

In-room Dining Menu



À la Carte Breakfast

Available from 6AM to 1PM

Bircher Muesli (V, D, G, N, SUL) Creamy Soaked Oats, Apple, Yogurt, Toasted Nuts, Seasonal Fruits, Honey	55	Seasonal Fruits (VG) Sliced Fruits with Berries	60
French Toast (D, G, N, E, SUL) Brioche, Caramelized Apricot, Mixed Berries Compote, Caramel Sauce	65	Buckwheat and Oats Porridge (V, D, G, N, SUL) Almonds, Dried Cranberries, Pistachio, Fresh Milk	60
Buttermilk Pancake Stack (D, G, N, E, SUL) Icing Sugar, Maple Syrup, Mixed Berries Compote, Whipped Cream	65	Shakshuka (D, G, E, SE, SUL) Organic Eggs, Caramelized Bell Pepper, Dukkah Yogurt, Spicy Tomato Sauce, Harissa, Fresh Herbs, Arabic Bread	80
Belgian Waffles (D, G, N, E, SUL) Icing Sugar, Maple Syrup, Mixed Berries Compote, Whipped Cream	65	Avocado Tartine (D, G, N, E) Poached Eggs, Smashed Avocado, Toasted Sourdough, Semi-Dried Tomato, Jalapeño, Sprouts, Radish, Healthy Seeds	80
Eggs (D, G, N, E, SUL) Cooked to your choice of: Fried, Poached, Scrambled, Boiled or Omelet served with Grilled Tomato, Hash Brown Potato, Sautéed Mushroom, Baker's Basket, Chicken or Beef Sausages, Turkey or Beef Bacon	85	Aloo Bhaji and Paratha (V, G, D, M, SUL) Indian Flatbread with Cumin Spiced Potato Curry, Yogurt, Pickle	70

Hot Side Dishes

Turkey or Beef Bacon (G)	35	Hash Brown Potato (V, D, G)	30
Chicken or Beef Sausages (G)	35	Baked Beans (VG)	30
Sautéed Mushrooms (V, D)	30		

Lunch / Dinner

Available from 11AM to 12 Midnight

Salads

Burrata Di Buffalo (V, D, G, N, SUL) Heritage Tomatoes, Kalamata Olive Crumble, Rocket Leaves, Aged Balsamic Pearls, Pesto Dressing	85	Caesar Salad (D, G, E, C, M, SB, SUL) Romaine Lettuce, Caesar Dressing, Sourdough Croutons, Parmesan Cheese, Turkey Bacon	70
Fattoush Salad (V, G, SUL) Tomato, Cucumber, Radish, White Onion, Pomegranate, Parsley, Zaatar Leaves, Pita Croutons, Molasses Dressing	70	Add a Side of:	
		Grilled Chicken (D)	25
		Smoked Salmon (SF)	35
		Seared Tiger Prawns (SF)	45
Triple Quinoa and Mango Salad (V, N, M, SUL) Mango Alphonso, Charred Padron Peppers, Pomegranate, Mesclun Lettuce, Sunflower Seeds	75		

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Do let us know if you have any allergies and dietary requirements. Consumption of raw or undercooked meat, seafood or poultry products such as eggs may increase your risk of food related illness. **c - switch** -Local, sustainable and delicious plant-based meat alternatives.

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The Essentials

Arabic Lentils Soup (D, G, C, V) 55
Yellow Lentils and Cumin, Arabic Bread Croutons,
Lemon Wedges

La Fromagerie (V, D, G, N, SUL) 90
Artisan Cheese Selection, Figs,
Quince Jam, Nuts and Crackers

Asian Sampler (D, G, N, E, SF, SB, SUL, SE) 135
Vegetable Spring Roll, Chicken Satay, Chicken
Lollipop, Prawn Gyoza, Soy Sauce,
Peanut Dip, Sweet Chili Sauce

