

AFTERNOON TEA

1PM - 6PM

AED 110 per person / AED 195 per couple

TO START

BERRY QUINOA (V) (M)

seasonal berries, mixed quinoa, whipped cream

SAVORY

HAM & CHEESE (SOY) (E) (M) (G) (MUS)

beef pastrami, cheddar, onion jam, chipotle

CUCUMBER SANDWICH (V) (M) (G) (SUL)

pickles, cream cheese, cumin

DEVILED EGG (V) (SOY) (E) (G) (M) (MUS)

organic free-range egg, cornichons, dijon

SALMON RILLETTE (F) (SS) (M) (G) (SUL)

norwegian salmon, charred multigrain toast

SPINACH & CHEESE PUFF (V) (TN) (E) (M) (G)

roasted walnuts, feta, garlic labneh

SWEET AND SPICY CORN BREAD (V) (E) (M) (G) (SUL)

pepper-tomato chutney, puffed grains

SWEETS

LEMON STRAWBERRY TART (M) (SOY) (G) (SUL)

PISTACHIO CHERRY PROFITEROLE (M) (E) (TN) (G)

MANGO PASSION MACARON (E) (M) (TN)

MIXED BERRIES ROLY POLY (M) (E) (G)

RASPBERRY ALMOND FINANCIER (M) (E) (TN) (G)

FUDGE BROWNIE (M) (E) (TN) (G)

FRESHLY BAKED SCONES (E) (M) (G)

clotted cream, lemon curd, jam

SPARKLING START

GLASS OF CHAMPAGNE +100

GLASS OF SPARKLING WINE +55

TEA SELECTION

VINTAGE

royal breakfast
sencha zen

BLENDS

moroccan night
earl grey flora
currant dream
rosa
jasmine pearl

HERBAL

rooibos heal
chamomile breeze
verbena mint

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ALL DAY

11AM - 12AM

STARTERS

ROASTED PARSNIP HUMMUS (SS) (SOY) (G) (SUL) pancetta crumbs, charred sourdough	35
CUCUMBER & FETA TZATZIKI (V)(SOY)(M)(G)(SUL) greek yogurt, dill, kalamata olives, charred sourdough	35
CARAMELIZED ONION SOUP (SOY) (M) (G) caramelized onion, beef broth, gruyère croutons	45
OVEN-ROASTED TOMATO SOUP (V) (SOY) (M) (G) (SUL) herb oil, garlic focaccia	45
CORN AND RICOTTA RAVIOLI (V) (G) (M) (SUL) (E) semi-dried cherry tomatoes, sage, burnt butter	55
FREE-RANGE BEEF MEAT BALLS (SOY) (M) (G) smoked tomato sugo, parmesan, garlic focaccia	55
CRISPY BABY SQUID (SS) (SOY) (E) (M) (MUS) grilled lime, chipotle mayonnaise	65
BURRATA (V) (M) (SOY) (G) (C) (MUS) (SUL) warm caponata, charred sourdough	70

SALADS

LA FARINE FATTOUSH SALAD (V) (G) (MUS) (SUL) tomato, cucumber, shallots, radish, croutons, romaine lettuce, herbs, pomegranate, saffron-lemon dressing	55
MANGO & AVOCADO (V)(TN)(SOY)(MUS)(SUL) iceberg lettuce, cashew nuts, edamame, cranberry, ginger dressing	65
GRAINS & SEEDS (V) (G) (MUS) (SUL) flax, pumpkin & sunflower seed, quinoa, barley, puffed grains, avocado, rucola, balsamic dressing	65
FARMHOUSE CAESAR (SOY) (F) (E) (M) (G) (MUS) (SUL) romaine lettuce, shaved broccoli and carrot, anchovies, pommery mustard, pancetta, gruyère, garlic croutons	65

ADD TO ANY SALAD

- CORN-FED GRILLED CHICKEN (M)(MUS)(SUL)	20
- SMOKED SALMON (F)	20
- SAUTÉED SHRIMP (S)	20
- 2 POACHED ORGANIC EGGS (E)	20
- AVOCADO (V)	20
- CRAB (S)	25

HANDHELDS

CORN-FED CHICKEN BAGUETTE (SOY) (E) (M) (G) (MUS) (SUL) grilled asparagus, chipotle mayonnaise, rocket leaves, fries	65
SMOKED LAMB PITA (SOY) (G) (E) (M) (SUL) australian lamb shoulder, tzatziki, home pickles, mixed herbs, fries	65
GRILLED HAM & CHEESE TOASTIE (M) (SOY) (G) (MUS) (SUL) sourdough, turkey ham, gruyère, béchamel, baby leaves	65
GRILLED TRUFFLE & TALEGGIO TOASTIE (V) (M) (SOY) (G) (MUS) (SUL) sourdough, mushrooms, caramelized onions, baby leaves	65
BLACK ANGUS BURGER (SOY) (E) (M) (G) (MUS) (SUL) angus beef, caramelized onions, gruyère, rocket leaves, chipotle mayonnaise, fries	85

