



**THE FARM**  
AL BARARI

---

The Farm Restaurant  
Menu

---



## BREAKFAST (7.30 am - 11.30 am)

### From The Baker's Oven

Almond croissant .....	30 AED
Bagel .....	8 AED
Baguette (white or brown) .....	5 AED
Brioche .....	9 AED
Brown bread .....	7 AED
Cheese croissant .....	24 AED
Chocolate croissant .....	26 AED
Ciabatta .....	8 AED
Croissant .....	20 AED
English muffin .....	6 AED
Gluten-free bread of the day .....	14 AED
Pumpernickel .....	10 AED
Sourdough .....	8 AED

### Breakfast Specials

#### **Arabic Breakfast** ..... 110 AED

Assorted manakish, grilled halloumi cheese, fowl medammas, fresh mixed greens, olives, eggs (cooked any style) and Arabic bread, served with a side of labneh and hummus.

#### **English Breakfast** ..... 75 AED

Two free range eggs cooked any style, choice of sausages (beef, chicken, veal or lamb), beef bacon, homemade roasty potatoes, tomato petal, baked beans and slices of toasted bread. Option of organic eggs available.

#### **Express Breakfast** ..... 45 AED

Express breakfast includes the following: Toasted bagel with cream cheese, smoked salmon and capers served with one drink of your choice (tea/ coffee/ fruit juice).

*\*Served only during week days.*

#### **Healthy Breakfast** ..... 65 AED

- Fresh bread from the oven, The Farm's preserves with assorted jams or honey.
- Plain low-fat yoghurt and homemade granola cup with whole skim milk or soya milk.
- Mini fruit platter.

#### **Leisure Breakfast** ..... 79 AED

• Leisure breakfast consists of a 3 course set menu (no changes and no take away)

• First Course: yoghurt, cut fruits, granola

• Second Course: Mini Charcuterie Platter (cheese and cold cuts) with assorted bread basket

• Third Course (Hot Breakfast): Toasted croissant topped with freshly slice tomato, beef bacon and scramble egg, cheese and white sauce.

*\*Served only during week days.*

#### **The Farm's Baker's Basket** ..... 50 AED

Pain au chocolat, mini croissant, Danish pastries, mini bread rolls served with The Farm's selection of jams and unsalted butter.

### Morning Favourites

#### **Chocolate Waffles** ..... 40 AED

Served with strawberry confit and cocoa chocolate sauce.

#### **Classic Waffles** ..... 36 AED

Served with strawberry confit and cocoa chocolate sauce.

#### **Coconut Pancakes** ..... 42 AED

Served with cocoa chocolate sauce and The Farm's maple syrup

Blueberry

Pecan

Banana

#### **Eggs Florentine** ..... 45 AED

Poached eggs served on warm English muffin, with smoked salmon, sautéed spinach and homemade hollandaise sauce.

#### **Oats Quinoa Porridge** ..... 36 AED

#### **Paleo Coconut Waffles** ..... 40 AED

Served with strawberry confit and cocoa chocolate sauce.

#### **Paleo Frittata** ..... 42 AED

Organic vegetable frittata, cauliflower, almond flour, cashew creamy sauce, wilted baby spinach, served with green mixed salad and herb vinaigrette dressing.

**Pistachio Waffles** ..... 42 AED

Served with strawberry confit and cocoa chocolate sauce.

**Salmon Strata** ..... 40 AED

Light baked scrambled eggs cooked with smoked salmon, grainy seeded mustard, served on rye muffin and rustic green salad.

**Shakshuka** ..... 40 AED

Two eggs free range simmered in a tomato based sauce with chili peppers, onions, spiced with cumin and Arabic spices served with Arabic bread. Option of organic eggs available.

**Thai Omelette** ..... 48 AED

Fragrant Thai Omelet With Mixed Peppers, Onions, Tomatoes, Coriander, Kaffir Lime Leaf And Chili.

**The Farm's Signature Sharing Cheese Platter** ..... 110 AED

Cheese selection comprising Mont, Perail, Fourme D'ambert, Mimolette, L'ulivo, Baskeri, Comté and Manchego paired with fig and apricot compote, maple glazed walnuts and fresh seasonal grapes.

**Vegan Tofu Scrambled** ..... 45 AED

Japanese soya bean curd scrambled with sweet paprika, trio bell peppers, tomato concassé and roasted wild mushrooms.

### Egg Selection

**Boiled** (served with bread of your choice)..... 26 AED

**Omelette** (served with bread of your choice)..... 38 AED

**Over easy** (served with bread of your choice) ..... 26 AED

**Poached** (served with bread of your choice) ..... 30 AED

**Scrambled** (served with bread of your choice) ..... 34 AED

**Sunny side** (served with bread of your choice) ..... 26 AED

### Side Orders

**Baby Spinach** ..... 24 AED

Wilted baby spinach tossed in a dash of oil, cooked with tomato concassé, slivered garlic and roasted pignoli.

**Beef Bacon** ..... 28 AED

Crispy maple glazed beef bacon.

**Foul Medammas With Home Made Arabic Bread** ..... 25 AED

Slow cooked broad beans with chick peas, fresh tomatoes, onions and parsley, flavoured with cumin and Arabic spices.

**Green Asparagus** ..... 24 AED

Steamed green asparagus infused with orange reduced jus and chiffonade, parsley and crumbled walnuts.

**Grilled Sausages** ..... 24 AED

Choice of beef, chicken, veal or lamb.

**Healthy Baked Beans** ..... 20 AED

Baked haricot beans, cooked with tomato sauce and garnished with chives.