Pizza Margherita (V, D, G, SUL) 80
Cherry Tomato, Basil-infused Tomato Sauce,
Buffalo Mozzarella Cheese

Pizza Pepperoni (D, G, SUL) 95
Basil-infused Tomato Sauce, Beef Pepperoni,
Buffalo Mozzarella Cheese

Sandwiches and Burgers

All Sandwiches and Burgers served with French Fries or House Salad

Club Sandwich (D, G, E, C, M, SB, SUL) 90
Pulled Chicken, Turkey Ham, Roma Tomato
Marmalade, Fried Egg, Emmental, Toasted
White Bread, Whole Grain Mustard
Mayonnaise

Smoked Salmon Sub (D, G, N, SF, SUL, SE) 85
Artisanal Multigrain Baguette, House Cured
Smoked Salmon, Lemon Cream Cheese,
Fresh Dill, Rocket Leaves, Pickled Red Onion

Grilled Pastrami Sandwich 80
(D, G, E, C, M, SB, SUL)
Artisanal Chia Sourdough, Beef Pastrami,
Boston Lettuce, Yuzu Pickled Cabbage,
Burrata, Chipotle Mayonnaise

Swiss Truffle Melt Toastie 80
(D, G, N, M, E, C, SB, SUL)
Toasted Artisanal Sourdough, Sautéed Mushroom,
Baby Spinach, Emmental, House-made Truffle
Mayonnaise

Wagyu Cheeseburger 110
(D, G, E, C, M, SB, SUL)
Wagyu Beef Patty, Vintage Cheddar,
Brioche Bun, Boston Lettuce,
Beef Chorizo Jam, Ranch Sauce

Crispy Chicken Burger 90
(D, G, E, C, M, SB, SUL)
Zinger Fried Chicken, Chipotle Mayonnaise,
Home-made Pickle, Asian Slaw,
Brioche Bun

Mains

Spaghetti Bolognese (D, G, C, SUL) 95
Slow Cooked Wagyu Beef Ragout,
Tomato Sauce, Fried Basil, Parmesan
Cheese

Creamy Mushroom Rigatoni 85
(V, D, G, SUL)
Creamy Mushroom Sauce, Herb Crumbs,
Parmesan Cheese, Sourdough, Fried Basil,
Olive Oil

Pan Seared Seabass (D, G, SF) 160
Winter Peas, Baby Gem, Semi-dried Tomato
Ragout, Herb Oil, Lemon Butter Sauce

Grilled Spatchcock Corn-fed Chicken 150
(D, G, SUL)
Herbed Baby Potatoes, Brown Chicken Jus

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Kids Favorites

Penne with Tomato Sauce (V, D, G, SUL) 55
Parmesan Cheese, Tomato Sauce

Mini Cheeseburger (D, G, E, C, M, SB, SUL) 65
Grilled Wagyu Beef Burger, Cheddar Cheese,
Tomato, Lettuce, Mustard Mayonnaise,
French Fries

Chicken Tenders (D, G, E, C, M, SB, SUL) 55
Crispy Fried Chicken, French Fries

Fish Fingers (D, G, E, C, M, SF, SB, SUL) 65
Crumbed Fried Fish, French Fries

Desserts

Madagascar Vanilla Crème Brûlée (D, G, N, E) 45
Silky Custard, Caramelized Sugar

Citrus Berry Cheesecake (D, G, N, E) 40
Mango Salsa, Honey Tuile

Exotic Fruit Platter (VG) 60
Seasonal Sliced Fruits with Berries

Night Menu

Available from 12AM to 6AM

Caesar Salad (D, G, E, C, M, SB, SUL) 70
Romaine Lettuce, Caesar Dressing,
Sourdough Croutons, Parmesan Cheese,
Turkey Bacon

Add a Side of:

Grilled Chicken (D) 25

Smoked Salmon (SF) 35

Seared Tiger Prawns (SF) 45

Burrata Di Buffalo (V, D, G, N, SUL) 85
Heritage Tomatoes, Kalamata Olive
Crumble, Rocket Leaves,
Aged Balsamic Pearls, Pesto Dressing

