

# First things first; breakfast

#### **BREAKFAST SPECIALS**

#### **AVAILABLE FROM 6:00AM TO 11:00AM**

#### Continental DIEIGINISSIV

Butter croissant | pain au chocolat | vanilla muffin | fruit Danish | white and brown toast with butter | marmalade | strawberry jam | honey | sliced seasonal fruit | choice of fresh juice, tea and coffee 135

#### Egg as you like D | E

Three whole eggs or egg whites cooked any style | golden hash browns | grilled tomato | sautéed mushrooms | turkey bacon | chicken sausage

#### Eggs benedict D|E|G|S

Two poached eggs on toasted English muffins | Hollandaise sauce | asparagus

Classic with turkey ham 65

Royale with smoked salmon 70

#### Scramble & truffle D | E | G | N

Three scrambled eggs | sautéed baby spinach | truffle paste on toasted multi-grain bread 65

#### Avocado & smoked salmon tartine DIGISISS

Toasted multi-grain bread | mixed green salad

70

#### Old-fashioned Belgian waffles or pancakes D | E | G | N

Wild berry compote | Canadian maple syrup | dusted with icing sugar 60

#### Pain perdu D|E|G|N

Brioche French toast | vanilla-infused poached apple | wild berry compote |
Canadian maple syrup | dusted with cinnamon sugar
60

Fancy something extra?

A selection of daily specialties is available at our counter display.

We invite you to discover them in person or ask your host for today's highlights.

 $D = Dairy \mid E = Egg \mid G = Gluten \mid N = Nuts \mid S = Seafood \mid SS = Sesame \mid V = Vegetarian$ 



#### **BAR SNACKS**

#### Crispy chicken wings G | SB | SS

Spicy Korean sauce | fresh coriander

55

#### Chicken gyoza E | G | SO

Japanese wheat cake wrapper filled with marinated chicken | served with ponzu dipping 40

#### Edamame VE

35

#### Chili crispy calamari D|E|G|S

Crunchy fried calamari | homemade tartar sauce

60

#### Loaded nachos D | SP

Corn tortilla topped with cheese | salsa | homemade guacamole | jalapeno | sour cream

75

With beef meat ragu

85

#### SHARERS

Sharing platter D|E|G|S|SB|SS

Crispy chicken wings | edamame | chili crispy calamari

95

D = Dairy | E = Egg | G = Gluten | S = Seafood | SB = Soybean | SP = SP = Sulphur Dioxide and Sulphites |
SS = Sesame | SO = Soya | VE = Vegan

#### LARGER PLATES

#### Quinoa salad VE

Kale | organic quinoa | mango | cucumber |
crumbled feta | toasted sunflower seeds | passion fruit dressing
70

#### Caesar salad D | G | S

Baby gem lettuce | parmesan | beef bacon | bruschetta crisp |
roasted garlic Caesar dressing
With chicken breast 85
With grilled prawn 95

#### Green shakshouka C | D | E | G

Three local farm eggs | baby spinach | celery | fresh coriander | tomato | served with grilled tomato | mushroom | grilled halloumi | Arabic bread 85

#### Tenderloin - 200gm D

Served with wild mushroom sauce | your choice of side 165

#### Wagyu beef burger D|E|G|SS

Brioche bun | grilled bacon | cheddar | aioli | tomato | lettuce | onions | Pommery mustard | served with your choice of side

95

The voco club D | E | G (Available gluten free)

Toasted multigrain bread | roasted chicken | bacon | fried egg | aged cheddar | lettuce | dill | gherkin mayonnaise | served with your choice of side

70

#### Artisan brie melt D | G

Toasted sourdough bread | served with your choice of side 65

C = Celery | D = Dairy | E = Egg | G = Gluten | S = Seafood | SS = Sesame | VE = Vegan

#### **SIDES**

#### Arugula salad D | V

25

#### House fries V

25

#### Grilled Mediterranean vegetables V

25

#### **DESSERTS**

#### Matcha tiramisu D|E|G|N

Matcha mousse | velvety mascarpone | chocolate sponge | chocolate cigar 55

#### Baklava cheesecake D|E|G|N

Golden baklava crust | rich cheesecake | pistachio ice cream | mixed berries 55

#### Raspberry chocolate crème brulé D | E | G | N

Chocolate custard | raspberry infusion | caramelized sugar crust | medley of fresh berries 55

#### Ice cream crunch delight D | E | G | N

Creamy vanilla ice cream | toasted coconut | roasted pecans | nut clusters | crispy rice pearls | mixed berries

55

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# Afternoon tea

# AED 95 PER PERSON AVAILABLE DAILY FROM 2 PM - 6 PM

# **SAVOURY SELECTIONS**

Beef bresaola D | E | G | M

Brioche | caramelised onion | pickled cucumber |

wholegrain mustard | mayonnaise

 $\label{lem:smoked} \textbf{Smoked salmon D} \ | \ E \ | \ G \ | \ SS$  Charcoal bread | orange segments | lumpfish caviar | citrus aioli

Honey-roasted chicken & apple slaw D | E | G | M Artisan bread | shredded apple slaw | fig cream cheese

# **SWEET TREATS**

 $\label{eq:Salted caramel mille-feuille} Salted \ caramel \ mille-feuille \ D \ | \ E \ | \ G \ | \ N$  Delicate puff pastry | diplomat cream | mascarpone Chantilly

Pistachio profiterole D | E | G | N Light choux pastry | velvety pistachio cream

Walnut chocolate brownie D | E | G | N Chocolate cream & fresh berries

Freshly baked scones D|E|G Clotted cream|strawberry jam

Your experience includes a pot of premium loose-leaf tea. Choose from our curated selection of classic and herbal infusions.

