Tagliatelle pasta with light aromatic Parmesan, sun-dried tomato, and porcini mushroom, topped with tender chicken julienne
Garnished with a punchy garlic-tomato salsa
1428kcal D | G

RIGATONI WITH AUBERGINE AND BURRATA

90

Rigatoni pasta with burrata and eggplant in our house plum tomato sauce
Finished with aromatic basil
884kcal D | G



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MAIN, PASTA, AND RISOTTO

SANDWICH, BURGER, AND PIZZA

BAKED CROISSANT DE POLLO CARBONARA 95

Large oven-baked croissant layered with sticky bacon, creamy chicken, and mushrooms

Filled with gratinated Gruyère cheese and served with a light side salad

962kcal D | G

HOTEL INDIGO CHEESE BURGER 100

A crowd-wowing classic. Succulent beef burger with onion, lettuce, tomato, and pickles

Made even more special with herby duxelles mushrooms, cheese, and truffle mayo

Served with fries

1156kcal D | G

SHRIMP & LOBSTER BUN 115

Fresh sautéed lobster and shrimps in our signature mayo sauce

Served in a soft brioche roll with herbs and fries

882kcal D | G | SF

BUILD YOUR OWN PIZZA 95

Baked with tomato sauce, mozzarella cheese, and basil Make it your own with three additional toppings

702kcal D | G

ADD-ONS

MEAT AND SEAFOOD

Pepperoni, chorizo, turkey ham, paprika chicken, garlic prawns

VEGETABLES AND FRUITS

Pineapple, corn, mushroom, sautéed onion, black olives, bell pepper trio, arugula, cherry tomato, baby spinach

CHEESE, OIL, AND GARNISH

Parmesan, Blue cheese, Fontina cheese, truffle oil, extra basil leaves

000kcal D | G

PLANT BASED

BEEF CARPACCIO 65

Finely sliced beetroot with an airy avocado mousse, olive oil dust, micro-ress, balsamic dressing, and croutons

726kcal G

MAPLE BUTTERNUT CARAMELIZED PECAN & KALE SALAD 65

Roasted butternut squash with a light maple drizzle, tossed with crunchy pecans and kale

Sprinkled with sunflower seeds and fresh berries

Finished with a tangy balsamic dressing

588kcal N

BROILED CAULIFLOWER STEAK 85

Buffalo cauliflower steak with grilled asparagus, baby carrots, and salsa vierge

Served with a side salad

331kcal

BEYOND MEAT OPEN-FACED SANDWICH 95

Focaccia base topped with Beyond Meat bolognese, jammy caramelised onions, crisp cornichons, sun-dried tomato, and micro-ress

Served with a light side salad

968kcal G

SIDES

Creamy spinach 267kcal D 35

Truffle fries 680kcal D 45

Sweet potato fries 725kcal 35

Grilled asparagus 120kcal 35

Fattoush 541kcal G 35

Hummus with pita 619kcal 35

Muhammara with pita 383kcal N | G 35

Beetroot moutabal with pita 1037kcal D 35

Steamed broccoli 105kcal 35

Oven roasted vegetables 239kcal 35



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SANDWICH, BURGER, PIZZA, AND VEGAN

DESSERT

COLD BERRY CHEESECAKE 55

A creamy classic
Baked with vanilla sticks, topped with fresh mixed berries
705kcal D | G | N

VANILLA CRÈME BRÛLÉE 48

Delicate blazed sugar crust, topped with fresh mixed berries
726kcal D

VEGAN MUD CAKE 52

Rich, moist, and irresistible
Chocolate layered with egg-free sponge, served with cacao ganaches
908kcal G

UMM ALI 50

A nostalgic Middle Eastern favourite - umm ali with crispy puff pastry
Finished with toasted whipped cream and powdered pistachio
1554kcal D | G | N

SORBET WITH FRUITS 40

Choice of mango, raspberry, or lemon sorbet scoop with a selection of fresh tropical fruits
456kcal D | G

TEA

ORGANIC SPRING MAO FENG GREEN TEA CHINA HUNAN 30

Green tea, smooth and elegant with soft nutty notes from the west Hunan Wuling mountains