Asian Sampler (D, G, N, E, SF, SB, SUL, SE) 135
Vegetable Spring Roll, Chicken Satay, Chicken
Lollipop, Prawn Gyoza, Soy Sauce,
Peanut Dip, Sweet Chili Sauce

Pizza Margherita (V, D, G, SUL) 80
Cherry Tomato, Basil-infused Tomato Sauce,
Buffalo Mozzarella Cheese

Club Sandwich (D, G, E, C, M, SB, SUL) 90
Pulled Chicken, Turkey Ham, Roma Tomato
Marmalade, Fried Egg, Emmental, Toasted
White Bread, Whole Grain Mustard
Mayonnaise

Wagyu Cheeseburger (D, G, E, C, M, SB, SUL) 110
Wagyu Beef Patty, Vintage Cheddar,
Brioche Bun, Boston Lettuce, Chorizo Jam,
Ranch Sauce, Beef Bacon

Crispy Chicken Burger (D, G, E, C, M, SB, SUL) 90
Zinger Fried Chicken, Chipotle Mayonnaise,
Home-made Pickle, Asian Slaw, Brioche Bun

Pizza Pepperoni (D, G, SUL) 95
Basil-infused Tomato Sauce, Beef Pepperoni,
Buffalo Mozzarella Cheese

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Beverage Menu

Wine

	Glass	Bottle
Penfolds, Champagne Cuvée Brut NV	170	950
Da Luca Prosecco DOC, Italy	75	380
White Wine		
Kapuka Sauvignon Blanc, New Zealand	45	260
Gabbiano Pinot Grigio, Italy	60	270
Rosé Wine		
M. De Minuty Côtes de Provence, France	95	500
Whispering Angel Côtes De Provence, France		900
Red Wine		
Le Fou Pinot Noir, France	65	300
La Linda Malbec, Argentina	75	350

Classic Cocktails

Old Fashioned	65
Whiskey Bitters Simple Syrup	
Daiquiri	65
Rum Lime Simple Syrup	
Tommy's Margarita	65
Tequila Agave Lime	
South Side	65
Gin Mint, Lime Simple Syrup	
Aperol Spritz	65
Aperol Sparkling Wine Soda	

Mocktails

La Rosa Spritz	40
Italian Spritz, Rose Lemonade, Soda Water, Citric Solution, Lemon Cordial	
Botanica Spritz	40
Elderflower Cordial, Citric Solution, Soda Water, Mint, Fresh Cucumber	
What's Next	40
Pineapple, Watermelon, Orange, Lime Juice, Passion Fruit Syrup	

Beer

	Draught/Pint	Bottle/Can
Guinness (CAN)		60
Heineken	58	42
Peroni	60	
Corona		45
Magners		50
Brooklyn IPA		65

Spirits

Vodka	
Meili	65
Stolichnaya	45
Grey Goose	70
Rum	
Bacardi White	45
Captain Morgan Spice	55
Gin	
Tanqueray London Dry	45
Sipsmith London Dry	65
Hendrick's	65
Whiskey	
JW Red Label	45
Jack Daniels	55
Jameson	55
Monkey Shoulder	70
Tequila	
Jose Cuervo Especial Gold	45
Teremana Reposado	85
Don Julio Reposado	130
Clase Azul Plata	250
Don Julio 1942	300
Liqueur	
Jägermeister	55
Bailey's Irish Cream	60
Limoncello	50

Soft Beverages

Fresh Juice	30
Orange, Watermelon	
Soft Drinks	25
Coca Cola, Coke Zero, Fanta, Sprite	
Red Bull	38
Regular, Sugarfree	
Iced Tea	30
	Small Large
VOSS Still Water	20 30
VOSS Sparkling Water	20 35
Dolomia Still Water	15 25
Dolomia Sparkling Water	15 25