

Brown shrimps, cabbage and nutmeg

Potato, curry and mint

Duck tartare, papaya and cashew

Fried bread, sage, onion and spelt

AED 65

Smoked quail, celeriac and hazelnut

Monkfish cheeks, paprika and salted lemon

Crispy hen's egg, pancetta and maple syrup

Sweetbread, cepe and red wine (a)

AED 85

Guinea fowl, leg meat stuffing and roast potatoes

Lamb saddle, whipped pine nuts and salsa

Portobello mushroom, white asparagus and truffle

Stone bass, quinoa, green olive and fennel (a)

AED 125

*If you do have food allergies or intolerances, please let us know
All prices are inclusive of VAT, municipality fees and service charge
(a)- dish contains alcohol*

Folly's tasting menu

Fried bread, sage, onion and spelt

Gin, orange bitters, sage

Monk fish cheeks, paprika and salted lemon

Marius By Michel Chapoutier 2017

Pays d'Oc, France

Crispy hen's egg, pancetta and maple syrup

Charles Smith Kung Fu Girl 2015

Washington State, USA

Lamb saddle, whipped pine nuts and salsa

Domaine de la Sanche Papeta 2016

Minervois, France

Chocolate, root ginger and milk

Espresso Martini

AED 350

Wine pairing AED 250

Coravin Wine pairing AED 450



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Chick pea, cumin and capsicum

Mackerel, black radish and sorrel

Feta, Szechuan pepper and ponzu

Brown shrimps, cabbage and nutmeg

Potato, curry and mint

Duck tartare, papaya and cashew

Fried bread, sage, onion and spelt

Turnips, hoi sin and sesame

AED 65

Smoked quail, celeriac and hazelnut

Monkfish cheeks, paprika and salted lemon

Crispy hen's egg, pancetta and maple syrup

Frogs legs, baked garlic and parsley

Pressed duck liver, parsnip and morel

Devon crab, basil and sea weed

Sweetbread, cepe and red wine (a)

*Scallops, jalapeno, avocado and lime
(supplement AED 10)*

AED 85

Guinea fowl, leg meat stuffing and roast potatoes

Cod, green curry and razor clams

Lamb saddle, whipped pine nuts and salsa

Sea bream, tomatillo and Jerusalem artichoke

Portobello mushroom, white asparagus and truffle

*Sirloin of beef, braised oxtail and leeks (a)
(supplement AED 15)*

Stone bass, quinoa, green olive and fennel (a)

