

APPETIZERS & SOUPS

PRAWN COCKTAIL WITH CITRUS FRUIT AND CRISP BABY GEM LETTUCE (D)(S) 80

Cocktail Sauce, Blood Orange, Avocado, Organic Heirloom Baby Tomatoes, Dill Herb

CLEAR CHICKEN BROTH FLAVORED WITH GINGER (D)(G) 40

Bok Choy, Tofu, Chicken Dumpling, Garlic Bread

SLOW ROASTED STICKY WAGYU BEEF (D)(G)(S) 95

Homemade 5 Spice Sauce, Asian Slow, Spicy Sesame Dressing

CRISPY CRAB CAKE (D)(G)(S) 95

Mixed Green, Tobiko, Smokey Sesame Dressing, Pickled Mushroom Lime

ARABIC LENTIL SOUP (G)(V) 40

Served with Sumac Croutons, Lemon Wedges

BURRATA CAPRESE (D)(N)(V) 80

Marinated Datterino Tomatoes, Homemade Pesto, Fresh Basil, Sourdough

SALAD

CAESAR SALAD (D)(G)(S) 60

Crispy Romaine Lettuce, Herbed Croutons Dressed with Parmesan Cheese and Anchovies
Add Grilled Chicken 20/ Grilled Prawns 25

TRIPLE BERRY QUINOA SALAD (N)(V) 65

Spinach, Pumpkin Pecan Nut, Sunflower Seeds, Blue Berries, Avocado, Cherry Vinaigrette

SOYA & HONEY GLAZED CHICKEN POKE BOWL (G)(N)(V) 75

Cucumber, Cherry Tomato, Edamame Beans, Sweet Corn, Avocado, Sprouts, Ginger Dressing

SALMON NIÇOISE SALAD (D)(N)(S) 90

Green Beans, Egg, Potato, Avocado, Baby Gem, Confit Tomatoes, Bright Green Olives

ORGANIC MIXED GREEN SALAD (V) 55

Holland Mixed Greens, Cucumber, Carrot, Datterino Tomato, Lemon Dressing

SEASONAL HIGHLIGHTS

CHILLED GAZPACHO SOUP (G)(V) 40

Enhanced With Vine Ripe Tomato & Strawberry, Cucumber, Sour Dough, Garlic, Basil, Red Pepper

SPANISH CHAR-GRILLED OCTOPUS (G)(D)(N) 95

Romesco Sauce, Confit Potato, Halloumi Cheese, Kalamata Olive & Heirloom Tomato, Zaatar Pesto

PAN SEARED SEA BASS FILLET, BLACK TRUFFLE AND YUZU LIME BUTTER (D)(S) 125

Shimeji Mushroom, Edamame, Asparagus, Quinoa

GRILLS

ANGUS BEEF TENDERLOIN 200 GRM (D) 220

CHAR-GRILLED TIGER PRAWNS (D)(S) 180

LOCH DUART SALMON (D)(S) 150

ANGUS BEEF STRIPLOIN 250 GRM (D) 200

GRILLED CHICKEN SKEWER SERVED WITH MUSHROOMS, ZUCCHINI AND PEPPERS (D) 130

MEDITERRANEAN SEABASS (D)(S) 160

VEGGIES

TARRAGON AND HONEY GLAZED BABY CARROT (D)(V)
CHARRED BROCCOLINI, ROASTED ALMOND (D)(N)(V)
SAUTÉED GREEN BEANS AND GINGER (D)(V)
SPINACH WITH INFUSED CREAM (D)(N)
GRILLED ASPARAGUS (D)(V)

SAUCES

LEMON BUTTER REDUCTION (D)
GREEN PEPPER CORN (D)
MUSHROOM SAUCE (D)
BÉARNAISE (D)

STARCH

TRUFFLE FRIES, FRENCH FRIES (D)(G)(V)
SWEET POTATO FRIES (D)(G)(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

BAKED BLACK COD WITH LEMON SABAYON (D) 145

Spiced Le Puy Lentils, Purple Artichoke, Confit Baby Carrots

ACCENTS ANGUS BEEF BURGER (D)(G) 120

Gruyère Cheese, Smokey B.B.Q Mayo, Gherkin, Lettuce, Tomato, Brioche Bun served with French Fries

TRADITIONAL BUTTER CHICKEN (D)(G)(N) 100

Chicken cooked in Rich Tomato Gravy Served with Steamed Rice, Paratha, Poppadum and Pickle

SESAME CRUSTED SALMON (D)(S) 145

Served with Roasted Sweet Potato, Broccoli, Roasted Tomato and Tahini Sauce

SPICY CAULIFLOWER BURGER SERVED WITH AVOCADO SAUCE (D)(V) 95

Cilantro Lime Slaw, Chipotle Mayo, Homemade Soya Patty, Lettuce, Tomato served with Sweet Potato Fries

PASTA & PIZZA

LINGUINI AND PRAWN (D)(G)(S) 115

Velvety Buttered Prawns, Datterino Tomato and Spinach

PASTA CARBONARA (D)(G) 90

Spaghetti with Beef Bacon, Cream, Garlic, Egg, Chopped Parsley and Aged Parmesan

HOME MADE RAVIOLI STUFFED WITH SPINACH AND RICOTTA CHEESE (D)(G)(V) 90

Parmesan, Roasted Tomato Sauce and Basil

PIZZA MARGHERITA (D)(G)(V) 80

Cherry Tomato, Basil, Buffalo Mozzarella

PIZZA PEPPERONI (D)(G) 90

Beef Pepperoni, Mushrooms, Parmesan, Mozzarella