 $D = Dairy \mid E = Egg \mid G = Gluten \mid M = Mustard \mid N = Nuts \mid \mid SS = Sesame$ 

Please inform your server of any food allergies, food intolerances, or dietary requirements.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

The price is in UAE Dirhams (AED) and includes VAT, Municipality Fee, and Service Charge.



From your morning flat white through a post-dinner night cap, take a sip from our drinks menu

# **COFFEE**

Americano\*

Espresso

Single/double 20/22

Cappuccino

26

Café Latte\*

26

Flat White

26

**Hot Chocolate** 

26

**Turkish Coffee** 

26

Flavoured Coffees\*

Caramel | dark chocolate | vanilla 30

Specialty Latte\*

Spanish | salted caramel | pistachio

32

Mocha\*

32

V60

32

Chemex

32

Dairy-Free Milk Alternatives

Soy | almond | oat

10

\*Available iced

# **TEA**

# English Breakfast | Green | Earl Grey | Strawberry Garden | Chamomile

26

#### Decaf

Rooibos | carcadet fruit blend 26

**Iced Tea** 

26

Matcha Latte\*

32

### **Dairy-Free Milk Alternatives**

Soy | almond | oat 10

\*Available iced

# FRESH JUICE & HEALTHY DRINKS

Orange

32

Watermelon

32

**ABC** 

Apple, beetroot and carrot

32

Super Defender

Carrot, orange and honey

32

# **MOCKTAILS & SMOOTHIES**

#### **Passion Fizz**

Passion fruit, rosemary syrup and soda 40

## **Ginger Grass**

Ginger lemongrass basil syrup topped with fresh lime and ginger ale

40

#### Arabesque Breeze

Wild berry puree, fresh lime, red berry tea, cranberry, lime leaves and rose water

40

# Virgin Watermelon Mojito

Fresh watermelon and lime, agave nectar and soda 40

#### Pina Colada Smoothie

Pineapple, banana and coconut puree 40

#### **Avocado Smoothie**

Avocado, milk and honey 40

# **SOFT BEVERAGE**

Coke | Diet Coke | Sprite | Diet Sprite
Ginger Ale | Fanta | Tonic Water | Soda Water

25

Red Bull

40

Heineken Zero

50

# **WATER**

# Evian | San Pellegrino

Small/large 25/35

Local water Small/large 22/32

# **BOTTLED BEER & CIDER**

Budweiser

50

Heineken

50

Corona

50

Moretti

50

Strongbow

50

# **COCKTAILS**

# Negroni

Gin, Campari and sweet vermouth 75

# Margarita

Tequila, triple sec and agave nectar 75

# Spritz

Aperol, sparkling wine and soda 80

# **SPIRITS**

30<sub>m</sub>l APERITIFS AND LIQUEURS Campari 55 55 **Baileys** 60 Jägermeister 30<sub>ml</sub> **VODKA** Stolichnaya Premium 55 Ketel One 65 80 **Grey Goose** 30<sub>ml</sub> **GIN Bombay Sapphire** 55 65 Hendricks 75 Monkey 47 30ml **RUM Bacardi White** 55 60 Captain Morgan Spiced Gold 30ml **WHISKY Famous Grouse** 55 Glenfiddich 12 80 70 Chivas Regal 12 70 JW Black Label 65 Jack Daniel's 30<sub>m</sub>l **TEQUILA** Jose Cuervo silver 55 Patron silver 70 90 Patron Añejo **COGNAC & BRANDY** 30<sub>ml</sub> Hennessy VS 80

110

65

Hennessy VSOP

Torres 10

# **WINES**

SPARKLING	Glass	Bottle
Hardys "The Riddle", Brut, Australia	60	230
Moët & Chandon, Brut, France	280	1000
Veuve Clicquot Yellow Label, Brut, France		950
Veuve Clicquot, Brut Rose, France		1300
WHITE	Glass	Bottle
Y Series Yalumba, Riesling, Australia		450
Alois Lageder Estate, Pinot Grigio, Italy	135	495
Hardy's The Riddle, Sauvignon Blanc, Australia	55	215
Montes, Sauvignon Blanc, Chile		420
Simonsig, Chenin Blanc, South Africa		345
Hardy's The Riddle, Chardonnay, Australia	55	215
Laroche, Chablis, France		450
ROSÉ	Glass	Bottle
Frontera, Rosé, Chile	55	215
Navajas, Rioja, Chile	85	315
RED	Glass	Bottle
Arcadian, Merlot, Australia	55	215
Hardy's The Riddle, Cabernet Merlot, Australia	55	215
Catena, Cabernet Sauvignon, Argentina		480
Kendal Jackson, Cabernet Sauvignon, USA		730
Crianza Navajas, Rioja, Spain	95	375
Barone, Ricasoli, Chianti Classico, Italy		525

E. Guigal, Rouge, France

630