MATCHA LATTE ORGANIC MATCHA KAGOSHIMA 35

Green tea, fine ground of 1st and 3rd harvest with deep green colour and robust umami character

JASMINE MAO JIAN 30

Finest green tea gently scented with fragrant jasmine flowers

MOROCCAN MINT 30

Green tea flavoured, traditional blend of green gunpowder and Moroccan nana mint leaves

TROPICAL GREEN 30

Green tea flavoured, sweet strawberries and tropical pineapple combined with finest green tea

ORGANIC ENGLISH BREAKFAST 30

Black tea blend, aromatic full leaf blend of malty assam, fruity ceylon and sweet Yunnan tea

MAJESTIC EARL GREY 30

Black tea flavoured, a classic tea made with the essence of Sicilian bergamot orange and finest black tea

ORIENTAL MOMENTS 35

Black tea flavoured, pu-erh, oolong and black tea mixed with the most aromatic oriental ingredients

TROPICAL ROOIBOS 35

Rooibos, sweet South African rooibos enhanced with playful exotic passion fruit

ORGANIC CHAMOMILE COOLER 35

Finest whole organic chamomile flowers combined with refreshing peppermint

RUSH HOUR BERRY 35

Fruit infusion, mouth-watering combination of flavourful garden and luscious forest berries

ICED TEA OF THE DAY 25

COFFEE

COOL BEANS

Espresso / Piccolo / Cortado 22
Double Espresso / Macchiato / Americano / Latte / Cappuccino / Flat White 25
Turkish Coffee / Spanish Latte 28
Iced Latte 32
Decaffeinated coffee upon request 24

FROM THE COFFEE LAB 30

Chemex / V60 Brew / Cold Brew / Aeropress / Syhpon / French Press

SESAME ICED PISTA 35

Iced coffee infused with a creamy pistachio sauce with grains giving the beverage a sweet richness with a toasted, nutty, and earthy edge

ARABIAN ICED LATTE 35

An iced coffee complimented with a Mediterranean saffron spice giving the beverage a bright flavorful sweet taste

AFFOGATO 35

Specialty espresso coffee flowing down on a mountain of vanilla ice cream

MIRZAM'S HOT CHOCOLATE 30

Rose Salt / Sea Salt



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DESSERT, TEA, AND COFFEE

SOFT BEVERAGES

JUICES

Orange / Mango / Red apple / Cranberry / Pineapple

FRESH JUICES

Carrot / Watermelon / Orange

CARBONATED SOFTIES

Diet / Soft beverages
(Mirinda / 7up / Pepsi)

RED BULL

WATER

Harrogate still / Sparkling Water
Small
Large

ALCOHOL

BEER

Heineken / Sol / Becks / Budweiser

WHISKEY

Johnny Walker Red Label	55 / 970
Johnny Walker Black Label	70 / 1320
Chivas Regal 12	73 / 1375
Chivas Regal 18	150 / 3020
Glenfiddich 12	85 / 1600
The Macallan 12	90 / 1820
Jack Daniels	60 / 1050
Maker's Mark	62 / 1270

VODKA

Stolichnaya Premium	55 / 970
Absolut Blue	58 / 1070
Belvedere	75 / 1520
Gray Goose	75 / 1520

RUM

Bacardi Carta Blanca	55 / 970
Bacardi Carta Negra	58 / 1070
Havana Club 7	68 / 1520
Sailor Jerry	55 / 1000

TEQUILA

Jose Cuervo Silver	55 / 970
Patron Silver	65 / 1270
Patron Reposado	72 / 1715
Don Julio Blanco	88 / 1920

COGNAC / BRANDY

Hennessy VS	62 / 1370
Hennessy VSOP	88 / 1970

GIN

Bombay Sapphire	55 / 970
Hendricks	65 / 1170
Tanqueray 10	65 / 1170
Gin Mare	68 / 1270

BUBBLY

Moët & Chandon Brut Impérial, France	975
Laurent-Perrier La Cuvée Brut NV, France	970
Laurent-Perrier Cuvée Rosé Brut NV, France	1850
Dom Perignon Blanc, France	2850

