

In Room Dining

BREAKFAST

AVAILABLE FROM 6 AM - 11 AM

LIWA BREAKFAST (D, E, V)

160

Ful medames, grilled halloumi, olives, cucumber, tomato za'atar labneh, hummus, local dates, Hatta honey and bakery basket

Select one of the following main dish options

BALALEET

Eggs, toasted vermicelli, saffron and cardamom

OR

SHAKSHUKA

Scrambled eggs, caramelized bell pepper, red onion, sweet smoked paprika and fresh herbs

FRESHLY BREWED COFFEE OR TEA

Select one of the following coffee and tea options

Espresso, double espresso, americano, macchiato, double macchiato, flat white, latte and cappuccino

OR

English breakfast, earl grey, milky oolong, reboot, sencha green, jasmine, glow, chamomile, sundowners, lemon and honey Moroccan mint

**All our teas are organic, sustainable, compostable and locally produced*

DAIRY FREE ALTERNATIVES - Soya, almond, coconut, oat and lactose free

FRESH JUICE

Select one of the following fresh juice options

Orange, mango, green apple, lemon and mint, grapefruit, pomegranate and date

THE ENGLISH BREAKFAST (D, E, V)

145

Fresh sliced fruits, cheese selection, bakery basket with. French butter, fruit preserves and honey

TWO EGGS COOKED YOUR WAY

Served with chicken, or beef sausages, herb roasted tomato, hash brown and baked beans

FRESHLY BREWED COFFEE OR TEA

Select one of the following coffee and tea options

Espresso, double espresso, americano, macchiato, double macchiato, flat white, latte and cappuccino

OR

English breakfast, earl grey, milky oolong, reboot, sencha green, jasmine, glow, chamomile, sundowners, lemon and honey Moroccan mint

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FRESH JUICE

Select one of the following fresh juice options

Orange, mango, green apple, lemon and mint, grapefruit, pomegranate and date

(D) Dairy | (E) Egg | (N) Nuts | (S) Shellfish | (V) Vegetarian | (Ve) Vegan

Please advise of any dietary requirements or allergies and our chefs will be delighted to assist.

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WELLNESS BREAKFAST (D, E, V)**145**

Fresh sliced fruits, super seed bircher muesli and local dates

EGG WHITE FRITTATA

Mushroom, cherry tomato, baby spinach served with grilled tomato, asparagus, sliced avocado and multi-grain toast

FRESHLY BREWED COFFEE OR TEA

Select one of the following coffee and tea options

Espresso, double espresso, americano, macchiato, double macchiato, flat white, latte and cappuccino

OR

English breakfast, earl grey, milky oolong, reboot, sencha green, jasmine, glow, chamomile, sundowners, lemon and honey Moroccan mint

All our teas are organic, sustainable, compostable and locally produced.

DAIRY FREE ALTERNATIVES - Soya, almond, coconut, oat and lactose free

FRESH JUICE

Select one of the following fresh juice options

Orange, mango, green apple, lemon and mint, grapefruit, pomegranate and date

ACAI AND MIXED BERRY BOWL (D, N, V)

50

Brazilian super foods, fruit, organic peanut butter, nuts, seeds and coconut chips

HONEY-POT GRANOLA (N, V)

50

Greek yoghurt, almond milk, acacia honey, roasted granola and goji berry

COCONUT BIRCHER MUESLI (D, N, V)

45

Coconut milk, green apple, caramelized pecan and blueberry

SELECTION OF CEREAL (D, N, V)

45

Cornflakes, All-Bran, Rice Krispies, Coco Pops, Frosties, muesli, granola full cream, skimmed, soya, almond, coconut and oat

ADD-ON: Fresh berries 20 | Banana 10 |

SEASONAL SLICED FRUIT PLATTER (Ve)

50

YOGHURT (D, V)

30

Plain, low-fat and fruit flavored

FOUL MEDAMES (Ve)

40

Onion, tomato, cumin and olive oil

GRILLED HALLOUMI (D, V)

50

Marinated olive, cucumber, tomato, lettuce and mint

CHEESE PLATTER (D, V)

