

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

DEILED 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 MACAROON (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, ruccola, 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 STRIPLOIN 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. Chapoutier 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
Stolichnaya	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

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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

80

sparkling wine, gin, lemon juice

TOM COLLINS

65

bombay sapphire, fresh lemon juice,
sugar and soda

BLOODY MARY (C)

65

smirnoff, tomato juice, tabasco,
 Worcestershire sauce

MOJITO

65

bacardi superior, mint, sugar syrup

OLD FASHIONED

65

jim beam, sugar, dash of bitters

CLASSIC MARTINI

95

grey goose vodka, vermouth,
3 olives, stirred

MOCKTAILS

LEMON & MINT

35

zesty lemon juice blended
with mint leaves & orange blossom

VERRI BERRI

35

blueberries, raspberries & strawberries
muddled with cranberry juice & ginger ale

A CRIME OF PASSION

35

passion fruit & fresh pineapple juice
with elderflower

COFFEE

ESPRESSO

25

ESSPRESSO MACCHIATO

28

DOUBLE ESPRESSO

35

MOCHA, FLAT WHITE

28

CAPPUCCINO, LATTE

28

AMERICANO, FRENCH PRESS

28

COLD BREW COFFEE

15

extra shot

5

add caramel or vanilla

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	CRAB BENEDICT (SOY) (S) (E) (M) (SUL) 60 poached organic eggs, muffin, brown butter hollandaise
BAKER'S COUNTER choose from our freshly baked danishes, croissants and muffins <i>*please see our counter</i>	EGGS BENEDICT (E) (SOY) (M) (G) 60 poached organic eggs, muffin, brown butter hollandaise
GREEK YOGURT (V) (M) (TN) 35 honeycomb, homemade granola, seasonal berries, chia seeds	choice of: <i>* spinach (V) * turkey ham * smoked salmon (F) (SUL)</i>
CLASSIC BIRCHER MUESLI (V) (M) (G) (TN) 35 rolled oats, apple, roasted walnuts honeycomb, fresh berries	FOREST MUSHROOM OMELET 60 (V) (SOY) (E) (M) (G) (SUL) truffle, pickled mushrooms, baby spinach, mornay sauce, gruyère cheese, sourdough croutons
FLUFFY COCONUT PANCAKES (V) (M) (E) (G) 35 mango and passionfruit curd passionfruit sauce, whipped cream	STEAK AND EGG (E) (G) (MUS) (SUL) 75 180g free-range beef tenderloin, poached egg, potato rösti, tomato chutney
BANANA ACAI BOWL (V) (TN) 45 homemade granola, blueberries, banana, mango and kiwi	TWO ORGANIC EGGS (V) (SOY) (E) (G) 35 cooked your way, sourdough, vine tomatoes
PINA COLADA BOWL (V) (TN) 45 homemade granola, pineapple, coconut milk, banana, strawberry	SIDES
AVOCADO TOAST (V) (SOY) (SS) (G) 45 sourdough, mashed avocado, lime, herbs, pumpkin, flax, sunflower and sesame seeds	HOMEMADE HASH BROWN (V) (E) (G) 20
ADD 2 ORGANIC POACHED EGGS (V) (E) 25	SLICED AVOCADO (V) 20
HAM & CHEESE TOASTIE (M) (SOY) (G) 50 sourdough, turkey ham, gruyère, béchamel	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

WHITE ASPARAGUS SOUP

(F) (M) (G)

smoked salmon, potato, herb oil

Or

WHITE ASPARAGUS PANZANELLA SALAD

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

charred focaccia, roasted capsicum, cherry tomato, marinated shallots
basil, Kalamata olives, capers, vinaigrette dressing

Or

GOAT CURD & CHORIZO

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

whipped goat curd, beef chorizo crumble
home pickles, herbs, charred sourdough

MAIN COURSE

TRUFFLE MAC & CHEESE

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

gruyère, cheddar, parmesan
pickled forest mushrooms

Or

PAN SEARED SEABASS

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

edamame, charred broccolini, caper-shallot sauce

Or

ROASTED CORN-FED CHICKEN BREAST

(M) (MUS) (SUL)

buttered kipfler potato, balsamic cipollini onions
crispy sage, pickled mustard jus

Or

STEAK FRITES +50

(M) (MUS) (SUL)

free-range beef tenderloin steak, smoked bone marrow butter
served with french fries and side salad

DESSERT

please choose from our dessert counter

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WHITE ASPARAGUS

WHITE ASPARAGUS SOUP | 55

(F) (M) (G)

smoked salmon, potato, herb oil

WHITE ASPARAGUS PANZANELLA SALAD | 65

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

charred focaccia, roasted capsicum, cherry tomato, marinated shallots, basil, Kalamata olives, capers, vinaigrette dressing

WHITE ASPARAGUS & SMOKED DUCK | 75

(E) (M) (SUL)

smoked duck breast, burnt mandarin, duck fat popcorn, maltaise sauce

POACHED WHITE ASPARAGUS PLATE | 75

(V) (E) (M) (MUS) (SUL)

buttered kipfler potato, side salad, brown butter hollandaise sauce

Add smoked salmon (F) +20 / assorted veal & turkey charcuterie +50