Veal belly confit, broccoli and horseradish

AED 125

SIDE DISHES

Creamed jacket potatoes

Sautéed greens

Hand cut chips

AED 30

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FOLLY POPS

65 AED

STRAWBERRY



APPLE



PEACH



Prices are inclusive of Municipality Fee, Service Charge and VAT

JUNIPER

THE GREY SAGE

*Earl Grey infused gin,
sage and blackberries (E)*

AED 65

SAINT COLLINS

*Jasmine tea infused gin,
elderflower and soda*

AED 65

SAFFA - TINI

*Rooibos tea infused Step 5 gin
with cold rooibos tea and fresh naartjie*

AED 70

GRAIN

HI - TEA

*Hibiscus tea with infused vodka
and fresh lychee*

AED 60

BISONS TREAT

*Apple martini twist with
kaffir lime leaves*

AED 65

TIRATINI

*A tiramisu, espresso martini
with mascarpone foam*

AED 70

MALT

5 SPICE OLD FASHION

*Homemade 5 spice infused with whisky
stirred with Angostura Amaro*

AED 70

GINGER SOUR

*A ginger flavored whisky cocktail
with fennel seed finish*

AED 65

THE MADINAT

*Rob Roy twist with Cynar
liquor and smoky whisky*

AED 75

AGAVE

CELERY SAVORY

*Fresh celery, sprigs of marjoram
with a dash of agave*

AED 60

SWEET SMOKE

*A stirred cocktail with
Mezcal, Maraschino cherry and Martini rosato*

AED 70

PASSION & SPICE

*Passionfruit, pineapple and
red chili margarita*

AED 60

CANE

SAILORS FRUIT

Kiwi and coconut influence

with Sailor Jerry rum

AED 65

FEEL THE HEATH

Banana and hazelnut with Frangelico,

spiced rum base and dark rum float

AED 65

PREFERITO

Meaning 'personal preference' it's a blend

Of Campari, Dark Rum & Orange liquor

AED 70

GRAPES

FRESCO

Strawberry and anise

with pisco base

AED 70

MATCHA MAGIC

Matcha powder and pisco shaken

with honey and cream

AED 70

THE LAST PORT

A brandy-based Sazerac twist

with port wine

AED 65

PUNCH

Served in one-litre barrels to share

PEACH SANGRIA

*White wine with
Peach and orange*

AED 150

PIMMS BARREL

*A Pimm's Cup made
to share with friends*

AED 150

PINK BUBBLES

*Watermelon and white rum
Topped with bubbles and soda*

AED 170

Prices are inclusive of Municipality Fee, Service Charge and VAT

MOCKTAILS

(non-alcoholic)

BERRY & MINT

*Blackberries, mint and lime
topped up with cranberry juice and soda*

AED 35

ZEST IS BEST

*Yuzu lime and fresh cucumber
shaken with apple juice*

AED 35

PICANTE

*Grapefruit juice, ginger juice,
topped with ginger beer*

AED 35

Prices are inclusive of Municipality Fee, Service Charge and VAT

BEER

	<i>35 cl</i>	<i>50 cl</i>
<i>Estrella Damm Draft</i>	<i>40</i>	<i>55</i>
		<i>Btl</i>
<i>Heineken</i>		<i>45</i>
<i>Sol</i>		<i>45</i>
<i>Stella Artois</i>		<i>45</i>

CIDER

	<i>50cl</i>
<i>Thatcher's Gold</i>	<i>65</i>

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NON-ALCOHOLIC

<i>Fresh Juices</i> <i>(Orange, Apple)</i>	24
<i>Sodas</i> <i>(Coke, Diet Coke, Sprite, Tonic)</i>	20
<i>Red Bull</i> <i>(Regular & Sugar Free)</i>	38
<i>Water Small</i> <i>(Still & Sparkling)</i>	17
<i>Water Large</i> <i>(Still & Sparkling)</i>	30

HOT DRINKS

<i>Teas</i>	22
<i>Coffees</i>	25

Chocolate, root ginger and milk

Rhubarb and custard

Licorice pudding

Blood orange and vanilla cheesecake

Pistachio and honeycomb

*British cheeses- pear ribbon,
date chutney and oat crackers
(supplement AED 35)*

AED 55

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Espresso Martini - 70

Torres Floralis Moscatel Oro - 61

Turkey Flat Pedro Ximenez - 105

Chateau de Cabidos Petit Manseng - 65

Cossart Gordon Sercial Madeira - 75

M.Chapoutier Banyuls - 75

Folly by Nick & Scott

KIDS MENU

Mushroom soup

AED 20

Cheese and tomato ciabatta pizza

AED 30

Breaded chicken strips and chips

AED 30

Fish and chips

AED 30

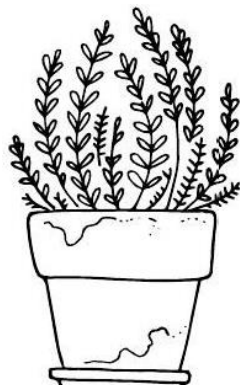
Steak and chips

AED 45

Vanilla ice cream

AED 15





folly

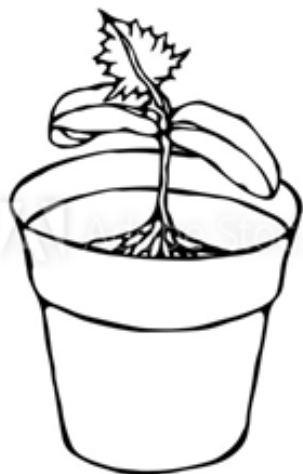
BY NICK & SCOTT*

T S S W B P I P B S J W
S R L S A E B U L A T E
E O I I R E L R A U F S
A A C M B L E E N T E C
R S E M E M N E C E P O
L T Q E Q I D I H D V R
Q M C R U X C H O P K E
M I N C E C O O K E B X

BARBEQUE
BLANCH
BLEND
CHOP
COOK
MINCE

MIX
PEEL
PUREE
ROAST
SAUTE
SCORE

SEAR
SIMMER
SLICE



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VEGAN MENU

Avocado, jalapeno and lime

Chick pea, cumin and capsicum

Potato, curry and mint

Turnips, hoi sin and sesame

AED 65

Broccoli, horseradish and red wine (a)

