

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) (SUL)

beef pastrami, cheddar, onion jam, chipotle

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

pickles, cream cheese, cumin

DEVEILED EGG (V) (SOY) (E) (G) (M) (MUS) (SUL)

organic free-range egg, cornichons, dijon

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

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

MANGO PASSION MOUSSE (E) (G) (M) (TN) (SUL)

CARAMEL BROWNIES (E) (G) (M) (TN)

PECAN TART (E) (G) (M) (TN) (SUL)

STRAWBERRY PROFITEROLE (E) (G) (M) (TN)

MACARON (E) (M) (TN) (G)

DULCEY PISTACHIO ROLY POLY (E) (G) (M) (TN)

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

All prices are in UAE Dirhams (AED) and include 10% service charge 5% VAT and 7% municipality fee. If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. (V) - Vegetarian, (A) - Contains Alcohol. May contain: (S) - Shellfish, (P) - Peanuts, (TN) - Tree Nuts, (SOY) - Soybean, (SS) - Sesame Seeds, (F) - Fish, (E) - Egg, (M) - Milk, (G) - Gluten, (C) - Celery, (MUS) - Mustard, (SUL) - Sulphites.

*All our breads and pastries may contain traces of nuts | * No further discount applicable

BUSINESS LUNCH

MONDAY TO FRIDAY FROM 12PM UNTIL 4PM

2 COURSES FOR AED 99 | 3 COURSES FOR AED 105

STARTERS

POTATO & LEEK SOUP

[G](M)(SOY)

Beurre Noisette, Puffed Parmesan, Charred Sourdough

Or

TUNA POKE BOWL

[G](E)(F)(SS)(MUS)(SOY)(SUL)

Mixed Grains, Hand Chopped Big Eye Tuna Tartar, Edamame, Cabbage, Radish,
Pickled Cucumber, Green Onion, Broccoli, Sesame, Ginger-Shoyu

Or

BACON JAM & GORGONZOLA BRUSCHETTA

[G](M)(MUS)(SOY)(SUL)

Charred Multigrain Baguette, Mint

MAIN COURSE

BLACK BEAN ENCHILADAS

[V](G)(M)(SUL)

Ancho Mole, Queso Fresco

Or

BRATWURST & MASH

[G](M)(MUS)(SUL)

Beef Sausage, Caramelized Onion Gravy, Mash Potato, Chives

Or

SEED CRUSTED CHICKEN BREAST

[M](E)(SS)(SUL)

Pickled Capsicum, Parsnip Purée, Chicken Jus

Or

OCTOPUS +50

[G](M)(F)(S)(SUL)

Potato Purée, Chimichurri, Sambal Crumbs

GOURMANDISES / DESSERTS

Choose from the Counter

All prices are in UAE Dirhams (AED) and include 10% service charge 5% VAT and 7% municipality fee. If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. (V) - Vegetarian, (A) - Contains Alcohol. May contain: (S) - Shellfish, (P) - Peanuts, (TN) - Tree Nuts, (SOY) - Soybean, (SS) - Sesame Seeds, (F) - Fish, (E) - Egg, (M) - Milk, (G) - Gluten, (C) - Celery, (MUS) - Mustard, (SUL) - Sulphites.

*All our breads and pastries may contain traces of nuts | *No further discount applicable