**Rosti Potatoes** ..... 20 AED

Homemade rosti potatoes with herbs, brunoise, white onions and minced garlic.

**Smoked Salmon** ..... 25 AED

Smoked salmon with fried capers and bouquet of green lettuce with extra virgin olive oil.

**The Farm's Side Salad** ..... 24 AED

Mixed green leaves with cucumber, red cherry tomatoes and rosemary vinaigrette.

**Wild Mushrooms** ..... 24 AED

Roasted wild mushrooms seasoned with thyme and rosemary then tossed in parsley and lime.

### Kids' Breakfast

**Brioche French Toast** ..... 25 AED

Cinnamon and vanilla flavoured french toast stuffed with mixed berry compote and dusted with icing sugar

**Chocolate Banana Brioche** ..... 30 AED

**Classic Pancakes** ..... 36 AED

Light and fluffy vanilla pancakes topped with cocoa chocolate sauce and mixed fresh berries.

**Fruit Salad** ..... 35 AED

Mixed seasonal diced fruit surprise, tossed in honey, with passion dressing and mint chiffonade.

**The Farm's Paint Brush** ..... 39 AED

Belgian waffle with assorted fun toppings for kids.

## **LUNCH (12.30 pm - 3.30 pm) & DINNER (6.30 pm - 11 pm)**

Continental Gourmet | Authentic Thai | From The Pizza Oven

### **CONTINENTAL GOURMET**

#### Starters

##### Cold

**Alaskan King Crab** ..... 65 AED

Flaky king crab with lime, quinoa, mango, palm heart salad tossed in creamy sauce and mixed green.

**Beef Carpaccio** ..... 55 AED

Angus beef tenderloin, pignoli, arugula, caper berries, parmesan shave and balsamic reduction.

**Fattoush Salad** ..... 48 AED

Traditional Fattoush with pomegranate dressing.

**Tuna Tartare** ..... 48 AED

Yellowfin tuna tartare with mango salsa, citrus saffron mayonnaise, crispy ciabatta toast and artichoke cream.

**Farm Prawn Cocktail** ..... 75 AED

Fresh fried prawn tossed in sweet chilli sauce, served with season salad, avocado and dressed in a tangy dressing.

**The Farm's Dippers** ..... 57 AED

Fried Arabic bread triangles with cheese, tomatoes, onions, homemade cream dip and guacamole.

##### Hot

**Paleo Mushroom Tart Tatin** ..... 38 AED

Wild mushroom stuffed with trio bell peppers, wilted baby spinach, sweet paprika and organic white quinoa.

**Lemon And Garlic Tiger Prawns** ..... 49 AED

Grilled tiger prawns marinated in lemon and garlic served on mango salsa and micro herbs.

**Tandoori Tikka Kebab** ..... 38 AED

Grilled tandoori tikka kebab with mint chutney and lemon.

**Grilled Eggplant Rolls** ..... 42 AED

Grilled slithers of eggplants stuffed with cream cheese, bell peppers, basil and walnuts dressed with olive oil.

#### Soups

**Organic Soba Noodle Soup**..... 55 AED

Organic noodles served in a fragrant chicken broth with oyster sauce, assorted imported mushrooms, scallions and celery.

**Roasted Root Vegetable Soup** ..... 45 AED

Combination of hardy roasted root vegetables, caramelised butternut squash, served with crumbled feta, yellow frisse and crispy angel hair leeks.

#### Salads

**Crusted Chicken Cobb Salad** ..... 45 AED

Romaine lettuce, free range boiled egg, red cherry tomatoes, goat cheese, bacon bits, avocado tarragon grainy mustard vinaigrette, and Caesar dressing.

**Fresh Tuna Nicoise Salad** ..... 59 AED

Seared tuna fillet with French beans, organic boiled egg, tomatoes, new potatoes, mixed green lettuce, herb Rosemary vinaigrette dressing and balsamic aioli.

**Grilled Halloumi And Couscous Salad** ..... 55 AED

Grilled halloumi served on mixed green lettuce with tomatoes, couscous and pistachio, zucchini and bell peppers drizzled in sumac vinaigrette dressing.

**Lemongrass Shrimp Salad** ..... 48 AED

Lemongrass marinated shrimps, five spiced pineapple, carrots, cucumbers, onions, coriander and tossed in a sweet chili vinaigrette dressing.

**Red Rice and Quinoa Salad** ..... 42 AED

Fresh garden salad with a melody of red rice and quinoa, dried apricots, raisins, Feta, sautéed onions and dressed with a mandarin dressing.

**Root Vegetable Salad** ..... 45 AED

Roasted Mediterranean root vegetables consisting of parsnips, beetroot, celeriac and turnip salad with mixed green leaves, goat cheese and walnuts tossed in aged honey balsamic vinaigrette.

**The Farm's Salad** ..... 40 AED

Green mixed lettuces, baby spinach, arugula, cucumbers, red cherry tomatoes, avocado, rosemary infused in vinaigrette dressing.

## Pasta

Spaghetti, Fusilli, Penne, Tagliatelle, Courgettes

**Beef Polpette Pomodoro** ..... 70 AED  
Classic Italian pasta with homemade meat balls in tomato sauce, cherry tomatoes, black sliced olives, extra virgin olive oil, fresh basil and parmesan cheese (optional).

**Garden Select Di Pesto** ..... 60 AED  
Grilled Mediterranean vegetables with homemade pesto, extra virgin olive oil and parmesan cheese (optional).

**Ocean Fresh Pescatore** ..... 75 AED  
Tomato sauce, minced garlic, fresh mixed seafood, topped with the sprinkling of gremolata and parmesan cheese (optional).

