

## Breakfast à la carte - served from 6:30 to 11:00 hrs

### Eggs

**Free range eggs any style** 30 AED

Fried, scrambled, boiled, poached, or omelette; served with Veal bacon, hash brown, asparagus, comfit tomato, mushrooms

**Egg Benedictine** 36 AED

Poached eggs, English muffin, hollandaise, grilled asparagus  
With smoked salmon or Turkey ham

**Shakshuka** 27 AED

Eggs cooked with fresh tomato sauce, capsicum and cumin

### Cold cuts and cheeses

**Charcuterie plater** 25 AED

Selection of halal cold cut served with pickled and toasted bread

**Cheese platter** 25 AED

Selection of Mediterranean cheeses served with jam, honey and carasau bread

**Smoked salmon crostone** 35 AED

Crème fraiche, chive, onion, avocado, sourdough bread

**Side dishes** 15 AED

Oak smoked veal bacon

Chicken sausage

Sautéed wild mushrooms (v)

Grilled asparagus (v)

**Fresh fruits, juices and yoghurts** 16 AED

Your choice of freshly squeezed seasonal fruit juices (v)

Orange, watermelon, grapefruit, pineapple, or carrot

Seasonal berries with Greek, organic, or low-fat yoghurt (v)

Seasonal sliced fruits with berries (v)

**Cereals and Bakery** 18 AED

All bran, fitness, corn flakes, crunchy nut, rice krispies, gluten free muesli (n) (v), Full cream milk, skimmed milk, soymilk or organic yoghurt.

**Selection of morning bakeries (n) (v)** 25 AED

Croissants, brioche, soft roll, mini muffin, fruit Danish, pain au chocolate

Selection of white, whole grain, toast, unsalted butter, organic preserves, and honey

## Pancakes and waffles

**Served with Canadian maples syrup and whipped cream 25 AED**

Tree Buttermilk pancake with sweetened butter with banana and strawberry compote

**Belgian waffles, banana and strawberry compote 25 AED**

**Cold Oriental items 15 AED each**

Shamz marinated olives (v)

Hummus, tahini, extra virgin olive oil (v)

Labneh, goat's cheese, zataar, extra virgin olive oil (v)

**Hot arabic items 18 AED each**

Foul moudamas, broad beans, chili, garlic, onion, tomato (v)

Grilled haloumi cheese, grilled tomato, cucumber, coriander

Saj manakish (V D)

Arabic cheeses, zataaar, tomato -or- cucumber and olives

(Arabic breakfast items are all served with a selection of Arabic breads)

## All day Breakfast

**The Breakfast (N D) 99 AED**

Sliced tropical fruits with berries

Egg benedict, truffle hollandaise

Granola with acacia honey and toasted almond

Selection of morning bakeries and toast with butter and organic preserves

Signature fresh juice.

Your choice of tea and coffee

## *Lunch and Dinner 12:00 to 22:30 hrs*

### Salads \ Starters

**Deep Fried Brie Cheese with Seasonal Vegetables, (V) 45 AED**

fresh green leaf salad

**Traditional Caesar Salad 50 AED**

with Garlic chicken or grill Shrimps anchovies, iceberg lettuce, mayonnaise dressing

**Oriental Selections 20 each**

Hommus, Fattoush, Moutable, Taboulah,

### Hot Starters

**Sea Scallops and Sun-Dried Tomatoes 35 AED**

garlic eggplant salad, walnut dressing

**Goats Cheese with Caramelized Onion with Ginger (V) 45.00**

mixed green leaf salad with raspberry vinaigrette

**Oriental Selections** 25 each  
Kebbah, Cheese Sambousa, Fatayer

### Soups

**Soup of the Day** 35 AED

### Risotto and Pasta

**Sautéed Tenderloin with bottom Mushroom Risotto (A)** 65 AED  
Flavored with pine nuts

**Fettuccine with Mediterranean Mixed Seafood Ragout (A)** 65 AED  
Tomato, garlic, mussel, shrimp, calamari, salmon, wine

### Main Dishes

**Oriental Mix Grill** 95 AED  
Lamb chops, Kofta, Shish taouk

**Sauté prawns with Lemon and garlic,  
served with Saffron Potato Mash** 105 AED  
Olives, cucumber, herbs, Balsamic vinegar

**Grilled Norwegian Salmon Fillet, (grilled or pan fried)** 90 AED  
Mixed vegetables and lemon butter sauce

**Oriental 'Hammour' Fish Fillet** 85 AED  
with saffron rice, seasonal vegetables, lemon butter sauce

**Grilled chicken breast** 85 AED  
with Fennel and Artichoke honey mustard sauce

**Biryani** 60 AED  
Choice of chicken , Lamb

**Mixed Cheese Platter** 55 AED  
Brie, Gouda, cheddar, Danish Blue and parmesan  
served with walnuts, dried fruits, grapes, salty & sweet cookies

### Desserts

**Berry Shortbread Tiramisu** 40 AED  
Cream, raspberry, blue berry, red berry with lemon curd sauce

**Trio of Apple Desserts** 45 AED  
apple charlotte, apple lasagna, apple mousse

**Om Ali** 45 AED  
Arabic pudding

## Beverage Menu

### Gin

Tanqueray No. 10	AED 35
Hendrick's	AED 45

### Vodka

Absolut	AED 35
Grey Goose	AED 45

### Rum

Bacardi Carta Blanca	AED 40
Captain Morgan Spice	AED 35
Sailors Jerry	AED 40

### Tequila

Patron Silver	AED 60
Patron X.O Cafe	AED 50

### Bourbon

Maker's Mark	AED 45
Bulliet Bourbon	AED 45

### Whiskey

Jack Daniels	AED 35
J&B Rare	AED 35
John Jameson	AED 40
Canadian Club	AED 35

### Bottle Beer

Corona	AED 32
Heineken	AED 33
Budweiser	AED 30

### White Wines

Pinot Grigio, Da Luca, Italy	AED 35 / 140
Chardonnay, The Riddle, Australia	AED 40 / 140
Sangiovese, Terre Allegre, Italy	AED 35 / 140
Riesling, Nottage Hill, Hardys, Australia	AED 180
Chablis, Laroche, France	AED 190

## *Beverage Menu*

### **Red Wines**

Cabernet Sauvignon, Da Luca, Italy	AED 35/140
Tribiano, Terre Allegre, Italy	AED 35/140
Merlot, Bio Bio, Italy	AED 40/140
Pinot Noir IGP, Torti, France	AED 190
Cabernet / Shiraz, Nottage Hill, Hardys, Australia	AED 170

### **Hot and Cold Drinks**

Americano	AED 20
Espresso	AED 20
Double Espresso	AED 25
Turkish Coffee	AED 25
Latte	AED 25
Flat White	AED 25
Cappuccino	AED 25
Ice Coffee	AED 25
Tea	AED 20
Soft drinks	AED 22
Mineral Water	AED 10 small AED 15 large
Sparkling	AED 18 small AED 25
Fresh Juice (Orange, Cocktails, Watermelon)	AED 30