50

Brie, cheddar, gouda and cream cheese

AVOCADO SMASH (E, V)

75

Poached egg, toasted homemade sourdough and seeds

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LOX BAGEL (D, S)	85
Scottish smoked salmon, chives cream cheese and pickled red onion	
TWO EGGS ANY STLYE (D, E)	65
Omelet, scrambled, boiled and fried egg	
Served with chicken or beef sausage, herbs, roasted tomato and hash brown	
EGGS BENEDICT (D, E, S)	70
Poached eggs, turkey bacon or smoked salmon, hollandaise sauce	
served with chicken or beef sausage herb roasted tomato and hash brown	
SHAKSHUKA (D, E)	65
Poached or scrambled egg, caramelized bell pepper, red onion, sweet smoked paprika and fresh herb	
BALALEET (D, E)	65
Eggs, toasted vermicelli, saffron and cardamom	
ADD-ON	
Sauteed mushrooms (Ve)	10
Old fashioned potato hash brown (V)	15
Sliced hass avocado (Ve)	15
Turkey bacon (D, N)	15
Beef bacon (D, N)	15
Chicken sausage (D, E, N)	15
Beef sausage (D, E, N)	15
LIWA FRENCH TOAST (D, E, N)	60
Local date purée, lime labneh, pistachio and maple syrup	
CHEBAB PANCAKE (D, E, N)	60
Fresh berries, Hatta honey and local fig	
ROLLED OAT PORRIDGE (D, V)	30
Raisin, cinnamon and brown sugar	
BAKERY BASKET (D, E, V)	45
Croissant, pain au chocolat, Danish and muffin	
Served with butter, assorted jam and honey	
ADD-ON	
Fresh berries	20
Banana	10
Roasted walnut (N, V)	15
Roasted almond (N, V)	15

IN ROOM DINING - ALL DAY DINING

AVAILABLE FROM 11 AM - 11 PM

SOUP

SHORBET ADAS (Ve)	45
Middle eastern yellow lentil, cumin, Aleppo chili and lemon	
CHICKEN NOODLE (E, N)	50
Chicken broth and vegetables, noodles	
HARIRA (D, N)	50
Moroccan lamb soup, lentil, vermicelli and chickpea	

SALADS

TABOULEH (Ve)	45
Flat parsley, burghul, tomato, lemon and olive oil	
FATTOUSH (Ve)	45
Tomato, cucumber, lettuce and apple cider vinegar	
BURRATA (D, V)	80
Tomato, basil pesto and aged balsamic vinegar	
GREEK (D, V)	70
Barrel-aged feta, locally farmed peppers, cucumber, tomato, kalamata olive and oregano	
NIÇOISE (D, E, S)	80
Tuna, French beans, heirloom cherry tomato, egg, olive and tarragon vinaigrette	
CLASSIC CAESAR (D, E, S)	65
Lettuce, turkey bacon, aged parmesan, anchovies, capers and crouton	
ADD-ON: Grilled prawn 20 Chicken 15	

APPETIZERS

VEGETABLE SPRING ROLLS (V)	45
Sweet chili sauce	
VEGETABLE SAMOSA (V)	45
Mint chutney	
CRUNCHY PANKO COATED SHRIMP (D, E, S)	65
Spicy mayo	
CHICKEN TENDERS (D, N)	60
Chipotle mayo	
THAI CHICKEN SATAY (D, N)	60
Peanut sauce	

MEZZEH

Select any 1 for AED 38, 3 for AED 105, 6 for AED 200

HUMMUS (Ve)

Chickpea, tahina, lemon juice and olive oil

BABA GHANOUSH (Ve)

Eggplant, tomato, pepper, parsley, garlic and lemon

VINE LEAVES (Ve)

Stuffed vine leaf, rice, pepper, molasses and lemon juice

SPINACH FATAYER (D, N, V)

Pastry with spinach and walnut

CHEESE SAMBOUSEK (D, E, V)

Pastry and akawi cheese

FALAFEL (V, D)

Chickpea, cumin, coriander, parsley and tahini dip

KIBBEH (N, D)