**Paleo Courgette Spaghetti With Bolognese Sauce** ..... 65 AED  
Courgette spaghetti, bolognese sauce, coconut oil, baby marrow and parmesan cheese (optional).

**Farm Chicken Carbonara** ..... 65 AED  
Creamy white sauce, grilled supreme chicken, chopped parsley, parmesan cheese (optional), onions, mushrooms and bacon.

## Main Courses

**Braised Short Ribs** ..... 140 AED  
Braised short ribs marinated with cinnamon, sweet paprika and rosemary, crispy bacon hash potatoes, steamed bok choy and our homemade barbecue sauce.

**Chicken Florentine** ..... 120 AED  
Rolled chicken breast stuffed with beef bacon, feta cheese and spinach served with smooth mashed potato, butternut, turnips and lemon thyme sauce.

**Chicken Tikka Masala** ..... 70 AED  
Chicken simmered in tomato and onion gravy, served with steamed basmati rice, crunchy papadum and cucumber raita.

**Corn Fed Supreme** ..... 120 AED  
Seared tarragon marinated chicken breast, sautéed French beans with braised red cabbage, caramelised granny smith, sweet potato purée and mushroom jus.

**Fillet Mignon** ..... 155 AED  
200g prime beef tenderloin fillet, steamed green asparagus, red cherry tomato confit, puree mashed potato and béarnaise sauce.

**Fish And Chips** ..... 75 AED  
Local sheri fish fillet coated lightly and fluffy in tempura batter and served with homemade lemon tartare sauce and choice of sweet potato fries, French fries, sweet potato wedges or The Farm's mixed green lettuce.

**Lamb Biryani** ..... 85 AED  
Traditional spiced south Indian flavoured rice simmered with saffron, lamb, tomato and onion gravy served with crispy papadum and cucumber raita.

**Lamb Shank** ..... 135 AED  
Braised Moroccan lamb shank marinated with cumin, cinnamon, coriander served with an Asian infused ratatouille and soft creamy polenta.

**Masala Fish** ..... 93 AED  
Grilled fish of the day smothered in an authentic Indian fish masala.

**Mushroom Melt Steak** ..... 149 AED  
Juicy steak stack filled with wild mushrooms, cream sauce, gratinated with cheddar cheese and served with home cut chunky fries and side salad.

**Mushroom Risotto** ..... 70 AED  
Organic Arborio rice with wild mushrooms, crispy basil, shimenji and white truffle oil.

**Prawn Curry** ..... 97 AED  
Hot and tangy Indian prawn curry cooked with garlic, mustard seeds and Madras spices, served with papadum and steamed basmati rice.

**Rib Eye Steak** ..... 140 AED  
250g New Zealand grain fed rib eye beef steak, market fresh garden vegetables, caramelised banana shallots with balsamic and thyme reduced jus

**Seared Norwegian Salmon Topped with a Pistachio herb and Parmesan crust** ..... 165 AED  
Served on artichoke infused mashed potatoes and steamed bok choy.

### Side Orders

Baked Idaho potato with scallion and mild cheddar .....	24 AED
Charred broiled broccoli, chili, garlic and walnuts .....	26 AED
Crunchy onion rings .....	28 AED
Regular French fries .....	30 AED
Roasted squash and turnips with pumpkin seeds .....	26 AED
Rosemary mashed potatoes .....	24 AED
Sautéed honey red potatoes with fennel and artichokes .....	26 AED
Sweet potato fries .....	32 AED
Sweet potato wedges .....	24 AED
The Farm's salad .....	24 AED

## THE FARM'S KIDS

### Kid's Main Courses

<b>Coconut Flaked Chicken Tenders</b> .....	38 AED
Supreme chicken slices coated with oven baked coconut flakes and rice flour served with sweet potato fries.	
<b>Fusilli Napolitano</b> .....	37 AED
Reduced tomato sauce with bell peppers and parmesan.	
<b>Kids' Fish And Chips</b> .....	38 AED
Local sheri fish fillet coated lightly and fluffy in tempura butter served with french fries and tartare sauce.	
<b>Macaroni And Cheese With Broccoli Florets</b> .....	34 AED
Blanched macaroni pasta cooked in a four cheese béchamel sauce served with broccoli florets and seasoned to perfection.	
<b>Mini Beef Sliders</b> .....	34 AED
Black angus minced beef seasoned with hoisin sauce, parsley, onions served with sweet potato fries, lettuce and tomatoes.	
<b>Penne Alfredo With Mushrooms</b> .....	32 AED
Creamed white sauce, parsley, parmesan and wild mushrooms.	
<b>Spaghetti Bolognese</b> .....	40 AED
Slow cooked minced meat with tomato sauce, oregano, basil and parmesan.	
<b>Turkey Meat Balls</b> .....	36 AED
Ground lean turkey mince, baby spinach, roasted pignoli, brown chicken cream sauce and tagliatelle.	

<b>Kids' Macaroni And Cheese Burger</b> .....	34 AED
Kids' homemade crispy macaroni and cheese burger with lettuce and tomatoes, served with sweet potato fries or French fries	

### Kids' Desserts

<b>The Farm's Kids Ice Cream</b> .....	34 AED
Fun clown shaped vanilla ice cream.	
<b>Banana Split</b> .....	36 AED
Tropical sliced banana, chocolate ice cream, seasonal berries, white chocolate and garnished with whipped cream chantilly.	

