

APPETIZERS & SOUPS

ALASKAN CRAB SALAD (D)(G)(S) 95 Succulent Crab Meat Toasted in Light Japanese Mayo, Pomelo Salsa, Chives, Miso Drizzle	SPANISH CHAR-GRILLED OCTOPUS (G)(D)(N) 95 Romesco Sauce, Confit Potato, Halloumi Cheese, Kalamata Olives & Heirloom Tomato, Zaatar Pesto	SLOW ROASTED STICKY WAGYU BEEF (G)(D)(S) 95 Homemade 5 Spice Sauce, Asian Slow, Spicy Sesame Dressing
ARABIC LENTIL SOUP (G)(V) 45 Served with Sumac Croutons, Lemon Wedges	CLEAR CHICKEN BROTH FLAVORED WITH GINGER (G)(D) 45 Bok Choy, Tofu, Chicken Dumpling, Garlic Bread	BURRATA CAPRESE (N)(D)(V) 80 Marinated Datterino Tomatoes, Homemade Pesto, Fresh Basil, Sourdough
HOUSE FAVOURITE TOM YUM (G)(S) 55 Thai Spicy & Sour Soup, Shrimps, Thai Herbs, Mushroom, Evaporated Coconut Milk		

SALAD

CAESAR SALAD (G)(D)(S) 60 Crispy Romaine Lettuce, Herbed Croutons Dressed with Parmesan Cheese & Anchovies Add Grilled Chicken 20/ Grilled Prawns 25	GRILLED HALLOUMI & QUINOA POWER BOWL (D)(G)(N) 75 Hearty Mix of Bulgur, Quinoa, Spinach, Berry, Avocado, Tomatoes, Asparagus & Pecan Nuts Tossed in Zesty Lemon Dressing
SALMON NIÇOISE SALAD (N)(D)(S) 90 Green Beans, Egg, Potato, Avocado, Baby Gem, Confit Tomatoes, Bright Green Olives	SOYA & HONEY GLAZED POKE BOWL (G)(N)(V) Wild Rice, Cucumber, Cherry Tomato, Edamame Beans, Cabbage, Avocado, Sweet Potato, Sesame & Ginger Sriracha Dressing With Katsu Chicken 85 With Sticky Wagyu Beef 95
ORGANIC MIXED GREEN SALAD (V) 55 Holland Mixed Greens, Cucumber, Carrot, Datterino Tomatoes, Lemon Dressing	

SEASONAL HIGHLIGHTS

BAKED FETA (D)(G)(N) 65 Rich Flavors of Baked Feta Drizzled with Organic Hatta Honey, Heirloom Tomatoes, Fresh Basil, Pine Nuts, Pomegranate Seeds & Crispy Grilled Sourdough	CONFIT ARTICHOKE & MOZZARELLA SALAD (D)(G)(N) 95 Vibrant Confit Artichoke, Creamy Mozzarella, Ripe Avocado, Sweet Fig & Heirloom Tomatoes, Drizzled with Pesto & Zesty Lemon on a Bed of Baby Gems	EGGPLANT PARMIGIANA (D)(G)(N) 65 Layers of Tender Eggplant Smothered in Rich Pomodoro Sauce, Melted Mozzarella, Pesto & Toasted Pine Nuts
STUFFED CORN FED CHICKEN BREAST (D)(G) 130 Succulent Corn-Fed Chicken Breast Stuffed with Savory Mushroom Duxelles, Paired with Orecchiette Pasta in a Creamy Alfredo Sauce & a Touch of Olive	PAN SEARED SEA BASS (D)(S) 160 Delicate Pan-Seared Sea Bass, Complemented by Refreshing Fennel & Orange Salad, Topped with Zesty Tomato Vierge	
SPICED LAMB LOIN (D)(G) 200 Bold Flavors of Spiced Lamb Loin, Paired with Creamy Couscous & Puy Lentils, Sundried Tomatoes & Rich Peppercorn Sauce		
ALMOND PANNA COTTA WITH MIX BERRY SOUP (D)(G)(N) 45 Velvety Smooth Almond Panna Cotta, Perfectly Paired with Vibrant Mixed Berry Soup & Delicate Tuile Crisp		

GRILLS

ANGUS BEEF TENDERLOIN 200 GRM (D) 220 ANGUS BEEF STRIPLOIN 250 GRM (D) 200	CHAR-GRILLED TIGER PRAWNS (D)(S) 180 AUSTRALIAN LAMB CHOPS 220 GRM (D) 185	SCOTTISH MARINATED SALMON (D)(S) 150
VEGGIES TARRAGON & HONEY GLAZED BABY CARROT (D)(V) CHARRED BROCCOLINI, ROASTED ALMOND (N)(D)(V) SAUTÉED GREEN BEANS & GINGER (D)(V) SPINACH WITH INFUSED CREAM (N)(D) GRILLED ASPARAGUS (D)(V)	SAUCES LEMON BUTTER REDUCTION (D) GREEN PEPPER CORN (D) MUSHROOM SAUCE (D) BÉARNAISE (D)	STARCH TRUFFLE FRIES, FRENCH FRIES (G)(D)(V) SWEET POTATO FRIES (G)(D)(V) ROASTED BABY POTATO (D)(V) POMME PURÉE (D)(V) STEAM RICE (V)

All grills are inclusive of two sides and one sauce. Additional sides are AED 20 per portion.

MEAT & FISH

SHRIMP FRIED RICE (G)(S) 90 Edamame Beans, Corn, Broccoli, Carrot, Spring Onion, Egg, Premium XO Sauce, Soya Sauce	PAN SEARED SEA BASS FILLET, BLACK TRUFFLE & YUZU LIME BUTTER (D)(S) 125 Shimeji Mushroom, Edamame, Asparagus, Quinoa	ACCENTS ANGUS BEEF BURGER (G)(D) 120 Gruyère Cheese, Smokey B.B.Q Mayo, Gherkin, Lettuce, Tomato, Brioche Bun served with French Fries
TRADITIONAL BUTTER CHICKEN (G)(N)(D) 110 Chicken cooked in Rich Tomato Gravy Served with Steamed cooked Rice, Paratha, Poppadum & Pickle	SESAME CRUSTED SALMON (D)(S) 145 Served with Roasted Sweet Potato, Broccolini, Roasted Tomato & Tahini Sauce	SPICY WOK-FRIED KUNG PAO TOFU (G)(V) 95 Crushed Cashews, Cauliflower, Coriander Cress, Sriracha & Hoisin Sauce
YOGHURT MARINATED GRILLED CHICKEN SKEWER (D) 130 Served with Mushroom, Zucchini, Peppers, Yoghurt Dip		

PASTA & PIZZA

LINGUINI AND PRAWN (G)(D)(S) 115 Velvety Buttered Prawns, Datterino Tomatoes & Spinach	PORCINI MUSHROOM RAVIOLI (V)(G) 95 Rich Black Truffle, Parmesan & Roasted Mushrooms Ravioli in Creamy Sauce	PASTA CARBONARA (G)(D) 90 Spaghetti with Beef Bacon, Cream, Garlic, Egg, Chopped Parsley & Aged Parmesan
PIZZA MARGHERITA (G)(D)(V) 85 Cherry Tomato, Basil, Buffalo Mozzarella	PIZZA PEPPERONI (G)(D) 95 Beef Pepperoni, Mushrooms, Parmesan, Mozzarella	

Please inform us of any dietary requirements before ordering (G) Gluten, (N) Nuts, (D) Dairy, (S) Seafood, (V) Vegetarian
All prices are in AED and inclusive of a 5% VAT, 7% municipality fee & 10% service charge