Fried lamb and bulgur dumplings, pinenut

MEAT SAMBOUSEK (D, N)

Pastry with minced lamb, pine nut

BURGERS AND SANDWICHES

All burgers and sandwiches are served with your choice of French fries or green salad

DOUBLE CHEESEBURGER

Black angus beef patty, beef bacon, cheddar cheese, lettuce, beef tomato and cocktail sauce

ADD-ON: Egg sunny side up 10

95

TONKATSU CHICKEN BURGER (D, E)

Red cabbage slaw, thousand island sauce, cashew and frisée

85

CHICKEN SHAWARMA (D, E)

Grilled chicken thigh, cucumber pickle and garlic mayo

70

FALAFEL WRAP (D, E)

Arabic bread, lettuce, tomato, onion, mint and tahina

65

CLASSIC CLUB HOUSE SANDWICH (D, E)

Roasted chicken, beef bacon, cheddar, fried egg, lettuce, tomato and mayo

85

PIZZA

PEPPERONI (D, N)

Beef pepperoni, mozzarella and tomato sauce

90

CHICKEN TIKKA (D)

Marinated chicken, mozzarella, tomato sauce, mint chutney and green chili

90

SEAFOOD (D, S)

Shrimp, calamari mozzarella, tomato sauce and basil

99

MARGHERITA (D, V)

Tomato sauce, mozzarella and basil

80

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PASTA

Gluten-free pasta available on request

CHOICE OF PASTA (D, E)

Penne, spaghetti, rigatoni and paradelle

CHOICE OF SAUCE

Tomato and Basil (V), Arrabbiata (V), Mushroom Cream (V), Beef Bolognese (N) 85

Seafood (S) 99

MAIN COURSE

24HR BRAISED BEEF SHORT-RIBS (D) 155

Celeriac puree, mashed potato, broccolini and rosemary jus

ARABIC MIXED GRILL (D, E) 155

Shish taouk, shish kebab, lamb kofta and lamb chops

SHISH KEBAB (D, E) 95

Lamb cubes, Arabic chili, red onion and black pepper

LAMB KOFTA 85

Minced lamb skewers, shallots, parsley and pepper

SHISH TAWOOK (D, E) 80

Chicken breast, Arabic chili, garlic, lemon and cardamom

CRISPY CHICKEN SCHNITZEL (D, E) 99

Potato chips and green salad

HARISSA GRILLED PRAWNS (D, E, S) 170

Chopped salad, garlic butter, lemon and salsa

WHOLE BAKED SEABASS (D, S) 175

Pepper, fennel, kalamata olives and lemon butter

TRADITIONAL BIRYANI (D, N)

Basmati rice, aromatic herbs and spices and cucumber raita

Chicken 85 | Lamb 95

NASI GORENG (D, N, S)

Fried rice, fried egg, prawn crackers, chicken satay

Shrimp 95 | Chicken 85

BUTTER CHICKEN (D, N) 95

Chicken tikka, tomato gravy, cashew nut and steamed basmati rice

THAI GREEN CURRY (D, S)

Jasmine rice

Vegetable 80 | Chicken 85 | Shrimp 95

DAL TADKA (D, V) 65

Split red gram, cumin, garlic, chili, tomato, whole wheat paratha and steamed basmati rice

SWEET and SOUR STIR FRY (E, S)

Pineapple, bell peppers and jasmine rice

Shrimp 95 | Chicken 85

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SIDES

GREEN SALAD (D, V) Tomato, cucumber and mandarin vinaigrette	30
GREEN BEANS (D, N, V) Butter and toasted almond	35
GREEN VEGETABLES (Ve) Broccoli, asparagus and beans	35
MASHED POTATO (D, V) Milk and butter	30
FRENCH FRIES (V)	30

DESSERT

DARK CHOCOLATE FINGER CAKE (D, E, N) Crunchy hazelnut	45
LIWA DATE PUDDING (D, N) Toffee sauce	45
UMM ALI Pistachio, coconut, raisins and cream	45
BLUEBERRY CHEESECAKE (D, E) Cream cheese and berry	45
FRUIT PLATTER (VG) Watermelon, melon, pineapple, berries, kiwi and strawberries	60
ICE CREAM Per scoop (D) Vanilla, pistachio, baklava, mistica and mint chocolate chip	20
SORBET Per scoop Mango, passionfruit and strawberry	20