### Desserts

#### The Farm's Specials

<b>Almond And Banana Tart</b> .....	35 AED
Coconut infused custard with almonds, caramelised sweet bananas and roasted almond flakes.	
<b>Caramel Cheesecake</b> .....	38 AED
Baked caramel cheesecake with almond base and peanut butter frosting (Eggs, Dairy, Nuts).	
<b>Coconut Mousse Cake</b> .....	38 AED
Soft and well balanced lactose-free dessert topped with coconut flakes and mango coulis.	
<b>Date Pudding</b> .....	38 AED
Hot sticky date pudding served with caramel sauce and ice cream.	
<b>Gluten-free Chocolate Delight</b> .....	34 AED
Flourless chocolate delight cake served with vanilla ice cream and chocolate sauce.	
<b>Kaffir Lime Crème Brûlée</b> .....	34 AED
Asian flavoured vanilla-scented custard with kaffir lime, lemongrass and caramelised demerara.	
<b>Opera Tort</b> .....	30 AED
Unsweetened 70% dark chocolate with jacon sponge, raw organic coffee brewed infused mousse and caramel glazed sauce.	
<b>Layered Beetroot Delight</b> .....	45 AED
Layered white chocolate mousse, beetroot jelly and beetroot sponge with sugar tuille and chocolate macaroon (Eggs, Dairy).	

**Tiramisu** ..... 32 AED  
Homemade lady fingers soaked in coffee syrup layered tiramisu mousse and chocolate ganache (Eggs, Dairy).

### **Muffins & Cupcakes**

Red Velvet Cupcake ..... 36 AED  
Chocolate Hearty Cupcake ..... 24 AED

### **Ice Creams**

Vanilla Ice Cream ..... 36 AED  
Chocolate Fudge Ice Cream ..... 34 AED  
Strawberry Ice Cream..... 24 AED

### **Sorbets**

Lemon Mint Sorbet ..... 22 AED  
Mixed Berries Sorbet ..... 24 AED  
Passion Fruit Sorbet ..... 26 AED

## **AUTHENTIC THAI**

### **Cold**

**Asian Smoked Brisket Summer Rolls (Poh Pia Sod)** ..... 45 AED  
Beef brisket smoked with fusion flavour and wrapped in gluten-free rice paper served with cashew sour sauce.

**Taste Of Thai (Talay Sab)** ..... 50 AED  
Authentic marinated seafood served on baby spinach, pine nuts, watermelon and beetroot.

### **Hot**

**Crusted Soft Shell Crab (Poonim Thod Krathiam Prikthai)** ..... 60 AED  
Soft shell crab crusted in garlic pepper.

**Fried Vegetarian Spring Rolls (Poh Pia Phak)** ..... 42 AED  
Mixed vegetable sautéed with black mushroom glass noodles and savoy cabbage served with peanut sauce.

**Healthy Wrapped Prawns (Goong Hompha)** ..... 48 AED  
Thai flavour of lemongrass in prawns wrapped in pastry sheet served with plum sauce.

**Prawns And Blue Swimming Crab Cake (Thod Man Goong Poo)** ..... 48 AED  
Prawns and blue crab meat coriander cake served with Thai sweet chili sauce.

**Thoong Ngen Thoong Thong (Golden Bag)** ..... 48 AED  
Golden deep fried Thai prawns and vegetable bags with Thai dipping sauce.

**Crispy Soft Shell Crab With Thai Chili In Oil** ..... 60 AED  
(**Poo Nim Krob Phad Srongkrueng**)  
Soft shell crab, Thai chili in oil, capsicum, onions, coriander, garlic and oyster sauce

### **Salads**

**Green Papaya Salad (Somtam Thai)** ..... 48 AED  
Green papaya, roasted nuts, slivered garlic, sweet palm sugar, cherry tomatoes, long beans, dried Shrimp, chili and lime.

**Pomelo Chicken Salad (Yam Som-o Kab Gai)** ..... 50 AED  
Pomelo segment, poached strips of chicken and authentic Thai spice sauce with roasted coconut.

**Sour Mango Salad With Grilled Prawns (Yam Mamuang Kab Goong)..** 55 AED  
Grilled prawns, shredded greens, mango, cashew nuts, scallions and roasted chili flakes.

**Thai Authentic Beef Salad (Yam Nuea Makhue Prok)** ..... 55 AED  
Marinated strips of beef, Thai eggplants, lemongrass, cilantro, scallions in Thai spices.

**Thai Seafood Salad (Yam Talay)** ..... 60 AED  
Fish, prawns, squid, onions, spring onions, tomatoes, mint, coriander, fish sauce and lime juice.

**Thai Prawn Lemongrass Salad (Yam Phla Goong)** ..... 58 AED  
Prawns, Thai chili paste, coconut milk, lemongrass, onions, mint leaf and lime juice.

### **Soups**

**Coconut Chicken Soup (Tomkha Gai)** ..... 48 AED  
Chicken galangal lemongrass tender coconut in coconut mild soup.

**Seafood Tom Yum With Coconut (Tomyam Naamkon)** ..... 52 AED  
Seafood, fish, prawns, squid in Tomyam with coconut lemongrass galangal and bottom mushroom soup.