SPARKLING

Gran Ventino Rosé Brut, Italy	58 / 270
Gran Ventino, Italy	58 / 270
Zonin 1821 Prosecco, Brut, Italy	68 / 315

WHITE WINE

Wilderness Bay Chenin Blanc, South Africa	55 / 260
Emotivo Pinot Grigio, Lombardy Igt, Italy	65 / 295
Oxford Landing, Sauvignon Blanc, Australia	70 / 315
Gerard Bertrand Naturalys Chardonnay, France	80 / 375
Villa Antinori Bianco, Toscana IGT, Italy	335
Vina Esmeralda Catalunya DO, Spain	340
Zuccardi Serie A Torrontés, Argentina	370

RED WINE

Côtes du Gascogne Plaimont, France	55 / 260
Santa Julia Malbec, Argentina	65 / 290
Cuvée Sabourin Merlot, France	60 / 280
Ruffino Chianti DOCG, Italy	70 / 330
Corte Giara Valpolicella DOC, Italy	375
Beaujolais, Georges Duboeuf, France	385
Rapaura Springs Pinot Noir, New Zealand	390

ROSE WINE

Pinot Grigio, Italy	60 / 275
Belle Annee By Mirabeau, France	355

SOFT AND ALCOHOLIC BEVERAGES

THE USUAL SUSPECTS

TWO EGGS ANY STYLE | AED 55

Choose your favorite egg style: scrambled, sunny side up, fried, omelette, or poached. Served with hash browns & grilled tomatoes

EGGS BENNY | AED 65 (GF)(SF)

Organic poached eggs served on sautéed spinach & roasted mushrooms in avocado halves, topped with our special Hollandaise sauce

add salmon - KCAL 823

add grilled turkey ham - KCAL 875

MUESLI POWER | AED 68 (V)(D)(N)

House muesli with Greek yogurt, spirulina, forest berries, green apples, kiwi, caramelized banana, topped with roasted almonds & homemade granola - KCAL 230

OVERNIGHT OMEGA OATS | AED 58 (N)(VE)

Overnight oats and chia pudding loaded with blueberries, raspberries, flaxseeds, chia seeds, topped with caramelized banana & toasted almonds - KCAL 230

AVO-THING YOU EVA WANTED (V)(VE)(D)

Smashed avocado on grilled sourdough bread with your choice off topping:

Tomato & Feta | AED 65 - Kcal 805

Organic Poached Eggs | AED 60 - Kcal 861

Grilled Mushrooms | AED 60 - Kcal 556

START THE DAY LIKE A LEGEND

SKILLET SHEIKH SHUKA | AED 72 (V)(D)(G)

Organic baked eggs served on a bed of spiced tomato sauce, topped with feta cheese & parsley. Served with homemade pita bread & olives - KCAL 677

FUL OF IT! (V)(VE)(G)(GF-OPTION)

The ultimate vegan protein power boost! Regional broad beans with garlic lemon tomato, cumin, parsley & peppers served with homemade pita bread

regular | AED 55 - KCAL 217

add poached eggs | AED 58

SATISFY THE CRAVINGS

PANCA-TACIOUS! | AED 48 (V)(D)(G)

Try our homemade pancakes served with maple syrup & macerated berries - KCAL 556

WAFFLE SHUFFLE | AED 48 (V)(D)(G)

Crispy & light waffles made of pure joy served with fresh forest berries - KCAL 613

FRENCH TOAST | AED 68 (V)(D)(G)

Homemade brioche infused with tres leches & cinnamon, served with forest berries, creme chantilly, & salted caramel - KCAL 365

LIGHT & HEALTHY

CHEESE BOARD | AED 58 (D)(G)(N)

Selection of local cheeses served with grapes, aged apricots, walnuts, toasted sourdough & date-ginger preserve - KCAL 537

HOUSE YOGURT (D)(V)

House Greek yogurt with choice of:

plain | AED 32

orange & kiwi | AED 38

fresh berries | AED 38

SLICED FRUITS | AED 52 (V)(D)