IN ROOM DINING - LATE NIGHT DINING

AVAILABLE FROM 11 PM - 6 AM

SOUP

SHORBET ADAS (Ve)	45
Middle eastern yellow lentil, cumin, Aleppo chili and lemon	
CHICKEN NOODLE (E, N)	50
Chicken broth, vegetables and noodles	

SALADS

FATTOUSH (Ve)	45
Tomato, cucumber, lettuce and apple cider vinegar	
GREEK (D, V)	70
Barrel-aged feta, locally farmed peppers, cucumber, tomato, kalamata olive and oregano	
CLASSIC CAESAR (D, E, S)	65
Lettuce, turkey bacon, aged parmesan, anchovies, capers and crouton	

APPETIZERS

VEGETABLE SPRING ROLLS (V)	45
Sweet chili sauce	
VEGETABLE SAMOSA (V)	45
Mint chutney	
CRUNCHY PANKO COATED SHRIMP (D, E, S)	65
Spicy mayo	
CHICKEN TENDERS (D, N)	60
Chipotle mayo	

MEZZEH

Select any 1 for AED 38, 3 for AED105

HUMMUS (Ve)	
Chickpea, tahina, lemon juice and olive oil	
BABA GHANOUSH (Ve)	
Eggplant, tomato, pepper, parsley, garlic and lemon	
VINE LEAVES (Ve)	
Stuffed vine leaf, rice, pepper, molasses and lemon juice	
CHEESE SAMBOUSEK (D, E, V)	
Pastry, akawi cheese	
MEAT SAMBOUSEK (D, N)	
Pastry with minced lamb and pinenut	

BURGERS AND SANDWICHES

All burgers and sandwiches are served with your choice of French fries or green salad.

DOUBLE CHEESEBURGER	95
Black angus beef patty, beef bacon, Monterrey jack cheese, lettuce, beef tomato and cocktail sauce	
ADD-ON: Egg sunny side up	10
CHICKEN SHAWARMA (D, E)	70
Grilled chicken thigh, cucumber pickle and garlic mayo	
CLASSIC CLUB HOUSE (D, E)	85
Roasted chicken, beef bacon, cheddar, fried egg, lettuce, tomato and mayo	

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PIZZA

PEPPERONI (D, N) Beef pepperoni, mozzarella and tomato sauce	90
MARGHERITA (D, V) Tomato sauce, mozzarella and basil	80

PASTA

Gluten-free pasta available on request	
CHOICE OF PASTA (D, E) Penne, spaghetti, rigatoni and paradelle	
CHOICE OF SAUCE Tomato and Basil (V), Arrabbiata (V), Mushroom cream (V), Beef Bolognese (N)	85
Seafood (S)	99

MAIN COURSES

LAMB KOFTA Minced lamb skewers, shallots, parsley and pepper	85
SHISH TAWOOK (D, E) Chicken breast, Arabic chili, garlic, lemon and cardamom	80
HARISSA GRILLED PRAWNS (D, E, S) Chopped salad, garlic butter, lemon and salsa	170
TRADITIONAL BIRYANI (D, N) Basmati rice, aromatic herbs and spices and cucumber raita Chicken 85 Lamb 95	
BUTTER CHICKEN (D, N) Chicken tikka, tomato gravy, cashew nut and steamed basmati rice	95
DAL TADKA (D, V) Split red gram, cumin, garlic, chili, tomato, whole wheat paratha and steamed basmati rice	65

DESSERT

DARK CHOCOLATE FINGER CAKE (D, E, N) Crunchy hazelnut	45
BLUEBERRY CHEESECAKE (D, E) Cream cheese, berry	45
ICE CREAM Per scoop (D) Vanilla, pistachio, baklava, mistica and mint chocolate chip	20
SORBET Per scoop Mango, passionfruit and strawberry	20