**Tom Yum Goong** ..... 50 AED  
Spicy prawn galangal lemongrass Tomyam soup.

## Main Courses

### Seafood

- Grilled Fish Catch Of The Day (Pla Yaang Sos Kaeng Khiawwan) .....** 95 AED  
Local grilled fish fillet served with green curry paste.
- Fried Fish With Pineapple Sauce (Pla Thod Sauce Sapparos) .....** 92 AED  
Deep fried catch fish of the day served with sweet sour pineapple chili sauce.
- Fried Prawn Chili Garlic And Tamarind Sauce .....** 92 AED  
**(Phad Goong Naam Makham)**  
Fried prawns, capsicum, lemongrass, Thai chili paste, garlic, tamarind and cilantro sauce.
- Spicy Prawns With Curry Paste And Green Pepper .....** 92 AED  
Spicy prawns with Thai spicy yellow curry, long beans and Thai eggplants.
- Fried Prawn Chili And Garlic Sauce (Goong Raad Prik) .....** 92 AED  
Crisp prawns served with full flavoured sweet chili garlic sauce.
- Fried Thai Rice Noodle (Phad Thai) .....** 78 AED  
Soaked Thai rice noodles, cooked free range egg, diced firm tofu, tamarind, pulp fish sauce, dried shrimps and roasted crushed peanuts.
- Stir Fried Seafood With Black Fungus And Ginger .....** 95 AED  
Succulent mixed seafood fried with ginger black fungus scallions and red chili in oyster sauce.
- Prawn Red Curry And Kaffir Lime (Choo Chee Goong) .....** 98 AED  
Fried prawns, red curry paste, coconut milk, kaffir lime leaf and red chili.
- Stir Fried Prawn Asparagus With Garlic And Oyster Sauce .....** 98 AED  
**(Goong Phad Normai Farang)**  
Prawns, asparagus, garlic, onions, red chili, pepper powder and oyster sauce.
- Steamed Fish With Chili Garlic And Lime (Pla Nueng Manaw).....** 125 AED  
Sherry fish, bok choy, asparagus, chili, garlic, lime juice and coriander.
- Thai Spicy Farm Omani Lobster (Lobster Phad Krueng Kaeng) .....** 280 AED  
Steamed Omani lobster with yellow curry paste, Thai baby eggplants and shredded Thai herbs.

### Chicken

- Egg Noodle With Chicken Yellow Curry (Kao Soi) .....** 75 AED  
Soft egg noodles, yellow chicken curry Northern Thai style with cabbage and scallions.
- Roasted Marinated Chicken With Thai Herb Sauce .....** 95 AED  
**(Gai Yaang Samun Prai)**  
Strips of chicken marinated in Thai spices, lemongrass turmeric, red chili, tamarind and garlic pepper sauce.
- Stir Fried Chicken With Black Fungus And Ginger .....** 95 AED  
Stir fried chicken with ginger black fungus scallions and red chili in oyster sauce.
- Roasted Duck In Red Curry Paste (Kaeng Phed Ped Yaang) .....** 165 AED  
Roasted duck breast with Thai spiced in red curry paste, coconut milk, grape and pineapple.
- Green Curry Chicken (Kaeng Khiawwan Gai). Option of prawns. ....** 90 AED  
Natural fed chicken, long beans, Thai eggplants, Thai basil and coconut milk.
- Indonesian Nasi Goreng .....** 75 AED  
Spiced basmati rice stir fried with chicken, shrimps, scallion cooked in oyster sauce, sambal oelek, fried eggs and vegetables served alongside prawn crackers and peanut sauce.
- Beef**
- Lamb Massaman Curry (Kaeng Massaman Kae) .....** 110 AED  
Boneless lamb with roasted cashew nuts, Yukon potatoes, in Southern Thai curry style.
- Beef Paneng Curry (Kaeng Paneng Nuea) .....** 110 AED  
Tenderloin beef cooked in thick red curry paste with a nutty peanut flavour.
- Fried Beef Garlic Pepper and Broccoli (Nuea Phad Krathiam Pri Thai) 110 AED**  
Fried beef garlic pepper and broccoli (dry) tossed with onions, garlic and oyster sauce served with steamed basmati rice.
- Fried Tenderloin Beef Broccoli With Garlic Pepper Sauce .....** 110 AED  
**(Nuea Phad Krathiam Prik Thai)**  
Tenderloin beef, broccoli, onions, garlic and crushed black peppercorn.

## Vegetables

<b>Stir Fried Farm Green Vegetables (Phad Phak Naamman Hoy)</b> .....	<b>65 AED</b>
Broccoli, asparagus, pak choy stir fried with garlic and oyster sauce.	
<b>Egg Fried Rice (Kao Phad)</b> .....	<b>48 AED</b>
Steamed rice with bruised plum tomatoes, sweet white onions, scallion and free range egg.	
<b>Green Curry Mixed Vegetables (Kaeng Khiawwan Phak)</b> .....	<b>90 AED</b>
Mixed vegetables, cauliflower, broccoli, capsicum, long beans, eggplants with green curry and coconut milk.	
<b>Fried Tofu With Thai Herbs And Chili Paste</b> .....	<b>68 AED</b>
<b>(Phad Taohoo Srong Krueng)</b> Silken tofu with Thai chili paste, fresh chili and Thai herbs.	

## FROM THE PIZZA OVEN

<b>Beef Supreme</b> .....	<b>85 AED</b>
Tomato sauce, mozzarella cheese, beef pepperoni, minced beef, bell peppers, mushrooms, onions and black olives.	
<b>Buffala</b> .....	<b>72 AED</b>
Cherry tomatoes, buffalo cheese topped with basil.	
<b>Burrata</b> .....	<b>80 AED</b>
Burrata, mozzarella, anchovies and dry capers.	
<b>Calzone</b> .....	<b>80 AED</b>
Tomato concassé, ricotta, turkey ham, provola, black pepper and fresh basil.	
<b>Capricciosa</b> .....	<b>80 AED</b>
Tomato concassé, mozzarella, turkey ham, artichokes and mushrooms.	
<b>Chicken Supreme</b> .....	<b>85 AED</b>
Chicken breast, buffalo cheese, parmesan cheese, mushrooms and onions.	
<b>Diavola</b> .....	<b>75 AED</b>
Tomato concassé, mozzarella, spicy beef topped with basil.	
<b>Four Cheese</b> .....	<b>75 AED</b>
Mozzarella, gorgonzola, provola and parmesan.	