MAINS

CORN AND RICOTTA RAVIOLI (V) (G) (M) (SUL) (E) semi-dried cherry tomatoes, sage, burnt butter	75
SEARED SALMON FILLET (F) (M) (SUL) braised fennel, baby spinach, sauce vierge	125
HALF CORN-FED CHICKEN (M) green beans, roasted garlic, preserved lemon & thyme jus	125
SLOW-COOKED AUSTRALIAN BEEF BRISKET (SOY) (G) (SS) (MUS) (SUL) black angus beef, roasted onion hummus, fregola, crispy onion, BBQ jus	125
OCTOPUS & BURRATA (S) (M) lemon-chili butter, herbs, smoked salt	135
HERB & GARLIC PRAWNS (S) (F) (SOY) (M) (G) (SUL) tiger prawns, cream, capers, tomatoes	135
HERBGRILLED LAMB CHOPS (M) (G) (C) (MUS) (SUL) eggplant caponata, fregola, garlic labneh	145
GRAIN-FED BEEF RIB EYE 300G (M) (F) (MUS) (SUL) Australian black angus rib eye, fries, café de paris butter	165
AUSTRALIAN WAGYU STRIPLIN MB3-5 (M) (SUL) 300g sanchoku striploin, roasted garlic, fries, chimichurri	255

ALWAYS ON YOUR SIDE

MIXED GREENS (V)	20
MAC & CHEESE (V) (M) (G)	20
SAUTÉED MARKET VEGETABLES (V)	20
BUTTERED MASH POTATO (V) (M)	20
FRIES (V)	20
SWEET POTATO FRIES (V)	20

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BEVERAGES

ALCOHOL IS SERVED DAILY FROM 12PM TO 12AM

CHAMPAGNE & SPARKLING WINE

	125ml	750ml
TAITTINGER BRUT NV		900
France		
CONTE FOSCO CUVÉE BRUT	55	265
Italy		

WHITE WINE

	150ml	450ml	750ml
Craggy Range Te Muna Road Vineyard, Sauvignon Blanc	85	240	415
New Zealand			
D'Areberg The Olive Grove, Chardonnay	70	190	335
South Africa			

ROSÉ WINE

PALE ROSÉ, Blossom Hill	55	155	265
Spain			

RED WINE

MONTES, Merlot	65	190	315
Chile			
Vergelegen, Cabernet Sauvignon - Merlot	78	220	375
South Africa			
M. Chaptelier Côtes du Rhône Rouge 'Belleruche'	65	185	315
France			

DESSERT WINE

MUSCAT DE BEAUMES-DE-VENISE	340
Domaine De Coyeaux, France	

SPIRITS

WHISKEY

JOHNNIE WALKER RED LABEL	35
JIM BEAM	40
JOHNNIE WALKER BLACK LABEL 12 YEAR OLD	60
GLENFIDDICH 12 YEAR OLD	70
JACK DANIELS TENNESSEE WHISKEY	55
CHIVAS REGAL 12 YEAR OLD	65

VODKA

SMIRNOFF RED	35
STOLICHNAYAS	50
ABSOLUT BLUE	50
GREY GOOSE	65
BELVEDERE	70

GIN

BOMBAY SAPPHIRE	35
TANQUERAY LONDON DRY	40
HENDRICK'S	50

LIQUEUR

RICARD	48
KAHLUA	55
BAILEYS	55

COGNAC

COURVOISIER VS	55
HENNESSY V.S.O.P.	75

BEVERAGES

ALCOHOL IS SERVED DAILY FROM 12PM TO 12AM

REFRESHING ALES

330ml
Bottle

STELLA ARTOIS, BELGIUM	40
PERONI, ITALY	48
BUDWEISER, USA	40
HEINEKEN, HOLLAND	35
CORONA, MEXICO	48
AMSTEL, NETHERLANDS	35

COCKTAILS

FRENCH 75 sparkling wine, gin, lemon juice	80
TOM COLLINS bombay sapphire, fresh lemon juice, sugar and soda	65
BLOODY MARY (C) smirnoff, tomato juice, tabasco, Worcestershire sauce	65
MOJITO bacardi superior, mint, sugar syrup	65
OLD FASHIONED jim beam, sugar, dash of bitters	65
CLASSIC MARTINI grey goose vodka, vermouth, 3 olives, stirred	95

MOCKTAILS

LEMON & MINT zesty lemon juice blended with mint leaves & orange blossom	35
VERRI BERRI blueberries, raspberries & strawberries muddled with cranberry juice & ginger ale	35
A CRIME OF PASSION passion fruit & fresh pineapple juice with elderflower	35