Parsnip, tomatillo and Jerusalem artichoke

AED 80

Portobello mushroom, white asparagus and truffle

AED 125

	BUBBLES	125ml	750ml
<i>Alberto Nani Prosecco NV</i> 🍷 Veneto, Italy		60	360
<i>Lanson Black Label NV</i> Champagne, France		99	594
	WHITE	125ml	750ml
<i>Lupi Reali Trebbiano 2017</i> 🍷 Abruzzo, Italy		55	330
<i>Torres Cordillera Sauvignon Blanc 2015</i> 🍷 Elqui Valley, Chile		65	390
<i>Budureasca Chardonnay 2017</i> Dealu Mare, Romania		70	420
<i>Symington Family Altano Blanco 2017</i> 🍷 Douro, Portugal		75	450
	CORAVIN	125ml	150ml
<i>Louis Latour Pouilly Fuisse 2016</i> Burgundy, France		175	205
<i>Ken Forrester FMC Chenin Blanc 2016</i> Stellenbosch, South Africa		255	310

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RED	125ml	750ml
<i>Marius by M. Chapoutier Grenache-Syrah</i> 🍷 Pay d'Oc, France	50	300
<i>Lupi Reali Montepulciano 2017</i> 🍷 Abruzzo, Italy	55	330
<i>Mas Petit Pares Balta 2015</i> 🍷 Penedés, Spain	65	390
<i>Villa Wolf Pinot Noir 2016</i> Pfalz, Germany	75	450
CORAVIN	125ml	150ml
<i>Torres Purgatori 2013</i> Costers del Segre, Spain	110	135
<i>William Downie Pinot Noir 2012</i> Yarra Valley, Australia	260	310
ROSE`	125ml	750ml
<i>M de Minuty 2016</i> Provence, France	75	450

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CHAMPAGNE & SPARKLING

<i>Dal Zotto Pucino Prosecco NV</i> King Valley, Australia	330
<i>Ste Michelle Brut Rosè NV</i> Washington State, USA	410
<i>Camel Valley Sparkling NV</i> Cornwall, United Kingdom	750
<i>Veuve Clicquot Rosè NV</i> Champagne, France	900
<i>Pol Roger Brut Reserve NV</i> Champagne, France	910
<i>Billecart-Salmon Brut NV</i> Champagne, France	990
<i>Laurent Perrier Cuvee Rosè Brut NV</i> Champagne, France	1400

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FRANCE

<i>Vieux Monde Colombar-Sauvignon 2017</i> 🍷 Languedoc-Roussillon	275
<i>Sea Change Sauvignon Blanc 2018</i> 🍷 Pay d'Oc	310
<i>Pascal Jolivet Attitude Sauvignon 2017</i> 🍷 Loire Valley	490
<i>Petit Chablis Pas Si Petit 2017</i> Burgundy	540
<i>Pouilly Fumé Pascal Jolivet 2016</i> 🍷 Loire Valley	925

AUSTRIA & GERMANY

<i>Laurenz V Grüner Veltliner 2017</i> Kamptal, Austria	350
<i>Tesch Unplugged Riesling 2016</i> Nahe, Germany	370

OLD EUROPE

<i>Bio Bio Chardonnay 2017</i> 🍷 Veneto, Italy	270
<i>Berry Bros & Rudd Merchant's White 2017</i> Carinena, Spain	290
<i>Grand Tokaj Dry Furmint 2015</i> Tokaj, Hungary	300
<i>Torres Pazo das Bruxas Albarino 2017</i> Rias Baixas, Spain	390
<i>Alois Lageder, Dolomiti Pinot Grigio 2017</i> 🍷 Trentino-Alto Adige, Italy	460
<i>Enrico Serafino Gavi di Gavi 2017</i> Piedmont, Italy	470

OCEANIA

<i>Upside Down Sauvignon Blanc 2017</i> Marlborough, New Zealand	360
<i>Kumeu River Village Chardonnay 2016</i> Auckland, Australia	540

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SOUTH AFRICA

<i>Ken Forrester Petit Sauvignon Blanc 2017</i> Stellenbosch	360
<i>Waterkloof Circumstance Sauvignon Blanc 2017</i> 🍷 Stellenbosch	360
<i>Avondale Jonty's Pekin White 2016</i> 🍷 540 Stellenbosch	

AMERICAS

<i>Susana Balbo Crios Torrontes 2017</i> Salta and Uco Valley, Argentina	290
<i>Torres Cordillera Chardonnay</i> 🍷 Limarí Valley, Chile	350