<b>Kids' Margarita</b> .....	<b>38 AED</b>
Tomato concassé and mozzarella.	
<b>Kids Hawaiiin Pizza</b> .....	<b>38 AED</b>
Tomato sauce topped with pineapple, beef bacon and cheese.	
<b>Kids' Pepperoni</b> .....	<b>40 AED</b>
Mozzarella & Pepperoni.	
<b>Margherita</b> .....	<b>65 AED</b>
Tomato concassé and mozzarella topped with basil.	
<b>Marinara</b> .....	<b>55 AED</b>
Tomato concassé, garlic oil, oregano and basil.	
<b>Meat Lovers Pizza</b> .....	<b>95 AED</b>
Spicy beef, salami, bacon, beef sausage, mozzarella cheese and tomato sauce	
<b>Parmigiana</b> .....	<b>70 AED</b>
Tomato concassé, eggplants, parmesan, basil and mozzarella.	
<b>Pisana</b> .....	<b>72 AED</b>
Tomato concassé, anchovies, parmesan and dry capers.	
<b>Primavera</b> .....	<b>78 AED</b>
Cherry tomatoes, mozzarella, rocket, parmesan and bresaola.	
<b>Salmon</b> .....	<b>75 AED</b>
Mozzarella, rocket salad, salmon and lemon zest.	
<b>Salmon Thin Crust</b> .....	<b>80 AED</b>
Pesto truffle, salmon, rocca, cherry tomatoes and mozzarella cheese.	
<b>Seafood</b> .....	<b>95 AED</b>
Tomato sauce, mozzarella, shrimps, mussle meat and squid.	
<b>Smokey Den Pizza</b> .....	<b>95 AED</b>
Grilled chicken, bbq bacon, capsicum, caramelized onion, mushroom and duo of cheese.	
<b>Tartufo Pizza</b> .....	<b>78 AED</b>
Truffle cream, provolone cheese, parmesan, mushroom, roasted garlic and rocket leaves.	
<b>The Farm's Vegetarian Pizza</b> .....	<b>78 AED</b>
Tomato sauce, mozzarella, spinach, mushrooms, onions, bell peppers, black olives and cherry tomatoes.	

<b>Tuna</b> .....	<b>78 AED</b>
Tomato concassé, mozzarella, tuna, onions and dry capers.	
<b>Vegetarian</b> .....	<b>65 AED</b>
Tomato concassé, mozzarella, zucchini, eggplants, artichokes and mushrooms.	

## **AFTERNOON TEA (3.30 pm - 6 pm)**

### Snacks And Sandwiches

<b>Ciabatta Vegetable Panini</b> .....	<b>37 AED</b>
Wild mushrooms, grilled zucchini, roasted garlic, grilled eggplant and homemade green pesto served with The Farm's mixed lettuce.	

<b>Smoked Chicken Ciabatta</b> .....	<b>55 AED</b>
Toasted ciabatta bread topped with smoked chicken, avocado mayo, sliced tomatoes, cheddar cheese, grilled eggplants, roasted garlic, mixed lettuce and grilled zucchini.	

<b>Caesar Chicken Sandwich</b> .....	<b>42 AED</b>
Sliced organic corn fed grilled chicken breast, sundried tomatoes and tossed with Caesar dressing (no anchovies) on a white ciabatta bread served with The Farm's mixed lettuce.	

<b>Spicy Chicken Roll</b> .....	<b>40 AED</b>
Marinated chicken with Arabic spices wrapped with chiffonade lettuce, beef tomatoes, potatoes, pickled cucumbers and hot spicy Japanese aioli on an Arabic bread served with The Farm's mixed greens.	

<b>The Farm's Classic Club Sandwich</b> .....	<b>50 AED</b>
Grilled supreme chicken breast, boiled organic eggs, plum tomatoes, roasted beef slices, mesclun green lettuce on triple well toasted brioche served with sweet potato fries.	

<b>Smoked Salmon Sandwich</b> .....	<b>55 AED</b>
Toasted brown ciabatta bread topped with smoked salmon, capers, cream cheese and chives with rocket leaves.	

### The Farm's Signature Homemade Burgers

<b>Black Angus Beef Burger</b> .....	<b>80 AED</b>
Grass fed black angus minced meat patty, pickled gherkins, beef tomatoes, mixed lettuce, pesto aioli on brioche bun served with The Farm's signature balsamic ketchup and choice of sweet potato fries, French fries or The Farm's mixed lettuce.	

<b>Lamb Burger</b> .....	<b>75 AED</b>
Australian ground lean minced meat, sumac infused hummus, feta cheese, black pitted olives, plum tomatoes, mixed lettuce on flax seed bun served with tzatziki sauce and choice of sweet potato fries, French fries or The Farm's mixed lettuce.	

<b>Chicken Burger</b> .....	<b>70 AED</b>
Organic minced chicken patties marinated with smoked cayenne and herbs, beef tomatoes, baby iceberg lettuce, sweet white onions, avocado aioli on a semolina bun served with a choice of sweet potato fries, French fries or Farm's mixed lettuce.	