COFFEE

ESPRESSO	25
ESSPRESSO MACCHIATO	28
DOUBLE ESPRESSO	35
MOCHA, FLAT WHITE	28
CAPPUCCINO, LATTE	28
AMERICANO, FRENCH PRESS	28
COLD BREW COFFEE	15
<i>extra shot</i>	5
<i>add caramel or vanilla</i>	5

TEA

SENCHA ZEN	30
ROYAL BREAKFAST	30
MOROCCAN NIGHTS	30
EARL GREY FLORA	30
JASMINE PEARL	30
CHAMOMILE BREEZE	30
ROOIBOS	30

BOTTOMLESS ICED TEA

LAVENDER	18
PEACH	18
RASPBERRY	18
LEMON	18

JUICE

SELECTION OF FRESH JUICE	28
JUICE OF THE DAY	36

STILL & SPARKLING WATER

SMALL	24
LARGE	35

BREAKFAST

6AM - 11AM

SOURDOUGH TOAST (V) (SOY) (G) (P) 20
choose your sides of butter, jam,
peanut butter or honeycomb

BAKER'S COUNTER
choose from our freshly baked danishes,
croissants and muffins
**please see our counter*

GREEK YOGURT (V) (M) (TN) 35
honeycomb, homemade granola,
seasonal berries, chia seeds

CLASSIC BIRCHER MUESLI (V) (M) (G) (TN) 35
rolled oats, apple, roasted walnuts
honeycomb, fresh berries

FLUFFY COCONUT PANCAKES (V) (M) (E) (G) 35
mango and passionfruit curd
passionfruit sauce, whipped cream

BANANA ACAI BOWL (V) (TN) 45
homemade granola, blueberries, banana,
mango and kiwi

PINA COLADA BOWL (V) (TN) 45
homemade granola, pineapple, coconut milk,
banana, strawberry

AVOCADO TOAST (V) (SOY) (SS) (G) 45
sourdough, mashed avocado, lime, herbs,
pumpkin, flax, sunflower and sesame seeds

ADD 2 ORGANIC POACHED EGGS (V) (E) 25

HAM & CHEESE TOASTIE (M) (SOY) (G) 50
sourdough, turkey ham, gruyère, béchamel

CRAB BENEDICT (SOY) (S) (E) (M) (SUL) 60
poached organic eggs, muffin,
brown butter hollandaise

EGGS BENEDICT (E) (SOY) (M) (G) 60
poached organic eggs, muffin,
brown butter hollandaise

choice of:
** spinach (V) * turkey ham * smoked salmon (F) (SUL)*

FOREST MUSHROOM OMELET 60
(V) (SOY) (E) (M) (G) (SUL)
truffle, pickled mushrooms, baby spinach, mornay
sauce, gruyère cheese, sourdough croutons

STEAK AND EGG (E) (G) (MUS) (SUL) 75
180g free-range beef tenderloin,
poached egg, potato rösti, tomato chutney

TWO ORGANIC EGGS (V) (SOY) (E) (G) 35
cooked your way, sourdough, vine tomatoes

SIDES

HOMEMADE HASH BROWN (V) (E) (G) 20

SLICED AVOCADO (V) 20

SAUTÉED MUSHROOMS (V) 20

CHICKEN SAUSAGE (SOY) 20

VEAL BACON 20

SMOKED SALMON (F) 20

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BUSINESS LUNCH

MONDAY TO FRIDAY FROM 12PM UNTIL 4PM

2 COURSES FOR AED 89 | 3 COURSES FOR AED 99

APPETIZER

HONEY ROASTED PUMPKIN SOUP

(S) (M) (G) (SOY)

crab meat, roasted seeds,
charred sourdough

OR

CHARRED BROCCOLI SALAD

(M) (G) (MUS) (SUL) (SOY)

apple, celery, almonds,
crispy beef pancetta, yogurt ranch dressing

OR

SMOKED RICOTTA & BEETS

(M) (G) (MUS) (SUL)

cold-smoked ricotta, pickled beetroot,
burned orange, herbs, charred sourdough

MAIN

CORN & RICOTTA RAVIOLI

(V) (E) (M) (G) (SUL)

semi-dried cherry tomatoes, sage, burnt butter

OR

ROASTED CORN FED CHICKEN BREAST

(C) (M) (SUL)

buttered celeriac, apple cream,
pickled forest mushroom, spiced date jus

OR

PAN-FRIED RED SNAPPER

(S) (F) (M) (G) (SUL)

wilted kale, fennel sauce, mussels,
beef chorizo crumble, crispy onion

OR

HICKORY SMOKED LAMB SHOULDER +50

(SOY) (M) (G) (MUS) (SUL)

slow-braised pinto beans, tzatziki,
home pickles, herbs

DESSERT

chice of display desserts
selection of tea or coffee

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