Selection of seasonal sliced fruits served with honey infused yogurt - KCAL 102

BREAKFAST SETS

CONTINENTAL | AED 72 (V)(D)(G)

Assorted viennoiserie, selection of seasonal sliced fruits, put your choice of; full fat yogurt/low fat yogurt/berries flavored yogurt, bread basket with butter served with orange juice & choice of tea or coffee - KCAL 468

ENGLISH | AED 88 (D)(G)

Two eggs made to your preference served with a side of marinated tomatoes, hash browns, sautéed mushrooms, chicken/beef sausages, turkey bacon & baked beans. Accompanied by orange juice & your choice of tea or coffee - KCAL 660

ARABIC | AED 88 (D)(G)

Two eggs, any style, served with olives, feta cheese, tomato, cucumber, fowl medames & falafel. Accompanied by orange juice & your choice of tea or coffee - KCAL 311



Prices are in UAE Dirham (AED) and inclusive of 10% service charge, 7% municipality fee & 5% VAT

ALL DAY BREAKFAST

AVAILABLE FROM 6:30 AM - 15:00

SOFT BEVERAGES

JUICES

Orange / Mango / Red apple / Cranberry / Pineapple

FRESH JUICES

Carrot / Watermelon / Orange

CARBONATED SOFTIES

Diet / Soft beverages
(Mirinda / 7up / Pepsi)

RED BULL

WATER

Harrogate still / Sparkling Water
Small
Large

ALCOHOL

BEER

Heineken / Sol / Becks / Budweiser

WHISKEY

Johnny Walker Red Label	55 / 970
Johnny Walker Black Label	70 / 1320
Chivas Regal 12	73 / 1375
Chivas Regal 18	150 / 3020
Glenfiddich 12	85 / 1600
The Macallan 12	90 / 1820
Jack Daniels	60 / 1050
Maker's Mark	62 / 1270

VODKA

Stolichnaya Premium	55 / 970
Absolut Blue	58 / 1070
Belvedere	75 / 1520
Gray Goose	75 / 1520

RUM

Bacardi Carta Blanca	55 / 970
Bacardi Carta Negra	58 / 1070
Havana Club 7	68 / 1520
Sailor Jerry	55 / 1000

TEQUILA

Jose Cuervo Silver	55 / 970
Patron Silver	65 / 1270
Patron Reposado	72 / 1715
Don Julio Blanco	88 / 1920

COGNAC / BRANDY

Hennessy VS	62 / 1370
Hennessy VSOP	88 / 1970

GIN

Bombay Sapphire	55 / 970
Hendricks	65 / 1170
Tanqueray 10	65 / 1170
Gin Mare	68 / 1270

BUBBLY

Moët & Chandon Brut Impérial, France	975
Laurent-Perrier La Cuvée Brut NV, France	970
Laurent-Perrier Cuvée Rosé Brut NV, France	1850
Dom Perignon Blanc, France	2850

SPARKLING

Gran Ventino Rosé Brut, Italy	58 / 270
Gran Ventino, Italy	58 / 270
Zonin 1821 Prosecco, Brut, Italy	68 / 315

WHITE WINE

Wilderness Bay Chenin Blanc, South Africa	55 / 260
Emotivo Pinot Grigio, Lombardy Igt, Italy	65 / 295
Oxford Landing, Sauvignon Blanc, Australia	70 / 315
Gerard Bertrand Naturalys Chardonnay, France	80 / 375
Villa Antinori Bianco, Toscana IGT, Italy	335
Vina Esmeralda Catalunya DO, Spain	340
Zuccardi Serie A Torrontés, Argentina	370

RED WINE

Côtes du Gascogne Plaimont, France	55 / 260
Santa Julia Malbec, Argentina	65 / 290
Cuvée Sabourin Merlot, France	60 / 280
Ruffino Chianti DOCG, Italy	70 / 330
Corte Giara Valpolicella DOC, Italy	375
Beaujolais, Georges Duboeuf, France	385
Rapaura Springs Pinot Noir, New Zealand	390

ROSE WINE

Pinot Grigio, Italy	60 / 275
Belle Annee By Mirabeau, France	355

SOFT AND ALCOHOLIC BEVERAGES