### Add-ons For Burgers:

Duck liver (20g) .....	<b>24 AED</b>
Pecorino truffle cheese .....	<b>24 AED</b>
Sautéed wild mushrooms .....	<b>20 AED</b>
Sliced Cheddar cheese .....	<b>20 AED</b>
Caramelised onions with aged balsamic .....	<b>20 AED</b>

### Soups

<b>Roasted Root Vegetable Soup</b> .....	<b>45 AED</b>
Combination of hardy roasted root vegetables, caramelised butternut squash, served with crumbled feta, yellow frisse and crispy angel hair leeks.	

<b>Organic Udon Noodle Soup</b> .....	<b>55 AED</b>
Organic noodles served in a fragrant vegetable broth with oyster sauce, assorted imported mushrooms, scallions and celery	

<b>Seafood Soup Infused With Coconut Milk (Tom Yum Taliay)</b> .....	<b>52 AED</b>
Thai flavoured soup with fresh seafood, lemon grass, kaffir lime leaves, lemon juice sprinkled with chopped coriander and scallions and reduced coconut milk.	

<b>Tom Yam Goong</b> .....	<b>50 AED</b>
Clear soup with shrimp lemongrass, fresh galangal roots and kaffir.	

<b>Tom Kha Gai</b> .....	<b>48 AED</b>
Spicy and sour clear soup with kaffir chicken and mushrooms flavoured with lemon grass, kaffir lime leaves, lemon juice sprinkled with chopped coriander and scallions.	

## Salads

- Crusted Chicken Cobb Salad** ..... 45 AED  
Romaine lettuce, free range boiled egg, red cherry tomatoes, goat cheese, bacon bits, avocado tarragon grainy mustard vinaigrette, and Caesar dressing.
- The Farm's Salad** ..... 40 AED  
Green mixed lettuces, baby spinach, arugula, cucumbers, red cherry tomatoes, avocado, rosemary infused in vinaigrette dressing.
- Lemongrass Shrimp Salad** ..... 48 AED  
Lemongrass marinated shrimps, five spiced pineapple, on bed of carrots, cucumbers, onions, coriander and tossed in a sweet chili vinaigrette dressing.
- Root Vegetable Salad** ..... 45 AED  
Roasted Mediterranean root vegetables consisting of parsnips, beetroot, celeriac and turnip salad with mixed green leaves, goat cheese and walnuts tossed in aged honey balsamic vinaigrette.
- Fresh Tuna Nicoise Salad** ..... 59 AED  
Seared tuna fillet with French beans, organic boiled egg, tomato concassé, new potatoes, mixed lettuce, herb Rosemary vinaigrette dressing and balsamic aioli.
- Grilled Halloumi And Couscous Salad** ..... 55 AED  
Grilled halloumi served on mixed lettuce with couscous and pistachio, zucchini and bell peppers drizzled in sumac vinaigrette dressing.
- Green Papaya Salad (Somtam Thai)** ..... 48 AED  
Green papaya, roasted nuts, slivered garlic, sweet palm sugar, cherry tomatoes, long beans, dried Shrimp, chili and lime.
- Sour Mango With Grilled Prawn Salad** ..... 55 AED  
(Yam Mamuang Kab Goong Yaang)  
Grilled tiger prawns, slathered green mango, cashew nuts, sweet palm sugar and Thai lime dressing.
- Pomelo Chicken Salad (Yam Som O Kab Gai)** ..... 50 AED  
Pomelo segment, poached strips of chicken, peanuts, roasted coconut, dried shrimps, sweet palm sugar and fish sauce.
- Thai Authentic Beef Salad (Yam Nuea Naam Tok)** ..... 55 AED  
Strips of beef marinated in authentic Thai spices, cilantro, red cherry tomatoes served with lime and roasted brown rice.

## Pasta

Spaghetti, Fusilli, Penne, Tagliatelle, Courgettes

- Ocean Fresh Pescatore** ..... 75 AED  
Tomato sauce, minced garlic, fresh mixed seafood, topped with the sprinkling of gremolata and parmesan cheese (optional).
- Farm Chicken Carbonara** ..... 65 AED  
Creamy white sauce, grilled supreme chicken, zucchini, artichoke hearts, chopped parsley and parmesan cheese (optional).
- Beef Polpette Pomodoro** ..... 70 AED  
Classic Italian pasta with homemade meat balls in tomato sauce, cherry tomatoes, black sliced olives, extra virgin olive oil, fresh basil and parmesan cheese (optional).
- Garden Select Di Pesto** ..... 60 AED  
Grilled Mediterranean vegetables with homemade pesto, extra virgin olive oil and parmesan cheese (optional).
- Paleo Courgette Spaghetti With Bolognese Sauce** ..... 65 AED  
Courgette spaghetti, bolognese sauce, coconut oil, red cherry tomatoes, baby marrow, snow peas, French beans and parmesan cheese (optional).

## Afternoon Tea

- For One Person** ..... 175 AED  
**For Two People** ..... 280 AED

Selection of sandwiches, desserts and fresh scones served with fresh cream and jams. 2 drinks per person are included (cold or hot beverages) - freshly squeezed juices, coffee/tea and soft drinks.