ALL DAY

11AM - 12AM

STARTERS

Roasted Parsnip Hummus (G)(SS)(SOY)(SUL)	35
Pancetta Crumbs, Charred Sourdough	
Cucumber & Feta Tzatziki (V)(G)(M)(SOY)(SUL)	35
Greek Yogurt, Dill, Kalamata Olives, Charred Sourdough	
Caramelized Onion Soup (G)(M)(SOY)(SUL)	45
Caramelized Onions, Beef Broth, Gruyère Croutons	
Oven-Roasted Tomato Soup (V)(G)(M)(C)(SOY)(SUL)	45
Herb Oil, Garlic Focaccia	
Crispy Baby Squid (M)(E)(S)(MUS)(SS)(SOY)(SUL)	65
Grilled Lime, Chipotle Mayonnaise	
Salmon Carpaccio (G)(E)(F)(MUS)(SS)(SOY)(SUL)	70
Truffle-Shallot Ponzu, Pickled Wasabi, Rice Crisps	
Tuna Poke Bowl (G)(E)(F)(MUS)(SS)(SOY)(SUL)	75
Mixed Grains, Hand Chopped Big Eye Tuna Tartar, Edamame, Cabbage, Radish, Pickled Cucumber, Green Onions, Broccoli, Sesame, Ginger-Shoyu	
Foie Gras & Egg Toast (G)(M)(E)(SOY)(SUL)	75
Pan Seared Foie Gras, Fried Organic Egg, Caramelized Onions, Truffle, Sourdough	
Burrata (V)(G)(M)(TN)(SOY)(SUL)	75
Smoked Muhammara, Pomegranate, Zaatar, Sourdough	

SALADS

La Farine Fattoush Salad (V)(G)(MUS)(SUL)	55
Tomato, Cucumber, Onion, Radish, Croutons, Romaine Lettuce, Herbs, Pomegranate, Saffron-Lemon Dressing	
Mango & Avocado (V)(TN)(MUS)(SOY)(SUL)	65
Iceberg Lettuce, Cashew Nuts, Edamame, Cranberry, Ginger Dressing	
Roasted Beets & Goat Cheese Salad (V)(G)(M)(SUL)	65
House Pickled Beetroot, Caramelized Peach, Torchd Goat Feta, Passionfruit Vinaigrette, Crisps	
Farmhouse Caesar (G)(M)(E)(F)(MUS)(SOY)(SUL)	65
Romaine Lettuce, Shaved Broccoli and Carrot, Anchovies, Pommery Mustard, Pancetta, Gruyère, Garlic Croutons	

ADD TO ANY SALAD

Corn-Fed Grilled Chicken (M)(MUS)(SUL)	20
Smoked Salmon (F)	20
Sautéed Shrimps (M)(S)	20
Two Poached Organic Eggs (E)(SUL)	20
Avocado (V)	20
Crab (S)(MUS)(SUL)	25

HANDHELDS

Corn-Fed Chicken Baguette (G)(M)(E)(MUS)(SOY)(SUL)	65
Grilled Asparagus, Chipotle Mayonnaise,Rocket Leaves, Fries, Caramelized Onions	
Smoked Lamb Pita (G)(M)(E)(MUS)(SOY)(SUL)	65
Australian Lamb Shoulder, Tzatziki, Home Pickles, Mixed Herbs, Fries	
Grilled Ham & Cheese Toastie (G)(M)(MUS)(SOY)(SUL)	65
Sourdough, Turkey Ham, Gruyère, Béchamel, Baby Leaves	
Grilled Truffle & Taleggio Toastie (V)(G)(M)(MUS)(SOY)(SUL)	65
Sourdough, Mushrooms, Caramelized Onions, Baby Leaves	
Black Angus Burger (G)(M)(E)(MUS)(SOY)(SUL)	85
Angus Beef, Caramelized Onions, Gruyère, Rocket Leaves, Chipotle Mayonnaise, Fries	

MAINS

Truffle Ricotta Gnocchi (V)(G)(M)(E)(SUL)	95
Truffle-Parmesan Emulsion, Pickled Mushrooms, Chives	
Seared Salmon Fillet (M)(F)(SUL)	125
Braised Fennel, Baby Spinach, Sauce Vierge	
Half Corn-Fed Chicken (M)	125
Green Beans, Roasted Garlic, Preserved Lemon & Thyme Jus	
Slow-Cooked Australian Beef Brisket (G)(M)(SS)(MUS)(SOY)(SUL)	125
Black Angus Beef, Roasted Onion Hummus, Fregola, Crispy Onions, Bbq Jus	
Grilled Prawns (G)(M)(E)(F)(S)(MUS)(SS)(SOY)(SUL)	135
Tiger Prawns, Seaweed, Broccoli, Yuzu Miso Butter, Ginger	
Octopus (G)(M)(F)(S)(SUL)	135
Potato Purée, Chimichurri, Sambal Crumbs	
Herb-Grilled Lamb Chops (G)(M)(MUS)(C)(SUL)	145
Tomato & Pepper Chutney, Fregola, Garlic Labneh	
Grain-Fed Beef Rib Eye 300g (M)(F)(MUS)(SUL)	165
Australian Black Angus Rib Eye, Fries, Café De Paris Butter	
Australian Wagyu Striploin 300g (M)(MUS)(SUL)	255
Mb3-5 AAco Striploin, Roasted Garlic, Fries, Chimichurri	