BEVERAGE

WINES BY THE GLASS

CHAMPAGNE

NV, BOLLINGER 'SPECIAL CUVÉE', Aÿ, France 100
Pinot noir, chardonnay, pinot meunier

SPARKLING

VIGNA DOGARINA PROSECCO, Veneto, Italy 48
Glera

VIGNA DOGARINA ROSE PROSECCO, Veneto, Italy 48
Pinot nero, glera

WHITE

JACKSON ESTATE 'STITCH', Marlborough, New Zealand 55
Sauvignon blanc

DREISSIGACKER ORGANIC DRY, Rheinhessen, Germany 58
Reisling

THE GUV'NOR WHITE, La Mancha, Spain 55
Verdejo, sauvignon blanc, chardonnay

HAUTE CABRIERE, Franschhoek Valley, South Africa 55
Chardonnay, pinot noir

ORANGE

TORRES VINA ESMERELDA 'FLOR D'ORANGE, Catalunya, Spain 58
Moscatel

RED

THE GUV'NOR RED, La Mancha, Spain 55
Tempranillo

ANTINORI PEPPOLI CHIANTI, Tuscany, Italy 60
Sangiovese

TRAPICHE 'OAK CASK', Mendoza, Argentina 55
Malbec

TOURNON 'MATHILDA', Pyrenees, Victoria, Australia 60
Shiraz

TORRES 'ORO FLORALIS', Catalunya, Spain 28
Moscatel

Visit our signature wine menu to explore the full collection available

BOTTLED BEER

COOPERS SPARKLING ALE, 330ml Bottle, Australia	48
COOPERS PALE ALE, 330ml Bottle, Australia	48
PERONI, 330ml Bottle, Italy	45
STELLA ARTOIS, 330ml Bottle, Belgium	45
HEINEKEN 330ml Bottle, Holland	40
CORONA, 330ml Bottle, Mexico	45

SMOOTHIES

TROPICAL	42
Orange, banana, coconut water, mango and pineapple	
PINEAPPLE	42
Pineapple juice, banana, pineapple and vanilla Greek yoghurt	
GREEN PIÑA-COLADA	42
Banana, pineapple, mango, coconut milk and lime	

FRESH JUICE

Orange, mango, green apple, lemon and mint, grapefruit, pomegranate and date	32
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SODA

Coca Cola, Diet Coke, Coke Zero, Sprite, Fanta orange, ginger ale, tonic water, soda water	28
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WATER

SAN BENEDETTO SPARKLING and STILL, 750ml Btl.	28
SAN BENEDETTO SPARKLING and STILL, 300ml Btl.	18
AL AIN SPARKLING and STILL, 750ml Btl.	25
AL AIN SPARKLING and STILL, 330ml Btl.	16

COFFEE

PREMIUM COFFEE	30
Espresso, double espresso, americano, macchiato, double macchiato, flat white, latte and cappuccino	

DAIRY FREE ALTERNATIVES - Soya, almond, coconut, oat, lactose free

HOUSE-MADE SYRUPS – Arabian spiced syrup, chai spiced, saffron, agave, date, orgeat, cinnamon, salted caramel, vanilla

HOT CHOCOLATE

Belgian dark and white chocolate, oat milk, salted caramel, cocoa, Tim Tam biscuit	35
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TEA

HERBAL

BRW SOCIETY ORGANIC SUNDOWNER	28
BRW SOCIETY ORGANIC GLOW	28
BRW SOCIETY ORGANIC REBOOT	28
BRW SOCIETY ORGANIC CHAMOMILE	28
BRW SOCIETY ORGANIC LEMON and GINGER	28

GREEN

BRW SOCIETY ORGANIC SENCHA GREEN	28
BRW SOCIETY ORGANIC JASMINE	28
BRW SOCIETY ORGANIC MOROCCAN MINT	28

BLACK

BRW SOCIETY ORGANIC MILKY OOLONG	28
BRW SOCIETY ORGANIC EARL GREY	28
BRW SOCIETY ORGANIC ENGLISH BREAKFAST	28