## BEVERAGES

### Water & Soft Drinks

<b>Aqua Panna</b>	
1 L .....	30 AED
500ml .....	20 AED

### **San Pellegrino**

1 L .....	32 AED
500ml .....	22 AED

### **Al Ain (Still)**

1 L .....	25 AED
330ml .....	14 AED

### **Al Ain (Sparkling)**

1L .....	30 AED
330ml .....	20 AED

### **Soft Drinks** ..... 15 AED

Pepsi, Pepsi Diet, 7UP, Mirinda

### **Coconut Water Pearl Royal** ..... 22 AED

### Fresh Juices

<b>Carrot &amp; Beetroot</b> .....	28 AED
<b>Avocado &amp; Apple</b> .....	34 AED
<b>Orange Juice</b> .....	28 AED
<b>Apple Juice (Green or Red)</b> .....	28 AED
<b>Pineapple Juice</b> .....	30 AED
<b>Carrot Juice</b> .....	28 AED
<b>Watermelon Juice</b> .....	28 AED
<b>Mango Juice</b> .....	30 AED

### Smoothies

<b>Date &amp; Banana (Banana, Dates, Ice cream and Yogurt)</b> .....	35 AED
<b>Sunrise</b> .....	35 AED
<b>Mr. Farm (Banana, Mango and Spinach)</b> .....	35 AED
<b>Tropical Spice</b> .....	35 AED

### Mocktails

<b>Purifier</b> .....	35 AED
<b>Spicy Vitamins</b> .....	35 AED
<b>Virgin Pinacolada</b> .....	47 AED
<b>Coconut Delight</b> .....	30 AED

### Milkshakes

<b>Milkshake (Vanilla, Chocolate, Caramel)</b> .....	32 AED
<b>Avocado Milkshake</b> .....	35 AED
<b>Oreo Crunch</b> .....	35 AED

### Thirst Quenchers

<b>Lemon &amp; Mint Cooler</b> .....	28 AED
<b>Strawberry Breeze</b> .....	28 AED
<b>Passion Breeze</b> .....	30 AED
<b>Iced Tea (Lemon or Peach)</b> .....	26 AED
<b>Fresh Lemon Soda</b> .....	26 AED
<b>Passion Iced Tea</b> .....	28 AED

### Cold Coffee

<b>Frappe (Caramel, Hazelnut, Vanilla, Mocha)</b> .....	32 AED
<b>Iced Latte</b> .....	28 AED
<b>Iced Mocha</b> .....	30 AED
<b>Iced Capuccino</b> .....	28 AED
<b>Iced Americano</b> .....	25 AED

### Hot Coffee

<b>Espresso (Single or Double)</b> .....	18 AED/25 AED
<b>Espresso Machiato (Single or Double)</b> .....	20 AED/27 AED
<b>Risretto (Single or Double)</b> .....	18 AED/25 AED
<b>Americano (Add on 7AED extra espresso)</b> .....	25 AED
<b>Capuccino</b> .....	28 AED
<b>Cafe' Latte</b> .....	28 AED
<b>Flat White</b> .....	33 AED
<b>Mochaccino</b> .....	33 AED
<b>Mocha Latte</b> .....	33 AED
<b>Babychino</b> .....	15 AED

**Peppermint Mocha** ..... 35 AED  
**Turkish Coffee** ..... 30 AED  
Freshly made Turkish Coffee (sweet, medium sweet or no sugar) served with a glass of water

**Latte Caldo (Hot/Cold)** ..... 18 AED

**Hot Chocolate** ..... 28 AED

**Tea**

**Herbal**

**Rooibos Heal** ..... 26 AED  
Rooibos and orange peels, no caffeine

**Happy forest** ..... 26 AED  
Hibiscus, rosehip, grape and sour cherries, no caffeine

**Verbena Mint** ..... 26 AED  
Verbena and mint, no caffeine

**Chamomile Breeze** ..... 26 AED  
Chamomile, hibiscus, rosehip and lemongrass, no caffeine

**Ginger Calm** ..... 26 AED  
Ginger, licorice, lemongrass, mint, sunflowers and vanilla flavour, no caffeine

**Zaatar Digest** ..... 26 AED  
Thyme, no caffeine

**Blend**

**Jasmine Pearl** ..... 30 AED  
Hand rolled white tea and Jasmine blossom, medium caffeine

**Masala Chai** ..... 26 AED  
Black tea, black pepper, cardamom, ginger, star anise and clove, medium caffeine

**Temptation** ..... 26 AED  
Black tea, orange slices and barberries, medium caffeine

**1001 Nights** ..... 26 AED  
Black tea, rose petals and orange petals, medium caffeine

**Emirates Spice** ..... 26 AED  
Black tea, saffron, cardamom, cocoa and honey flavour, low caffeine

**Earl Gray Flora** ..... 26 AED  
Black tea, bergamot oil and blue blossoms

**Fruit Passion** ..... 26 AED  
Green and pineapple bits, no caffeine

**Celebration** ..... 26 AED  
Black tea, macadamia and white chocolate chips, medium caffeine

**Moroccan Nights** ..... 26 AED  
Green tea and mint, low caffeine

**Vintage**

**Royal Breakfast** ..... 26 AED  
Black tea, medium caffeine

**Sencha Zen** ..... 26 AED  
Japanese green tea, medium caffeine

**Fancy Oolong** ..... 26 AED  
Oolong tea, low caffeine

**Pai Mu Tan** ..... 30 AED  
White tea, medium caffeine

**Extras**

**Cold Milk**  
**Hot milk**  
**Extra espresso**  
**Extra Whipping Cream**  
**Caramel**  
**Vanilla**  
**Hazelnut**  
**Cinnamon**



**THE FARM**  
AL BARARI

04 392 5660  
info@thefarmdubai.ae  
thefarmdubai.ae



[facebook.com/farmdubai](https://facebook.com/farmdubai)



[@TheFarmDubai](https://twitter.com/TheFarmDubai)



[@TheFarmDubai](https://www.instagram.com/TheFarmDubai)