ROSÈ

<i>Ken Forrester Petit Rosè 2018</i> Stellenbosch, South Africa	270
<i>Sea Change Rosè</i> 🍷 Minervois, France	300
<i>Torres Sange de Torro Rosè 2017</i> Catalunya, Spain	330

FRANCE

<i>Domaine Gayda Flying Solo 2016</i> 🍷 Pays d'Oc	270
<i>Sea Change Merlot 2017</i> 🍷 Pays d'Oc	320
<i>Chateau St Didiers-Parnac Malbec 2014</i> 🍷 Cahors	375
<i>Berry Bros & Rudd Traditional Claret 2016</i> Bordeaux	430
<i>Château Lagrange Les Tours 2012</i> Bordeaux	510
<i>Pascal Jolivet Attitude Pinot Noir 2017</i> 🍷 Loire Valley	550
<i>Domaine Joseph Drouhin Laforet 2016</i> 🍷 Burgundy	590

IBERIAN PENINSULA

<i>Marques de Riscal Viña Collada 2015</i> Rioja, Spain	290
<i>Martin Codax Mencia 2015</i> 🍇 Bierzo, Spain	360
<i>Perelada 3 Finques 2015</i> Emporada, Spain	380
<i>Arzuaga La Planta Tempranillo 2017</i> Ribera del Duero, Spain	470
<i>Duas Quintas Ramos Pinto 2015</i> Douro, Portugal	520

ITALY

<i>Bio Bio Merlot 2017</i> 🍇 Veneto	270
<i>Cossetti Barbera d'Asti 'La Vigna Vecchia' 2015</i> 🍇 Piedmont	390
<i>Berry Bros&Rudd The Merchant's Chianti 2015</i> 🍇 Tuscany	440
<i>Argiolas Costera Cannonau di Sardegna 2015</i> Sardinia	510
<i>Luigi Righetti Amarone Valpolicella Classico 2014</i> Veneto	890

OCEANIA

<i>Matua Valley Pinot Noir</i> Marlborough, New Zealand	410
<i>d'Arenberg The Custodian Grenache 2014</i> McLaren Vale, Australia	475
<i>Teusner 'The Gentleman' Cabernet Sauvignon 2016</i> Barossa, Australia	490
<i>Two Hands 'Gnarly Dudes' Shiraz 2015</i> 🍷 Barossa, Australia	520
<i>Kumeu River Village Pinot Noir 2016</i> Auckland, New Zealand	550
<i>Molly Dooker, Blue Eyed Boy Shiraz 2016</i> McLaren Vale, Australia	990

SOUTH AFRICA

<i>False Bay 'Bush Vine' Pinotage 2016</i> Coastal Region	270
<i>Ken Forrester Petit Cabernet Sauvignon 2017</i> Stellenbosch	290
<i>Paul Cluver Estate Pinot Noir 2014</i> Elgin	470
<i>Waterkloof Seriously Cool Cinsault 2017</i> 🍷 Stellenbosch	490
<i>Waterkloof Circle of Life 2014</i> 🍷 Somerset West	540
<i>Avondale Jonty's Pekin Red 2013</i> 🍷 Stellenbosch	590

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AMERICA

<i>Santa Julia Malbec 2017</i> Mendoza, Argentina	250
<i>Zuccardi Series A Bonarda 2016</i> Mendoza, Argentina	320
<i>Velvet Devil Merlot Charles Smith 2015</i> Columbia Valley, USA	480
<i>Kenwood Zinfandel 2014</i> Sonoma, USA	490
<i>Errazuriz Pinot Noir Wild Ferment 2017</i> 🍷 Casablanca Valley, Chile	550
<i>Boom Boom Syrah, Charles Smith 2014</i> Columbia Valley, USA	620
<i>Clos de los Siete by Michel Rolland 2014</i> 🍷 Mendoza, Argentina	760

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SWEET

	75ml / Btl
<i>Taylor's Tawny Port NV</i> Douro, Portugal	55 / 550
<i>Torres Floralis Moscatel Oro NV</i> Penedes, Spain	61 / 305
<i>Chateau de Cabidos Petit Manseng 2014</i> South West, France	65 / 325
<i>M. Chapoutier Banyuls 2015</i> 🍷 Banyuls, France	70 / 420
<i>Turkey Flat Pedro Ximenez NV</i> Barossa Valley, Australia	105 / 525

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