ALWAYS ON YOUR SIDE

Mixed Greens (V)(MUS)(SUL)	25
Mac & Cheese (V)(G)(M)	25
Sautéed Market Vegetables (V)(M)	25
Buttered Mash Potato (V)(M)	25
Fries (V)	25
Sweet Potato Fries (V)	25

All prices are in UAE Dirhams (AED) and include 10% service charge 5% VAT and 7% municipality fee. If you have any concerns regarding food allergies, please alert your server prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

(V) - Vegetarian, (A) - Contains Alcohol. May contain: (S) - Shellfish, (P) - Peanuts, (TN) - Tree Nuts, (SOY) - Soybean, (SS) - Sesame Seeds, (F) - Fish, (E) - Egg, (M) - Milk, (G) - Gluten, (C) - Celery, (MUS) - Mustard, (SUL) - Sulphites.

* All our breads and pastries may contain traces of nuts

BEVERAGES

ALCOHOL IS SERVED DAILY FROM 12PM TO 12AM

CHAMPAGNE & SPARKLING WINE

TAITTINGER BRUT NV

France

125ml 750ml

900

CONTE FOSCO CUVÉE BRUT

Italy

55 265

WHITE WINE

SANTA CAROLINA RESERVA,
SAUVIGNON BLANC

Chile

150ml 450ml 750ml

65 185 315

D'ARENBERG THE OLIVE GROVE,
CHARDONNAY

South Australia

70 190 335

ROSÉ WINE

PALE ROSÉ, BLOSSOM HILL

Spain

55 155 265

RED WINE

MONTES, MERLOT

Chile

65 190 315

VERGELEGEN, CABERNET
SAUVIGNON - MERLOT

South Africa

78 220 375

M.CHAPOUTIER CÔTES DU RHÔNE
ROUGE 'BELLERUCHE',
GRENACHE - SYRAH

France

65 185 315

SPIRITS

WHISKEY

JOHNNIE WALKER RED LABEL

35

JOHNNIE WALKER BLACK LABEL 12 YEARS OLD

60

JIM BEAM

40

GLENFIDDICH 12 YEAR OLD

70

JACK DANIELS TENNESSEE WHISKEY

55

CHIVAS REGAL 12 YEAR OLD

65

VODKA

STOLICHNAYA

50

ABSOLUT BLUE

40

GREY GOOSE

70

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
HEINEKEN 0.0, HOLLAND	30
HEINEKEN, HOLLAND	48
STELLA ARTOIS, BELGIUM	48
BIRRA MORETTI, ITALY	48
PERONI, ITALY	48
CORONA, MEXICO	48

COCKTAILS

FRENCH 75	80
Sparkling Wine, Gin, Lemon Juice	

TOM COLLINS	65
Bombay Sapphire, Fresh Lemon Juice and Soda	

BLOODY MARY (C)	65
Stolichnaya, Tomato Juice, Tabasco, Worcestershire Sauce	

MOJITO	65
Bacardi Superior, Mint, Sugar	

OLD FASHIONED	65
Jim Beam, Dash Of Bitters	

CLASSIC MARTINI	95
Grey Goose, Vermouth, 3 Olives	

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
ESPRESSO MACCHIATO	28
DOUBLE ESPRESSO	35
MOCHA	35
FLAT WHITE	28
CAPPUCCINO, LATTE	28
AMERICANO	28
FRENCH PRESS	31
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

All our cocktails are made using fresh squeezed lemon and lime juice.

All prices are in UAE Dirhams (AED) and include 10% service charge 5% VAT and 7% municipality fee. (C) - Celery